TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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¥	25	114 744	S. S.														
		anne cons												O Fermer's Market Food Unit		7	
Fetz	his	hmen	t Nar		Cracker Barrel #29									Farmer's Market Food Unit Ø Permanent O Mobile		/	
L	101101			110	1460 N. Mack Smith Rd.				_	Тур	xe of	Establi	shme				
Add	ress								_					O Temporary O Seasonal			
City					East Ridge Time in	11	.:3	0 P	M	A	M/P	M Ti	me ou	ат <u>11:45:AM_ ам/рм</u>			
					08/02/2021 Establishment # 60500490	5			Emba	_	. ()					
Insp	ectio	on Da	ste					_			a _						
Purp	pose	of In	spect	tion	O Routine ₿ Follow-up O Complaint			O Pro	Nimin	ary		c	Cor	sultation/Other			
Risk	Cat	tegor	y		O1 X2 O3			O 4				Fo	low-	up Required O Yes 觊 No Number of S	Seats	20	5
		R			ors are food preparation practices and employee										ntion		
				as c	ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS RJ ed compliance status (IH, OUT, HA, HO) for each numbered liter										-		
IN	tin e	ompli			OUT=not in compliance NA=not applicable NO=not observ									pection R=repeat (violation of the same code provis			
		anpo	0100		Compliance Status	Cos	R		Ĩ	100.00	0.01-0	she gas	ng me	Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods			
			NA	NO	Employee Health	-	-	-		<u>爲</u> 0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
		0			Management and food employee awareness; reporting	0	0		Ë					Cooling and Holding, Date Marking, and Time as	Ĕ	-	
3	窝	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA	NO	Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	Š	0		0	Proper hot holding temperatures	0		
5	X IN	0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_		14	8		0	Proper cold holding temperatures Proper date marking and disposition	8		5
	25	0			Hands clean and properly washed	0	0			X	ō	ō		Time as a public health control: procedures and records	o	ō	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	"	in In	OUT	-	-	Consumer Advisory	<u> </u>	<u> </u>	
8	X	0		_	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2		_	_	_	NO	Consumer advisory provided for raw and undercooked	0	0	
	IN	OUT	NA	NO	Approved Source				23	×	0	0		food	<u> </u>	9	•
		0	0		Food obtained from approved source Food received at proper temperature		0			IN	OUT	-	NO	Highly Susceptible Populations	-	_	
11	×	ŏ	-		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination	-		_	25	0	0	X		Food additives: approved and properly used	0	তা	
13	篾	0	0		Food separated and protected		0		26	黛	0		·	Toxic substances properly identified, stored, used	Ō	0	•
14	×	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA		Conformance with Approved Procedures		_	
15	箴	0			served	0	0	2	27	0	0	第		Compliance with variance, specialized process, and HACCP plan	0	0	5
_				-					_		-					_	
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intro	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
								аr/ч				5					
_				00	T=not in compliance COS=com Compliance Status		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
		OUT			Safe Food and Water					0	UT			Utensils and Equipment			
2	8 9	8	Past	eurize	d eggs used where required ice from approved source		0		4	5 3				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0				btained for specialized processing methods	ŏ	ŏ	1	4		- 1			g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_		Food Temperature Control						_					-	
3	1	0	Prop		bling methods used; adequate equipment for temperature	0	o	2	4	7 1			d-cor	tact surfaces clean	0	0	1
3	2						191			_		VOITIOO		Rhamiani Facilitian			
	v£ ∣	0			properly cooked for hot holding			1	4	0	UT		1 cold	Physical Facilities water available: adequate pressure		0	2
	3	0	Plant	t food	properly cooked for hot holding thawing methods used	8	0 0	1	4	8 0		lot and		Physical Facilities water available; adequate pressure talled; proper backflow devices	0	Ō	2
3	3 4	0	Plant Appr Ther	t food	thawing methods used eters provided and accurate	0	0		49			Hot and Plumbir Sewag	ng ins e and	water available; adequate pressure talled; proper backflow devices waste water properly disposed	0000	0	2
3	3	0 0 001	Plant Appr Ther	t food oved mom	thawing methods used ters provided and accurate Food Identification	0000	0 0 0	1	49 50 51			lot and Plumbir Sewage Foilet fa	ng ins e and acilitie	water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0000	0000	2 2 1
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #29 Establishment Number # 605004905

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.	
	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

bserved Violations		
otal # 3 epeated # 0	 	
epeated # ()		
5:		
7:		
7. O.		
3:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #29 Establishment Number : 605004905

Comments/Other Observations	
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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 Information

Establishment Name: Cracker Barrel #29

Establishment Number : 605004905

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Cracker Barrel #29 Establishment Number # 605004905

Sources		
Source Type:	Source:	

Additional Comments

Priority item #20 corrected. See original report dated 7/21/21.