



**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.

***Warewashing Info***

| Machine Name                | Sanitizer Type | PPM | Temperature ( Fahrenheit) |
|-----------------------------|----------------|-----|---------------------------|
| Dish Machine (surface temp) | Hot Water      |     | 166                       |
| Wiping Cloth Solution       | Chlorine       | 50  |                           |

***Equipment Temperature***

| Description                                                        | Temperature ( Fahrenheit) |
|--------------------------------------------------------------------|---------------------------|
| All refrigeration @ 41°F or below. Product temperatures taken from |                           |

***Food Temperature***

| Description              | State of Food | Temperature ( Fahrenheit) |
|--------------------------|---------------|---------------------------|
| Grilled Chicken          | Cooking       | 178                       |
| Dipper Well (1)          | Hot Holding   | 131                       |
| Ham                      | Cold Holding  | 40                        |
| Catfish                  | Cold Holding  | 40                        |
| Trout                    | Cold Holding  | 38                        |
| Chicken Pot Pie          | Cold Holding  | 40                        |
| Turkey                   | Cold Holding  | 39                        |
| Cole Slaw (Reach in)     | Cold Holding  | 39                        |
| Chicken (breeding table) | Cold Holding  | 41                        |
| Cole Slaw (wait station) | Cold Holding  | 40                        |
| Fried Chicken            | Hot Holding   | 145                       |
| Chicken & Dumplings      | Hot Holding   | 150                       |
| Mac & Cheese             | Hot Holding   | 191                       |
| Mashed Potatoes          | Hot Holding   | 157                       |
| Cooked Greens            | Hot Holding   | 137                       |

### Observed Violations

Total # 6

Repeated # 0

37: Uncovered/unprotected food items noted in walk in cooler unit. Uncovered bulk tea not covered/protected.

41: Dipper well (1) holding at 131°F. Must be 135°F or above.

42: Clean dishes stored on dirty shelving.

47: Some non-food contact surfaces dirty on cookline. Debris noted on clean utensils.

51: Womens employee restroom dirty/untidy.

53: Floors dirty behind/underneath equipment.

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) TPHC used to control whole shelled eggs and pancake batter on cookline.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

\*\*\*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.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

|                         |           |
|-------------------------|-----------|
| Establishment Number #: | 605004905 |
|-------------------------|-----------|

|              |         |
|--------------|---------|
| Source Type: | Source: |
|--------------|---------|

### ***Additional Comments***