

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mary's Barbque Permanent O Mobile Establishment Name Type of Establishment 1106 Jefferson St. O Temporary O Seasonal Nashville Time in 02:45 PM AM/PM Time out 03:40: PM AM/PM

12/13/2023 Establishment # 605118703 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

IIN	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Co
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking
1	器	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	XX.	Proper cool
	IN	OUT	NA	NO	Employee Health		-		17	ō	ŏ	ō	8	Proper rehe
2	100	0			Management and food employee awareness; reporting	0	0	\neg						Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Country I
	IN	OUT	NA	NO	Good Hygienic Practices				18	×	0	0	0	Proper cool
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	0	0	Proper hot
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	243	0	0		Proper cold
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper date
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a p
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	rane as a y
_	-		ŭ		alternate procedures followed	_		Щ		IN	OUT	NA	NO	
8	200	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥	M		Consumer
		OUT	NA	NO	Approved Source	-		-		_	-			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	,
10	0	0	0	2%	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteurizeo
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_	_	000		r asteur get
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	Ш		IN	ОИТ	NA	NO	
	IN	OUT		NO	Protection from Contamination				25	0	0	X		Food additi
13	0	麗	0		Food separated and protected	0	0	4	26	黨	0		1	Taxic subst
14	0	寒			Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confe
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance HACCP pla

					Compliance Status	COS	ĸ	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	8	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			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	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	·
	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	г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	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	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	羅	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		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	

a conspicuous manner. You have the right to request a hearing regar , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

12/13/2023

12/13/2023

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 ****

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: Mary's Barbque
Establishment Number #: | 605118703

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)						
Frigidaire cooler	40						

Food Temperature Description	State of Food	Temperature (Fahrenheit
Bbq chicken in walk in cooler for 40min	Cooling	51
Coleslaw in walk in cooler	Cold Holding	40
Potato salad in walk in cooler	Cold Holding	42
Mac and cheese in warmer	Hot Holding	140
Beans in warmer	Hot Holding	135
Turnip greens in warmer	Hot Holding	162
Pulled pork in warmer	Hot Holding	138

[&]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: Mary's Barbque Establishment Number: 605118703

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted on wall.
- 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 hand washing 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 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Roasted bbg chicken pulled to cool 40 min ago reading 50F in walk in cooler.
- 19: See temp.
- 20: See temp.
- 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:

***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.

Establishment Information	
stablishment Name: Mary's Barbque	
Stablishment Number: 605118703	
Comments/Other Observations (cont'd)	
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170072 1V2 1V2 1V2 1V2 1V2 1V2 1V2 1V2 1V2 1V	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Inform	mation			- 11
Establishment Name: M.	ary's Barbque			
Establishment Number #:	605118703			
Sources				
Source Type:	Water	Source:	Municipal	
Source Type:	Food	Source:	Restaurant depot	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			