

Establishment Name

Inspection Date

Address

City

Tex's Bbq

Nashville

1013 Foster Ave.

FOO

	TENNES:	SEE DEP	ARTMENT	OF HEALTH	
D	SERVICE	ESTABL	ISHMENT	INSPECTION	REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 12:19 PM AM/PM Time out 01:25: PM AM/PM

05/15/2024 Establishment # 605170201 Embargoed 0

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

Risk Category О3 Follow-up Required

Number of Seats 66 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	O\$=cc	xrecte	id i
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	ŀ
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	H
	IN	OUT	NA	NO	Employee Health				17		1
2	300	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 18	B 10%	T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15		T
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	1 25	Т
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 38	T
6	黨	0		0	Hands clean and properly washed	0	0		22	2 0	Т
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	5
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	3 0	Т
	IN	OUT	NA	NO	Approved Source] [=	_	L
9	黨	0			Food obtained from approved source	0	0			IN	¢
10	0	0	0	×	Food received at proper temperature	0	0	1	24	10	Т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	"	10	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	4
	IN	OUT	NA	NO	Protection from Contamination				25		
13	黛	0	0		Food separated and protected	0	0	4	26	襄	Γ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

rol the introduction of pathogo s, chemicals, and physical objects into foods.

			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	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	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	Ī
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	\top		
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	
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45 S Food and nonfood-contact surfaces cleanable, properl constructed, and used		Food and nonfood-contact surfaces cleanable, properly designed, 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	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

d post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega .A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

05/15/2024

05/15/2024

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

Date

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



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Establishment Name: Tex's Bbq

Establishment Number # | 605170201

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 (Fahrenhelt)				
3 compartment sink not in use	Cl						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Warming cabinet	145				
Walk in cooler	32				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Mac and cheese on line	Hot Holding	151
Cooked greens on line	Hot Holding	153
Potato salad on line	Cold Holding	36
Cold slaw on line	Cold Holding	35
Cooked sausage in warming cabinet	Hot Holding	135
Mac and cheese in warming cabinet	Hot Holding	149
Cooked green beans in warming cabinet	Hot Holding	178
Cooked beans in low warming cabinet	Hot Holding	140
Cooked ham in Walk in cooler	Cold Holding	41
Potato salad in Walk in cooler	Cold Holding	41
Cooked beef in Walk in cooler	Cold Holding	40

Observed Violations						
Total # 5						
Repeated # 0						
45: Small condensation leak in Walk in cooler.						
45: Prep table bottom 2 shelves are heavily rusted.						
53: Ceiling vent hanging in bathroom.						
53: Walls in back rooms have old debris and staining.						
53: Floors and ceilings damaged throughout establishment.						

^{****}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: Tex's Bbq Establishment Number: 605170201

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site and posted
- 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 observed with good hand washing practices
- 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:

- 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: No raw animal foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Ice bath used to cool products
- 19: See temperature log.
- 20: See temperature log.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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 Name: Tex's Bbq		
Establishment Number: 605170201		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Sources

Source Type: Food Source: Butts foods

Source Type: Food Source: Restaurant depot

Source Type: Food Source: Sams

Source Type: Food Source: lwc

Source Type: Water Source: City

Additional Comments

Dumpster plug needed at dumpster