

Address

Inspection Date

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit TJ's BBQ & Fish Permanent O Mobile Establishment Name Type of Establishment 1104 Ed Temple Blvd. O Temporary O Seasonal Nashville Time in 01:05 PM AM/PM Time out 01:35: PM AM/PM

05/25/2023 Establishment # 605137695 Embargoed 0

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

Risk Category Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

115	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)\$=cor	recte	d on-si	te dur	ing
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	S
	IN	OUT	NA	NO	Employee Health				17	Ó	0	0	Ĭ
2	700	0			Management and food employee awareness; reporting	0	0						Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	B
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	18
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	7
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	Γ,
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA.	IN.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2		0	0	M	Т
	IN	OUT	NA	NO	Approved Source				23	U	0	240	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	N
10	0	0	0	3%	Food received at proper temperature	0	0	1	24	0	0	200	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	•	600	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%	Г
13	×	0	0		Food separated and protected	0	0	4	26	黨	0		_
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X	

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	_	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	寒	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	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.

PRACTICES

			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	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
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	ļ
	OUT	Proper Use of Utensils			
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	
44	10	Gloves used properly	0	0	

ecti	OFF	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000	-~	
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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	ि	ा	-
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	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	1	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	ш

ous manner. You have the right to request a hi ten (10) days of the date of the

05/25/2023

05/25/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialis

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: TJ's BBQ & Fish
Establishment Number #: 605137695

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	Chlorine										

Equipment Temperature								
Description	Temperature ( Fahrenheit)							
Reach-in fridge	42							
Reach-in fridge	38							

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Chicken (reach-in fridge)	Cold Holding	35
Greens (reach-in fridge)	Cold Holding	31
Shredded chicken (reach-in fridge)	Cooling	45

Observed Violations								
Total # 3								
Repeated # 0								
36: Several flies seen in kitchen								
47: Chest freezers have excessive ice build-up. Appliances have excessive								
grease build-up								
53: Floors, walls, ceilings have excessive grease residue								

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: TJ's BBQ & Fish Establishment Number: 605137695

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

**l**2:

- 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 employees observed washing hands during inspection.
- 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 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:

- 17: (NO) No TCS foods reheated during inspection. 18:
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures were observed (= 41 F)
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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:

## Additional Comments

See last page for additional comments.

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

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

Establishment Number: 505137695  Comments/Other Observations (cont'd)  Additional Comments (cont'd)  See last page for additional comments.	shment Number: 605137695	
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Additional Comments (cont'd)	nents/Other Observations (cont'd)	
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

Establishment Information								
Establishment Name: TJ's BBQ & Fish								
Establishment Number #: 605137695								
Sources								
Source Type: Food	Source:	Restaurant depot, gfs						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								