

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ORT SCORE

95

Address 1601 21st Avenue South O Temporary O Seasonal

City Nashville Time in 01:20 PM AM / PM Time out 02:05; PM AM / PM Time out

Purpose of Inspection MiRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🛱 Yes O No Number of Seats 238

isk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Preventio 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	OS≈c	com	ecte	d o
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					Т	IN	0
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	0	
	IN	OUT	NA	NO	Employee Health						*	1
2	700	0			Management and food employee awareness; reporting	0	0		ı	_		П
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	0
	IN	ОИТ	NA	NO	Good Hygienic Practices				7	18	災	┌
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 3	19	嵩	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 2	20	0	$\square $
	IN	OUT	NA	NO	Preventing Contamination by Hands				[7	21	×	7
6	100	0		0	Hands clean and properly washed	0	0		l I	22	0	Г
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ		IN	0
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l [-	23	0	-
		OUT	NA	NO	Approved Source				l [:	-	_	L,
9	200	0			Food obtained from approved source	0	0		L		IN	0
10	0	0	0	×	Food received at proper temperature	0	0] _ [ΙŒ	24	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l Ľ	٦.	•	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	0
	IN	OUT	NA	NO	Protection from Contamination					25	0	7
13	×	0	0		Food separated and protected	0	0	4	[2	26	X	7
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		Т	IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0	(

	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	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 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	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

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		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	Г
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	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	ļ
	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	
44	10	Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. This sections 68-14-703, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/07/2023

12/07/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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: Central BBQ Hillsboro Village Establishment Number ≠: [605305682

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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\neg
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.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
3 comp sink	Sink and Surface							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in freezer	20					
Prep cooler	41					
Low boy cooler	36					
Walk in cooler	40					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shredded pork on steamer	Hot Holding	147
Shredded chicken on steamer	Hot Holding	158
Potato salad on prep cooler	Cold Holding	46
Cole slaw on prep cooler	Cold Holding	46
Potato salad on prep cooler	Cold Holding	42
Cheese sauce on grill (1 hour)	Reheating	120
Cooked sausage in low boy	Cold Holding	40
Whole brisket in warmer	Hot Holding	138
Fully cooked wings in walk in cooler (3 hours)	Cooling	52
Baked beans in walk in cooler	Cold Holding	41
Mac and cheese on steamer	Hot Holding	147

Observed Violations
Total # 1
Repeated # ()
20: Potato salad and cole slaw stored on prep cooler not holding at proper temp.
CA: iced product down.
""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



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Establishment Name: Central BBQ Hillsboro Village

Establishment Number: 605305682

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy known.
- 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: Observed good hand washing practice.
- 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.

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- 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: Not observed.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Proper cooling procedures observed.

19:

- 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.

Establishment Name: Central BBQ Hillsboro Village				
Establishment Number: 605305682				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
T-Anna Sartina and Anna Anna Anna and A	ntral BBQ Hillsboro \	/illage					
Establishment Number #	605305682			1			
Sources							
Source Type:	Food	Source:	US Foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commer	nts						
Bmartin@eatcbq.con	n						