

Establishment Name

Address

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Permanent O Mobile

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

COS R W

Type of Establishment 200 Crossing Ln., Ste 500 O Temporary O Seasonal

**Mount Juliet** Time in 12:42 PM AM / PM Time out 02:06; PM AM / PM City

03/21/2023 Establishment # 605228388 Embargoed 0 Inspection Date

Martin's BBQ Joint Mt. Juliet, LLC

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

О3

Number of Seats 136

04

Follow-up Required

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IH, OUT, HA, HO) for each nam

| 12 | <b>4</b> =in c | ompli | ance |     | OUT=not in compliance NA=not applicable NO=not observe              | ed  |   | Ö  | 05: | *con | recte | d on-si | te duri | ng ins | spection Rerepeat (violati                      |
|----|----------------|-------|------|-----|---|-----|---|----|-----|------|-------|---------|---------|--------|---|
|    |                |       |      |     | Compliance Status   | cos | R | WT | ] [ |      |       |         |         |        | Compliance Status                               |
|    | IN             | оит   | NA   | NO  | Supervision   |     |   |    | П   |      | IN    | оит     | NA      | NO     | Cooking and Reheating of                        |
| Ι. | 盔              | 0     | -    | _   | Person in charge present, demonstrates knowledge, and               | 6   | _ | T. | Н   |      |       |         |         |        | Control For Safety (                            |
| יו | 550            | -     |      |     | performs duties   | ١٥  | 0 | 5  | 1   | 16   | -     | 0       | 0       | _      | Proper cooking time and temperal                |
|    | IN             | OUT   | NA   | NO  | Employee Health   |     |   |    | П   | 17   | 0     | 0       | 0       | 3%     | Proper reheating procedures for h               |
| 2  | -MC            | 0     |      |     | Management and food employee awareness; reporting                   | 0   | 0 | 1. | 1 [ |      |       |         |         |        | Cooling and Holding, Date M                     |
| 3  | ×              | 0     |      |     | Proper use of restriction and exclusion                             | 0   | 0 | •  | П   |      | IN    | OUT     | NA      | NO     | a Public Health                                 |
|    | IN             | OUT   | NA   | NO  | Good Hygienic Practices   |     |   |    | 11  | 18   | 災     | 0       | 0       | 0      | Proper cooling time and temperat                |
| 4  | 300            | 0     |      | 0   | Proper eating, tasting, drinking, or tobacco use                    | 0   | 0 | 5  | 11  | 19   | 家     | 0       | 0       | 0      | Proper hot holding temperatures                 |
| 5  | *              | 0     |      | 0   | No discharge from eyes, nose, and mouth                             | 0   | 0 | 1° |     | 20   | 245   | 0       | 0       |        | Proper cold holding temperatures                |
|    | IN             | OUT   | NA   | NO  | Preventing Contamination by Hands                                   |     |   |    | 1   | 21   | *     | 0       | 0       | 0      | Proper date marking and dispositi               |
| 6  | 黨              | 0     |      | 0   | Hands clean and properly washed                                     | 0   | 0 |    | П   | 22   | 0     | 0       | ×       | 0      | Time as a public health control: pr             |
| 7  | 왮              | 0     | 0    | 0   | No bare hand contact with ready-to-eat foods or approved            | 0   | 0 | 5  | П   |      | _     | _       |         | _      |   |
| L. | -              | -     | _    | _   | alternate procedures followed                                       | -   | - | -  | Н   |      | IN    | OUT     | NA      | NO     | Consumer Adv                                    |
| 8  | IN.            | OUT   | NΑ   | NO  | Handwashing sinks properly supplied and accessible  Approved Source | -   | 0 | 2  | Н   | 23   | 0     | 0       | X       |        | Consumer advisory provided for re<br>food       |
| 9  | 窓              | 0     | 1000 | 110 | Food obtained from approved source                                  | 0   | 0 |    | H   |      | IN    | OUT     | NA      | NO     | Highly Susceptible I                            |
| 10 | 0              | 0     | 0    | 38  | Food received at proper temperature                                 | 0   | 0 | 1  | Ιŀ  |      | _     |         | 6+9     |        |   |
| 11 | ×              | 0     |      |     | Food in good condition, safe, and unadulterated                     | 0   | 0 | 5  | Н   | 24   | 0     | 0       | ×       |        | Pasteurized foods used; prohibite               |
| 12 | 0              | 0     | ×    | 0   | Required records available: shell stock tags, parasite destruction  | 0   | 0 | 1  | П   |      | IN    | оит     | NA      | NO     | Chemical  |
|    | IN             | OUT   | NA   | NO  | Protection from Contamination                                       |     |   |    | 11  | 25   | 0     | 0       | X       |        | Food additives: approved and pro                |
| 13 | É              | 0     | 0    |     | Food separated and protected  | 0   | 0 | 4  | 11  | 26   | 家     | 0       |         | 1      | Toxic substances properly identifi              |
| 14 | ×              | 0     | 0    | 1   | Food-contact surfaces: cleaned and sanitized                        | 0   | 0 | 5  | 1   |      | IN    | OUT     | NA      | NO     | Conformance with Appro                          |
| 15 |                | 0     |      |     | Proper disposition of unsafe food, returned food not re-<br>served  | 0   | 0 | 2  | 1   | 27   | 0     | 0       | ×       |        | Compliance with variance, special<br>HACCP plan |

