TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	100	T North	ALC: NO													F				一
Establishment Name		EC Smoked BBQ Mobile 5019 Ventura Ct Type of Establishment O Farmer's Market Food Unit O Permanent Mobile																		
Address				5019 Ventura Ct. O Temporary O Seasonal										•						
City					Murfreesb	oro	Time in	11	.:08	8 A	M	A	M/P	/ Tir	ne o	и 11:41:АМ АМ/РМ				
Insp	ectio	n Da	rte		11/20/2	023 Establishment							d 0							
Purp	ose	of In	spect		Routine	O Follow-up	O Complaint			-	elimin		_		Cor	nsultation/Other				_
Risk	Cate	9000	, ·		01	\$22	03			O 4				Fo	low-	up Required O Yes 氨 No	Number of Se	eats	0	
			isk F													to the Centers for Disease Control control measures to prevent illness	and Prevent		_	
					on the the ting is									_		INTERVENTIONS	s or injery.			
		(144	rk de	lgnet		tatus (IH, OUT, HA, HO) fo	each numbered Iten									ach item as applicable. Deduct points for cat	legory or subcate	901Y.)		
IN	in co	mpii	ance			pliance NA=not applicabl ompliance Status	NO=not observe		R		s=cor	recte	d on-si	te duri	ng ins	Compliance Status		n) COS	R	WT
Π	IN (OUT	NA	NO		Supervision			· · ·			IN	OUT	NA	NO	Cooking and Reheating of Time/Te				
1	鬣	0			Person in charge performs duties	ge present, demonstrates s	knowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) For Proper cooking time and temperatures		01	ा	_
2	IN (NA	NO	Management a	Employee Health ind food employee aware		0			17	0	0	0	X	Proper reheating procedures for hot holding		8	0	-
	_	ō				estriction and exclusion		0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control				
Ļ		이	NA			Good Hygienic Practi						0	0	0		Proper cooling time and temperature		8	읽	
	0	0		1		tasting, drinking, or tobac rom eyes, nose, and mou		0	0	5	20	25	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	
		OUT	NA	and the second second		nting Contamination nd properly washed	by Hands	0	0			0				Proper date marking and disposition		_	0	Ť١
\rightarrow	_	ŏ	0		No bare hand o	contact with ready-to-eat	oods or approved	ō	ō	5	22		0	×		Time as a public health control: procedures	s and records	0	٥	
8	×	0		~~	alternate proce Handwashing s	dures followed sinks properly supplied ar	d accessible	0	0	2	23		001	NA X	NO	Consumer Advisory Consumer advisory provided for raw and u	indercooked	0	0	_
9		ол О	NA	NO	Food obtained	Approved Source from approved source		0	0	_	23	IN	OUT		NO	food Highly Susceptible Population	ona	~	9	-
10	0	0	0	20	Food received	at proper temperature		0	0		24		0	22		Pasteurized foods used; prohibited foods n		0	0	5
11 12	_	0	8	0		ondition, safe, and unadu ds available: shell stock t		0	0	5	-	IN	OUT	-	NO	Chemicals		-	-	_
		_	NA	-	destruction Pro	tection from Contam	nation	-		_	25	0			~~~	Food additives: approved and properly use	d	01	о	
	2					d and protected		_	0			×	0			Toxic substances properly identified, stored	d, used	õ	ō	5
	×	_	0		Deserve deserve	urfaces: cleaned and san ion of unsafe food, return	a d Road a star	0	0	5		_	-	NA	NO	Conformance with Approved Pro Compliance with variance, specialized proc				-
15	8	٥			served			0	0	2	21	0	0	*		HACCP plan		0	9	5
				Goo	d Retail Prac	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	into foods.			
													1CE	3						
F				00	T=not in complian Co	ce Impliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same of Compliance Status		COS	R	WT
	_	OUT	Dect			fe Food and Water				_		0	UT			Utensils and Equipment	des land of			
2	9	0	Wate	r and	ed eggs used wh fice from approv	ved source		0	8	2	4	5	0 1			nfood-contact surfaces cleanable, properly and used	aesignea,	0	0	1
3		0 0UT	Varia	nce c		cialized processing metho Temperature Control	ods	0	0	1	4	6 1	0 v	/arews	ashin	g facilities, installed, maintained, used, test	strips	0	이	1
3	1					sed; adequate equipment	for temperature	0	0	2	4	_	-	onfoo	5-cor	tact surfaces clean		0	0	1
3	2	_	contr Plant		property cooked	d for hot holding		0		1	4	_	UT O H	ot and	cold	Physical Facilities water available; adequate pressure		0	о	2
3	3	0	Appr	oved	thawing method	ds used		0	0	1	4	9 (ΟP	lumbir	ig ins	stalled; proper backflow devices		0	0	2
3		O DUT	Then	nome	eters provided a	nd accurate ood identification		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned			0	2
3	-		Food	prop		ginal container; required r	ecords available	0	0	1	5	_	-			use properly disposed; facilities maintained		ō	ō	1
	-	OUT			Preventio	on of Feed Contamina	tion				5	3 (0 P	hysica	l faci	lities installed, maintained, and clean		•	0	1
3	6	٥	Insec	ts, ro	dents, and anim	nals not present		0	0	2	5	4	0 A	dequa	te ve	ntilation and lighting; designated areas used	d	0	٥	1
37 O Contamination prevented during for			ation prevented	during food preparation,	torage & display	0	0	1		0	υт			Administrative Items						
3					cleanliness ths: properly us	ad and stored		0	0	1	5	_			-	nit posted inspection posted		0	읭	0
4					ruits and vegeta			8	6		Ľ	× I '	<u> </u>	-V34 F6	Venit	Compliance Status		YES		WT
4		OUT	In-us	e ute	Pre nsils; properly st	per Use of Utensils		0	0	1	5	,	-	omolia	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		म्रा	01	
4	2	0	Utens	sils, e	equipment and li	inens; properly stored, dri		0	0	1	5	8	T	obaco	o pro	ducts offered for sale		0	0	•
O Single-use/single-service articles; properly stored, used O Gloves used properly		Dec	8	8	1	5	9	If	10080	co pr	oducts are sold, NSPA survey completed		0	0						

0 0 1 0 0 1 0 0 1 er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regard <u>L_T_C_A</u> sections (8-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ated violation of an identical risk factor may result in revocation of your foor u are required to post the food service establishment permit in a conspicuou quest with the Commissioner within ten (10) days of the date of this ng this n

Date Signature of Environmental Health Specialist

11/20/2023

Date

SCORE

Signature of Person In Charge

••••	Additional food safety	information ca	an be found or	our website,	http://tn.gov/	/health/article/e	h-foodservice	••••

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mo	nth at the county health department.	RDA 629
(100.0-10)	Please call () 6158987889	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	EC Smoked BBQ Mobile						
Establishment Number	605320157						

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Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink not set up	CI							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Ric	41						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
No food present						
•						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: EC Smoked BBQ Mobile

Establishment Number : 605320157

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Discussed employee health and gave operator fact sheet.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No food workers present or food present
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See food source

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No food present during inspection
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: EC Smoked BBQ Mobile Establishment Number : 605320157

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: EC Smoked BBQ Mobile Establishment Number # 605320157

Sources			
Source Type:	Food	Source:	Gfs, Rest Depo, Sam's
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Operator paid for permit during inspection. Will email copy along with inspection report. Please print and post both.

Dicussed labeling any and all spray bottles and having thermometers in all cold holding equipment.

Discussed the following fact sheets: bare hand contact, cooling, date marking, demo of knowledge, food storage, and employee health. Provided operator with copies of each.

Operator stated no food would be stored in home, and water would either come from servicing area agreement or from his home on city water supply using food grade hose.