



90

Establishment Name	Bar-B-Cutie		Type of Establishment	<input checked="" type="radio"/> Farmer's Market Food Unit	90	
Address	1203 Murfreesboro Rd., Ste621			<input checked="" type="radio"/> Permanent <input type="radio"/> Mobile		
City	Franklin	Time in	10:37: AM	AM / PM		<input type="radio"/> Temporary <input type="radio"/> Seasonal
Inspection Date	03/11/2022	Time out	12:00: PM	AM / PM		
	Establishment #	605199594	Embargoed	0		
Purpose of Inspection	<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other					
Risk Category	<input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 Follow-up Required <input checked="" type="radio"/> Yes <input type="radio"/> No					
					Number of Seats 94	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcategory.)

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

	03/11/2022		03/11/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

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

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



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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)
Dish machine 3-comp sink not set up	CI QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Whirlpool silver fridge	39
Front display cooler	40
Blue Air stand up cooler	39
Walk-in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sausage 4 hrs	Cooling	50
Green beans - Henny Penny hot cabinet	Hot Holding	145
Potato salad - WIC	Cold Holding	40
Beef 1hr WIC	Cooling	73
Chicken - WIC	Cold Holding	39
Chicken wings - prep cooler by drive thru	Cold Holding	41
Cut tomato - prep cooler with drawers	Cold Holding	38
Potato salad - prep cooler with drawers	Cold Holding	40
Pork - side hot well	Hot Holding	145
Pork - make line hot well	Hot Holding	160
Sausage - hot hold by grill	Hot Holding	155

Observed Violations

Total # 6

Repeated # 0

26: Observed two full chemical sprayer bottles without labels in cabinet by front counter. Observed two full sprayer chemical bottle without labels under table near dish machine

COS: employee labeled spray bottles

37: Employee drinks observed on food prep surfaces and in fridge above customer food items. Employee personal items (cellphone, jackets) stored on dry storage shelf above food items and above food prep table.

39: Wet wiping cloths observed on work surfaces

41: Handle of ice scoop in ice bin near drive thru in contact with ice

45: Unapproved scoops in bulk container of salt and flour(scoops must be designed with a handle). Plastic grocery bag used for chopped lettuce in prep cooler by drive thru and to line sausage pan on grilltop.

47: Some standing water/food debris in bottom of prep cooler.

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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): An employee health policy is available.
- 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: Employees observed properly washing hands
- 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: Sysco
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time/temp observed
- 19: Proper hot holding temps observed
- 20: Proper cold holding temps observed
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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.***

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Sources

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

barbcutiefranklin@yahoo.com