|    | Tompinino outles |     |      |    |   |   |   |     |
|----|------------------|-----|------|----|---|---|---|-----|
|    | IN               | OUT | NA   | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |     |
| 16 | 凝                | 0   | 0    | 0  | Proper cooking time and temperatures  | 0 | 0 | 5   |
| 17 | 0                | 0   | 0    | 3% | Proper reheating procedures for hot holding                                 | 0 | 0 | ٠   |
|    | IN               | оит | NA   | NO | Cooling and Holding, Date Marking, and Time as<br>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 | 245              | 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<br>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 |      |    | Chemicals   |   |   |     |
| 25 | 0                | 0   | - XX |    | Food additives: approved and properly used                                  | 0 | 0 | - 5 |
| 26 | 黨                | 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<br>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 | ľ |
| 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<br>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 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 | Г |
|    | OUT | Proper Use of Utensils   |     |   |   |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | Г |
| 42 | 100 | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 |   |
| 43 |     | Single-use/single-service articles; properly stored, used                  | 0   | 0 | Г |
| 44 |     | Gloves used properly   | 0   | 0 |   |

| pecti | 2011 | R-repeat (violation of the same code provision)  Compliance Status                       | cos | R  | W   |
|-------|------|--|-----|----|-----|
|       | OUT  | Utensils and Equipment   | 1   |    |     |
| 45    | M    | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | 1   |
| 46    | 0    | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  | 1   |
| 47    | 0    | Nonfood-contact surfaces clean   | 0   | 0  | -   |
|       | OUT  | Physical Facilities  | _   |    |     |
| 48    | 0    | Hot and cold water available; adequate pressure  | ा   | 0  | Γ:  |
| 49    | 0    | Plumbing installed; proper backflow devices  | 0   | 0  | -:  |
| 50    | 0    | Sewage and waste water properly disposed   | 0   | 0  | -   |
| 51    | 0    | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  | _   |
| 52    | 0    | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  |     |
| 53    | 0    | Physical facilities installed, maintained, and clean                                     | 0   | 0  | _   |
| 54    | 0    | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | ,   |
|       | OUT  | Administrative Items   |     |    |     |
| 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 ١ |
| 59    |      | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |     |

icuous manner. You have the right to request a n (10) days of the date of the

68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

03/21/2023 Date 03/21/2023

Signature of Person In Charge

Date

\*\*\*\* 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: Martin's BBQ Joint Mt. Juliet, LLC
Establishment Number #: [605228388]

### 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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

| Warewashing Info |                |     |                           |  |  |  |  |  |
|------------------|----------------|-----|---------------------------|--|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature ( Fahrenheit) |  |  |  |  |  |
| Ecolab           | CI             | 150 |                           |  |  |  |  |  |
| Bucket           | QA             | 200 |                           |  |  |  |  |  |
|                  | l              |     |                           |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |
| Ric fryer             | 38                       |  |  |  |  |
| Wic                   | 36                       |  |  |  |  |
| Drive thru ric        | 38                       |  |  |  |  |
|                       |                          |  |  |  |  |

| Food Temperature Description | State of Food | Temperature ( Fahrenheit |
|------------------------------|---------------|--------------------------|
| Brisket                      | Hot Holding   | 153                      |
| Mac and cheese               | Hot Holding   | 163                      |
| Green beans                  | Hot Holding   | 134                      |
| Fish                         | Cold Holding  | 39                       |
| Chicken wings                | Cold Holding  | 40                       |
| Chicken tenders              | Cooking       | 184                      |
| Hamburger                    | Cooking       | 183                      |
| Potato salad                 | Cooling       | 37                       |
| French fries                 | Cooling       | 54                       |
| Brisket                      | Cold Holding  | 40                       |
|                              |               |                          |
|                              |               |                          |
|                              |               |                          |
|                              |               |                          |
|                              |               |                          |

| Observed Violations   |  |  |  |  |  |  |  |  |
|---|--|--|--|--|--|--|--|--|
| Total # 2   |  |  |  |  |  |  |  |  |
| Repeated # ()   |  |  |  |  |  |  |  |  |
| 42: Metal pans stacked wet on shelf in dish area  |  |  |  |  |  |  |  |  |
| 45: Severely grooved cutting boards stored on shelf is dish area                                      |  |  |  |  |  |  |  |  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC

Establishment Number: 605228388

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed with manager. Establishment has written policy
- 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 washing hands when changing gloves. Employee washed hands when changing gloves
- 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 info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Potato salad made this morning already in temp. French fries precooked 1 hr temped at 55°F. Both are cooling on sheet pans in wic
- 19: See food temps
- 20: See food temps
- 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC Establishment Number: 605228388 |  |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)   |  |
| See last page for additional comments.   |  |
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Establishment Information

## Establishment Information Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC Establishment Number #: 605228388 Sources Source Type: Water Source: City Source Type: Food Source: US Foods, BBQ Pigs, Crown Source Type: Source: Source Type: Source:

Source:

Source Type:

**Additional Comments**