

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mary's Barbque Establishment Name Permanent O Mobile Type of Establishment 1106 Jefferson St. Address

O Temporary O Seasonal

Nashville Time in 03:00 PM AM / PM Time out 04:55; PM AM / PM City 05/16/2024 Establishment # 605118703 Embargoed 20 Inspection Date

O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection 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 each numb

IN-in compliance			ance		OUT=not in compliance NA=not applicable NO=not observe	ed		X)S=co	recte	d on-si	te duri	ing
					Compliance Status	cos	R	WT					_
	IN	OUT	NA	NO	Supervision					IN	оит	NA	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	×
	IN	OUT	NA	NO	Employee Health				17	Ó	0	320	1
2	700	0			Management and food employee awareness; reporting	0	0	\Box					
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
П	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	Y
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	7
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	24	0	Г
6	100	0		0	Hands clean and properly washed	0	0		22	٥	0	×	·
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	N
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M	П
	IN	OUT	NA	NO	Approved Source				23	0	0	240	
9	窓	0			Food obtained from approved source	0	0			IN	OUT	NA	N
10	0	0	0	3%	Food received at proper temperature	0	0	1 1	24	0	0	320	П
11	0	涎			Food in good condition, safe, and unadulterated	0	0	5	24	0	"	000	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	N
		OUT	NA	NO	Protection from Contamination				25		0	3%	
13	×	0	0		Food separated and protected	0	0	4	26	8	0		
14	X		0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	X	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	•
22		0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	黑		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	оит	JT NA NO Chemicals					
25		0	X		Food additives: approved and properly used	0	0	5
26	2	0			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

to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			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	١.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	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	1
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	Ţ
	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	Ī
44	10	Gloves used properly	0	0	

ecti	Off	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
45	麗	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	-
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 3
51	726	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	麗	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	ш

ction report in a conspicuous manner. You have the right to request a he i-706, 68-14-708, <u>68-</u>14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

05/16/2024 Signature of Person In Charge Date Signature of Environmental Health Specialist 05/16/2024

**** 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.

Date

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.	П
'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.	\vdash
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\vdash
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				

I Holding I Holding Holding Holding	Temperature (Fahrenheit 41 41 39 163 170 141
d Holding d Holding Holding Holding	41 39 163 170
d Holding Holding Holding	39 163 170
Holding Holding	163 170
Holding	170
Holding	141
	_ · _
d Holding	41
d Holding	41
	•

Observed Violations
Total # 14
Repeated # ()
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 obderved 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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^{***}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: 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.
- l6: Not observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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- 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:

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 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 Information Mary's Barbque Establishment Name: Establishment Number #: 605118703 Sources Source Type: Water Source: Municipal Source Type: Food Source: Whole foods Source Type: Food Koala bay Source: Source Type: Source: Source: Source Type: **Additional Comments**