

Establishment Name

Address

City

Bar-B-Cutie

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

O Farmer's Market Food Unit

Permanent O Mobile

SCORE

1203 Murfreesboro Rd., Ste621 Franklin Time in 10:37; AM AM / PM Time out 12:00; PM AM / PM

O Temporary O Seasonal

03/11/2022 Establishment # 605199594 Embargoed 0 Inspection Date

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

Number of Seats 94 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-		0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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	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	×	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	25.			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

		R-repeat (violation of the same code provision Compliance Status	cos	R	W)
	OUT	Utensils and Equipment			
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	ि	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	4
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

03/11/2022

Signature of Person In Charge

Date Signature of Environmental Health

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) 6157915110 Please call (to sign-up for a class.

03/11/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Bar-B-Cutie

Establishment Number #: 605199594

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	CI	200				
3-comp sink not set uo	QA					

Equipment Temperature				
Description Temperature (Fahreni				
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

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: Emoloyee 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.	Observed Violations
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: Emoloyee 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.	Total # 6
counter. Observed two full sprayer chemical bottle without labels under table near dish machine COS: employee labeled spray bottles 37: Emoloyee 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.	Repeated # ()
COS: employee labeled spray bottles 37: Emoloyee 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.	counter. Observed two full sprayer chemical bottle without labels under table
37: Emoloyee 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.	
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.	37: Emoloyee 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
, , , , , , , , , , , , , , , , , , , ,	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
	· · · · · · · · · · · · · · · · · · ·

[&]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: Bar-B-Cutie
Establishment Number: 605199594

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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Bar-B-Cutie				
Establishment Number: 605199594				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
	r-B-Cutie						
Establishment Number #:	605199594		T.				
Sources							
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commer	nts						
barbcutiefranklin@ya	ahoo.com						