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

6/33

(					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																	
Ş			S.C.																			
TJ's BBQ & Fish Establishment Name					Type of Establishment O Fermer's Merket Food Unit E Permanent O Mobile																	
Address 1104 Ed Temple Blvd.							Typ	e or E	stabil	snme		ary O Seasonal										
City					Nashville			Time in	02	2:5	5 F	M	41	1/P	а ть	<b>700 A</b>	ut 03:30; F	,				
	o e ti e	n Da	ta		05/16/2	2024 E	tablishment #	60513769				Emba	-			110 04						
			spect		KRoutine	O Folk		O Complaint			-	elimina		' <u>-</u>		Cor	nsultation/Other					
,		egon			01	322	our op	03			04		,				up Required	赋 Yes O No	Number of §	leats	4	
1.100	Con		isk I		ors are food	preparation		and employee		vior	8 mc				repo	rtec	to the Center	s for Disease Cont	trol and Preven		-	
				<b>as</b> c	ontributing												CONTROL MEASU	ares to prevent illn	ess or injury.			
				algna		status (IN, OUT	r, HA, HO) for ea	ch numbered iter	n. For		mark	ed OU	T, 114	nk CC	XS or R	for e	ach item as applic	able. Deduct points for		_	)	
IN	in co	mpīi	ance		OUT=not in corr	ompliance NA=		NO=not observ		R		S=con	rected	l on-si	ite duri	ng ins	spection Compli	R=repeat (violation of th ance Status	ie same code provisi		R	WT
	IN	ουτ	NA	NO			rvision						IN	ουτ	NA	NO	-	Reheating of Time rol For Safety (TCS)				
1	鬣	0			Person in char performs dutie	6	emonstrates kn	iowledge, and	0	0	5	16		0			Proper cooking ti	me and temperatures		0	0	5
2	IN X		NA	NO	Management a		oyee awarenes	ss; reporting	0		_	17		0	×			procedures for hot hok olding, Date Markin		0	0	
		0			Proper use of				0	0	5				NA	NO	-	Public Health Cont				
4		OUT	NA	_	Proper eating.		nic Practices ng. or tobacco		0	0	_	18 19		0	8		Proper cooling til Proper hot holdin	me and temperature og temperatures		0	0	
5			NA	0	No discharge f	from eyes, nos			Ō	0	5	20	25	0	0		Proper cold hold	ng temperatures king and disposition		0	00	5
6	×	0			Hands clean a	nd properly wa	ashed		_	0	5	22		õ	×			health control: procedu	ures and records	ō	ō	
7	邕	<u> </u>	٥	0	alternate proce	edures follower	d	ds or approved	0	0	, i		IN	OUT	NA	NO	Concernance of the	Consumer Advisory				
	_	OUT	NA	NO		Approve	supplied and a od Source	ccessible		0	2	23	0	0	黛		food	ory provided for raw an		0	0	4
10	õ	8	0	*	Food obtained Food received				0				IN O	OUT	NA			y Susceptible Popul		0	0	
11	×	0 0	22	0	Food in good of	condition, safe,	, and unadulter shell stock tags		0	0	5	24	IN	O OUT	-		Pasteurized tood	is used; prohibited food	is not oriered	0	-	9
		-	NA	-	destruction		m Contamina		0		_	25	0		200		Food additives: a	Chemicals approved and properly (	used	0	o	
13	<u>e</u>	×	00			d and protecte	ed ned and sanitiz	od.	0	8	4	26	箴	0	NA		Toxic substance	s properly identified, sto nce with Approved I	ored, used		0	5
	2	ō			Proper disposi served				0	ō	2	27	0	0	×			variance, specialized p		0	0	5
	-	_		Goo	d Retail Pra	ctices are p	preventive m	easures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, a	and physical object	ts into foods.			
									GOO	D R	ar/A	L PR	ACT	ICE	3							
_	_	_		00	T=not in complian	nce ompliance S	Status	COS=come		R		inspe	ction					repeat (violation of the sar liance Status	me code provision)	COS	R	WT
2	_	OUT	Past	AUTOR	Si ed eggs used w	te Food and	Water		0	0	-		_	UT	ood ar	od no		s and Equipment faces cleanable, prope	dy designed			
2	9	0	Wate	er and	ice from appro	ived source	esina methode		0	8	2	45	+	4 CI	onstru	cted,	and used			0	0	1
3	-	OUT			Food	Temperatur	re Control				_	46		_			-	ed, maintained, used, to	est strips	0	0	1
3	۱	0	Prop contr		oling methods u	ised; adequate	e equipment for	r temperature	0	0	2	47	_	₿N UT	onfoo	d-con	ntact surfaces clea Phys	ical Facilities		0	0	1
3	_				properly cooke thawing metho		ng		8	8	1	48	_	_			stalled; proper bac	adequate pressure		0	8	2
3	4	X	Then		eters provided a	and accurate			ŏ	ō	1	50		<b>b</b> S	ewage	and	waste water prop	erly disposed		0	0	2
3	_	001		Depe	erly labeled; or	ood Identifie		ords available	0	0	1	51	_					ructed, supplied, cleane osed; facilities maintain		0	0 0	1
-		OUT		prop	,	-	ontaminatio		ľ		·	53			-			aintained, and clean		0	0	1
3	8	0	Insec	ts, ro	dents, and anir	mais not prese	ent		0	0	2	54	1	D A	dequa	de ve	entilation and light	ing; designated areas u	ised	0	0	1
3	7	0	Cont	amina	ation prevented	during food pr	reparation, stor	rage & display	0	0	1		0	υτ			Admir	istrative items				
3	-	-	_		leanliness	hones here here	4		0	0	1	55 56					nit posted inspection posted	4		00	0	0
4	0	0			ruits and veget	ables				ŏ				5 IM	iost re	cent	Compl	iance Status				WT
4	_	OUT	In-us	e ute	Pro nsils; properly s	stored	Utensils		0	0	1	57	-	-0	omplia	ance		Smokers Protection over Protection Act	Act	0		
4		0	Uten	sils, e	quipment and I single-service	inens; properly			0	0	1	58 58	5				oducts offered for oducts are sold. I	sale VSPA survey complete	d	0	0	0
4	_				ed properly		.,			ŏ		<u> </u>				pr:	and are storing t		-		-	
servi	ce es	tablis	hmen	t perm	nit. Items identifi	ed as constitutin	ng imminent hea	ith hazards shall b	e corre	cted is	mmed	ately o	er ope	ration	is shall	ceas	e. You are required	of an identical risk facto to post the food service	establishment permi	t in a c	onsp	icuous
man repo	t.T	nd po C.A. 1	st the section	most is 68-	recent inspection 14-713, 66-14-706	report in a con , 68-14-708, 68-1	ispicuous manne 14-709, 68-14-711,	r. You have the rig , 68-14-715, 68-14-7	phe to r 16, 4-5	eques -320,	t a he	ring n	gard	ng thi	is repo	nt by f	filing a written requ	est with the Commissione	r within ten (10) days	of the	date	of this
	þ	n ¢	9	0	TVw1 .			. 68-14-715, 68-14-7 05/1	16/2	024	1	_	N	ico	le	-1	areque	5	(	)5/1	.6/2	2024
Sigr	atur	e of	Pers	on In	Charge						Date	Sig	natu	re of	Envir	onme	ental Health Spe	cialist				Date
						tttt Addition	al food cafeb	information car	hofe	und i	00.00	rwoh	site	http:	lite e	wwlb	ealth/article/eh	foodson/co ***				

