

Establishment Name

Address

Risk Category

City

Tex's Bbq

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

Number of Seats 66

Permanent O Mobile Type of Establishment

1013 Foster Ave. O Temporary O Seasonal Nashville

Time in 12:21; PM AM/PM Time out 01:15; PM AM/PM

Follow-up Required

06/05/2023 Establishment # 605170201 Embargoed 0 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

12	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)\$=co	rrecte	d on-si	te duri	ing ins	spection
					Compliance Status	COS	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cook
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	0	Proper c
	IN	OUT	NA	NO	Employee Health				17		ō	0	Ó	Proper re
2	0	0			Management and food employee awareness; reporting	0	0							Cooling
3	0	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	0	Proper c
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	0	0	Proper h
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	0	0		Proper c
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	0	Proper d
6	0	0		0	Hands clean and properly washed	0	0		22	0	0	0	0	Time as
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_		_	_	THIRD GO
Ŀ	_				alternate procedures followed	_	_	$\perp$		IN	OUT	NA	NO	
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	0		Consum
	IN		NA	NO	Approved Source	-		_	-	_				food
9	0	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	0	Food received at proper temperature	0	0	5	24	0	l٥l	0		Pasteurio
11	0	0		_	Food in good condition, safe, and unadulterated	0	0	l ° I	<u>  ~ · · </u>	_	Ŭ	_		· osteon
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	0		Food add
13	0	0	0		Food separated and protected	0	0	4	26	0	0			Toxic su
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Ce
15	0	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	0		Complian
1.3	_	_			served	1	١~	-	4'	١,	"	_		HACCP

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	-
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a hearing regarding this report by ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

06/05/2023

Date Signature of Environmental Health Specialist

06/05/2023 Date

Signature of Person In Charge

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment	Information
Establishment Name	Toy's Rha

Establishment Number #: |605170201

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
3 compartment sink not in use	Chlorine							

Equipment Temperature						
Description	Temperature ( Fahren	helt				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mac and cheese in warming cabinet	Hot Holding	146
Smoked sausage in warming cabinet	Hot Holding	134
Cooked corn in warming cabinet	Hot Holding	149
Deviled eggs in Walk in cooler	Cold Holding	41
Smoked turkey in Walk in cooler	Cold Holding	39
Buttermilk in Walk in cooler	Cold Holding	41
Cooked greens in steam table	Hot Holding	161
Cooked potatoes on steam table	Hot Holding	145
Cold slaw in cold well on line	Cold Holding	39

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information
Establishment Name: Tex's Bbq

Establishment Number : 605170201



John Marie Control	er Observations				
See page at the	end of this document fo	r any violations that	could not be displaye	ed in this space.	
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dditional Cor	nments				
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Establishment Name: Tex's Bbq Establishment Number: 605170201				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

# Establishment Information Establishment Name: Tex's Bbq Establishment Number #: 605170201

Sources

Source Type: Food Source: lwc

Source Type: Food Source: Restaurant depot

Source Type: Food Source: Sams

Source Type: Food Source: Butt foods

Source Type: Water Source: City

**Additional Comments**