



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



***Establishment Information***

Establishment Name: Sammy B's  
Establishment Number #: 605247408

***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 ( Fahrenheit) |
|--------------|----------------|-----|---------------------------|
| Ecolab       | Chlorine       | 100 |                           |

***Equipment Temperature***

| Description               | Temperature ( Fahrenheit) |
|---------------------------|---------------------------|
| Saute three door prep RIC | 22                        |
| Grill two door RIC        | 38                        |
| Beverage Air Salad RIC    | 41                        |
| Coke RIC                  | 40                        |

***Food Temperature***

| Description         | State of Food | Temperature ( Fahrenheit) |
|---------------------|---------------|---------------------------|
| Lettuce             | Cold Holding  | 40                        |
| Slice Tomato        | Cold Holding  | 41                        |
| Chicken             | Cold Holding  | 42                        |
| Crabcakes           | Cold Holding  | 34                        |
| Raw chicken tenders | Cold Holding  | 41                        |
| Lobster Sandwich    | Cooking       | 145                       |
| Hamburger Patty     | Cold Holding  | 38                        |
| Steak               | Cold Holding  | 39                        |
| Shrimp              | Cold Holding  | 39                        |
| Lobster Tail        | Cold Holding  | 33                        |
| Fried Fish Filet    | Cooking       | 180                       |

## Observed Violations

Total # 7

Repeated # 0

7: Observed grill cook using bare hand to pick up shredded lettuce and garnish plate for service

13: Raw fish filet partially wrapped stored on shelf of pizza RIC over open container of celery sticks; in grill line RIC cheese slices, shell eggs, and wrapped raw hamburger patty stored all together in one pan

34: No visible thermometer in pizza RIC, white chest freezer, and white RIC

37: Lemons uncovered at drink server station outside of kitchen entrance

41: Ice scoop stored with handle down in ice; ice machine in bar area

45: Cutting boards severely grooved and stained

47: Water holding in bottom of Sald prep RIC

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good handwashing observed
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources
- 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.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23:
- 24:
- 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

**Establishment Information**

|                         |           |
|-------------------------|-----------|
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| Establishment Number #: | 605247408 |

**Sources**

|              |       |         |                            |
|--------------|-------|---------|----------------------------|
| Source Type: | Food  | Source: | PFG SYSCO Restaurant Depot |
| Source Type: | Water | Source: | City                       |
| Source Type: |       | Source: |                            |
| Source Type: |       | Source: |                            |
| Source Type: |       | Source: |                            |

**Additional Comments**