



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Mary's Barbque
Address: 1106 Jefferson St.
City: Nashville
Inspection Date: 12/13/2023
Time in: 02:45 PM
Time out: 03:40 PM
Purpose of Inspection: Routine
Risk Category: 01

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

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 COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 12/13/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/13/2023

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



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

Observed Violations

Total # 11

Repeated # 0

- 13: Observed container of raw fish stored directly above container of cooked mac and cheese in frigidaire cooler . Corrective Action: removed.
- 14: Employee states he sanitizes dishes in middle compartment sink. Corrective Action: train proper wash rinse sanitize set up in 3 comp sink.
- 34: No working thermometer in walk in cooler.
- 35: Multiple large green containers of seasonings not labeled in dry storage area.
- 45: Wood and paint chipping of storage shelves observed in back area.
- 45: Curting board of warmers observed excessively worn.
- 46: No chlorine test strips provided at 3 compartment sink
- 53: Interior surfaces of walk in cooler observed excessively dirty with food and brown buildup.
- 53: Large area of tiles damaged/missing near multi toilet bathroom.
- 54: Poor ventilation throughout kitchen with smoke build up observed.
- 56: Most recent inspection not posted.



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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 bbq 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.

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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:	Municipal
Source Type:	Food	Source:	Restaurant depot
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments