



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

81

Establishment Name: Mary's Barbque
Address: 1106 Jefferson St.
City: Nashville
Inspection Date: 05/16/2024
Time in: 03:00 PM
Time out: 04:55 PM
Risk Category: 03
Purpose of Inspection: Routine

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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: 05/16/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/16/2024

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



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	Bleach		

Equipment Temperature

Description	Temperature (Fahrenheit)
Frigidaire cooler	40
Black frigidaire reach in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Large container of cooked collard greens in walk	Cold Holding	41
Bag of shredded cabbage in walk in cooler	Cold Holding	41
Raw catfish in cooler	Cold Holding	39
Greenbeans in warmer	Hot Holding	163
Mac and cheese in warmer	Hot Holding	170
Baked beans in hot bath	Hot Holding	141
Coleslaw in cooler	Cold Holding	41
Potato salad in reach in cooler	Cold Holding	41

Observed Violations

Total # 14

Repeated # 0

- 8: Both employee restroom sinks not supplied with soap and or paper towels.
Corrective Action: supply on site.
- 11: Large metal bin of cooked baked beans in walk in cooler observed white growth forming. Corrective Action: embargo all 10lb.
- 21: Container of cooked greens and chicken in walk in cooler not date marked after 24 hours. Employee states greens made from last saturday and chicken from yesterday morning. Corrective Action: embargo greens and train date marking.
- 34: No visible thermometer for walk in cooler.
- 35: Several frozen foods such as raw meats stored in plastic to go bags.
- 45: Wood shelving in poor repair with paint chipping in dry storage observed.
- 45: Observed aluminum foil used to line shelving.
- 46: No visible chlorine test strips.
- 51: No covered wastebin observed for unisex and womens bathroom.
- 53: Several large areas of floor tile damaged observed near walk in cooler and in bathroom.
- 53: Black growth observed on shelving, walls, and ceiling of walk in cooler.
- 53: Floor of walk in cooler observed dirty with food buildup.
- 54: Very poor ventilation observed in kitchen area with accumulation of smoke buildup from cooking.
- 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: Metro health policy 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: Not observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 10: (NO): No food received during 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: Not observed.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling observed.
- 19: See temp.
- 20: See temp.
- 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: Require no smoking sign for side door.
- 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:	Whole foods
Source Type:	Food	Source:	Koala bay
Source Type:		Source:	
Source Type:		Source:	

Additional Comments