PH-2267 (Rev. 6-15)			th at the county health department.	RDA 629
	Please call (	) 6153405620	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	Bleach								

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach-in fridge 1				
Reach-in fridge 2				
Reach-in fridge 3	43			
Reach-in freezer 1				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken (reach-in fridge)	Cold Holding	41
Chicken (reach-in fridge)	Cold Holding	29
Raw fish (reach-in fridge 3)	Cold Holding	40

#### Observed Violations

Total # 7

Repeated # ()

8: Hand sink had no paper towels. CA: paper towels supplied to hand sink. 13: Raw shell eggs stored above sauce in reach-in fridge 2. Raw chicken stored above raw fish, raw fish stored above cooked chicken in reach-in fridge 3. CA. Raw foods moved to appropriate shelves

21: Containers of spaghetti and canned sauce in reach-in fridge 2 stored more than 24 hours without date markings. CA: date markings added to spaghetti 34: Missing thermometers in both reach-in fridges

45: Reach-in fridge inside are slightly damaged. Chest freezer has ice build-up

47: Ovens, fryers, etc. throughout establishment has food/grease build-up

53: Floors have excessive food build-up. Ceiling is damaged above steam tables

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Establishment Number: 605137695

### Comments/Other Observations

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

2: Copy available on site

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.

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.
- 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 of raw tcs foods observed during inspection
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Establishment does not cool tcs foods
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding temperatures were observed (= 41 F)
- 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: TJ's BBQ & Fish

Establishment Number : 605137695

Comments/Other Observations (cont'd)

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

# Establishment Information

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

Sources		
Source Type:	Source:	

# Additional Comments