## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

E STATE															
						Type of Establishment     O Farmer's Market Food Unit     W Permanent O Mobile									
Address	3538 W. Hamilton Ave. O Temporary O Seasonal														
City	Nashville Time in 02:10 PM AM / PM Time out 02:40: PM AM / PM														
Inspection Date	12/06/202	23 Establishment#						_	d 0						
Purpose of Inspectio		O Follow-up	O Complaint			- O Pre			-		Cor	nsultation/Other			_
Risk Category	01	8822	03			04						up Required O Yes 🕄 No Number of S	eats	13	
Risk Fi	ctors are food pres	paration practices a	ind employee		vior	s mo				repo	rtec	to the Centers for Disease Control and Preven		_	
	s contributing fact											control measures to prevent illness or injury.			
(Mark desi	pasted compliance statu											ach Hem as applicable. Deduct points for category or subcate	gory.)		
IN=in compliance	OUT=not in complian Comp	ce NA=not applicable	NO=not observe	d COS	R		\$=co	recte	d on-si	ite durir	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	n) COS	R	WT
IN OUT NA	NO	Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1 邕 0	Person in charge performs duties	resent, demonstrates kn	owledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foods Proper cooking time and temperatures	01	о	_
IN OUT NA	NO	Employee Health cod employee awarenes	c monting	~	TOT							Proper reheating procedures for hot holding	8	õ	5
2 <u>× 0</u> 3 × 0	Proper use of restri		s, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
IN OUT NA		d Hygienic Practices						0				Proper cooling time and temperature	0	0	
4 歳 0 5 歳 0	<ul> <li>Proper eating, tasti</li> <li>No discharge from</li> </ul>	ng, drinking, or tobacco o eyes, nose, and mouth	use	0		5		20				Proper hot holding temperatures Proper cold holding temperatures	8	8	5
IN OUT NA	O Hands clean and p	ng Contamination by	Hands				21	0				Proper date marking and disposition	_	0	°
6 <u>資</u> O 7 <u>嵐</u> O O	<ul> <li>No bare hand conta</li> </ul>	act with ready-to-eat food	ds or approved	0	0	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
8 2 0	alternate procedure	s followed properly supplied and a	ccessible		0	2	23	_	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
IN OUT NA 9 🕱 O	Food obtained from	Approved Source		0	0		23	IN	OUT		NO	food Highly Susceptible Populations	9	9	-
10 0 0 0	Food received at pr	oper temperature		0	াত		24		0	22	140	Pasteurized foods used; prohibited foods not offered	0	0	5
11 完 0 12 0 以		tion, safe, and unadulter vailable: shell stock tags		0	0	5	-		OUT		10	Chemicals	-	-	-
12 O O 送 IN OUT NA	destruction	tion from Contamina	tion	0	-	_	25	0		25	NO	Food additives: approved and properly used	01	0	_
13 度 0 0	Food separated and	d protected			0		26	箴	0			Toxic substances properly identified, stored, used	8	ŏ	5
14 🕱 0 0		ces: cleaned and sanitize of unsafe food, returned		0	0			_	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	_		_
15 溴 0	served			0	0	2	27	0	0	黨		HACCP plan	0	٥	5
	iood Retail Practic	es are preventive m	easures to co	ntro	l the	intro	duc	tion	of p	athog	gens	, chemicals, and physical objects into foods.			
				GOO	D R	ar/J	12	ACT	TCE S	;					
	OUT=not in compliance Comp	liance Status	COS=corre	cted o COS	R R	during WT	inspe	ction				R-repeat (violation of the same code provision) Compliance Status	cos	R	WT
OUT	Safe F	ood and Water		~		_			UT			Utensiis and Equipment		-	
29 O Water	irized eggs used where and ice from approved :	source		0	8	2	4	5 (				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30 O Varian		red processing methods nperature Control		0	0	1	4	6 (	0 V	larews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	cooling methods used;	adequate equipment for	r temperature	0	0	2	4			onfood	d-con	ntact surfaces clean	0	0	1
contro	ood properly cooked for	hot holding		-	0		4	_	UT D H	ot and	cold	Physical Pacilities water available; adequate pressure	0	0	2
33 O Appro	ved thawing methods us	ed		0	0	1	4	9 3	R P	lumbir	ig ins	stalled; proper backflow devices	0	0	2
34 🐹 Them OUT	ometers provided and a Food	courate Identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	8	0	2
		container; required reco	ords available	0	0	1	5	_				use properly disposed; facilities maintained	_	ō	1
OUT	Prevention of	f Food Contamination	1			_	5	3 3	R P	hysica	l faci	ities installed, maintained, and clean	0	•	1
36 O Insect	s, rodents, and animals	not present		0	0	2	5	4 0	0 A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
37 O Conta	mination prevented during	ng food preparation, stor	age & display	0	0	1		0	UΤ			Administrative Items			
38 O Perso	al cleanliness			0	0	1	5					nit posted	0	0	
	cloths; properly used a ng fruits and vegetables				8		5	6 (	0 1	lost re	cent	Compliance Status	O YES		
OUT	Proper	Use of Utensils										Non-Smokers Protection Act		-	
	utensils; properly stored	s by properly stored, dried,	handlad	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale	힁	읭	0
43 O Single	use/single-service artic	les; properly stored, use		0	0	1	5	9				oducts are sold, NSPA survey completed	ŏ		Ľ
	s used properly				0										
service establishment	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous														
manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320.															
12/06/2023						X	/	1 11-	2/0	6/2	023				
	$\rightarrow \in$		12/0	JUI Z.	02.	,			/	_ 2		$\gamma \gamma $	.2/0		
Signature of Perso	n In Charge		12/0	10/2		Date	Sig	Inale	re of	Enviro	onme	ertu Health Specialist	.2/0		Date
Signature of Perso		Additional food safety			[	Date							.2/0		Date

Free loou salety training	y classes are available each monit	an at the county health department.	RDA 629	
Please call (	) 6153405620	to sign-up for a class.	NDA 425	

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



# Establishment Information

Establishment Name: Real Deal Bar-B-Q And Catering Establishment Number #: 605211888

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)					
3 compartment sink not set up	Chlorine							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	40					

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Baked potato on steam table	Hot Holding	139			
Potato salad in glass door cooler	Cold Holding	39			
Raw chicken in glass door cooler	Cold Holding	43			
Baked beans in reach in cooler	Cold Holding	39			

#### Observed Violations

Total # 8

Repeated # ()

34: No thermometer in white chest freezer

34: Thermometer in glass door cooler is not reading correctly

41: The entire scoop and handle is submerged in the potato salad in glass door cooler

47: Observed excessive grease build-up and drips on oven hood system

49: Observed a freshwater leak coming from the faucet at the 3 compartment sink

53: Several missing and damaged ceiling tiles in kitchen area

53: Observed excessive black particle build-up on ceiling tiles and ceiling vents

53: Gasket on glass reach in cooler door is detached

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### Establishment Information

Establishment Name: Real Deal Bar-B-Q And Catering

Establishment Number : 605211888

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Posted in the kitchen

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: No violations observed

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See next

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: Not observed

17: (NA) No TCS foods reheated for hot holding.

18: Not observed

19: See temp log

20: See temp log

- 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: Real Deal Bar-B-Q And Catering Establishment Number : 605211888

Comments/Other Observations (cont'd)

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

# Establishment Information

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Sources			
Source Type:	Food	Source:	Restaurant Depot, Sam's Club' and
Source Type:		Source:	

# Additional Comments