

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

O Temporary O Seasonal

SCORE

03/23/2023 Establishment # 605315404 Embargoed 0 Inspection Date

O Follow-up

Bare Butt BBQ

Bethpage

KRoutine

435 Mount Vernon Road

O Preliminary O Consultation/Other

Time in 03:10 PM AM / PM Time out 04:00; PM

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Complaint

IN-in compliance OUT-not in compliance NA-not applicable NO-not obser										ome	ecter	d on-si	te dur	ing ir
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision				П	ı	IN	OUT	NA	NK
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	0	0	0	50
	IN	ОИТ	NA	NO	Employee Health		_		1		ŏ	ŏ	ŏ	150
2	MC.	0			Management and food employee awareness; reporting	0	0	$\overline{}$	H	+	Ť	Ť	Ť	-
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	ОUТ	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	0	0	0	凝
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9	2	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	2	0	1	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	*	0	0	0
6	0	0		3%	Hands clean and properly washed	0	0		15	2	0	0	X	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	١	_	_	_	NA.	NK.
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	IН	-	-	-		m
-	ÎN	OUT	NA	NO	Approved Source	-	_	-	2	3	이	0	×	
9	窓	0			Food obtained from approved source	0	0			t	IN	OUT	NA	NK
10	0	0	0	×	Food received at proper temperature	0	0	1			$\overline{}$	_	9-2	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	4	이	0	X	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T	IN	OUT	NA	NK
	IN	OUT	NA	NO	Protection from Contamination				2		0	0	X	
13	É	0	0		Food separated and protected	0	0	4	2	6	黛	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	NA	NK
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	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	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	243	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	3%		Food additives: approved and properly used	0	0	5
26	1	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 HACCP plan	0	0	5

trol the introduction of pathogo ns, chemicals, and physical objects into foods.

L PRACTICES

			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	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
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	ŀ
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	·
	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	100	Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	500	-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	•
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	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	
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	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a he 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

03/23/2023 Date

Signature of Environmental Health Specialist

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6152061100 Please call (to sign-up for a class.

03/23/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bare Butt BBQ
Establishment Number #: 605315404

ı	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.	
ı	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
ı	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
I	Garage type doors in non-enclosed areas are not completely open.	
I	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)
3 comp sink not set up			

Equipment Temperature								
Description	Temperature (Fahren	ahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Pork bbq	Hot Holding	149
Corned beef	Hot Holding	151
Green beans	Hot Holding	137
Mac and cheese	Hot Holding	140
Potato salad	Cold Holding	40
Slaw	Cold Holding	39

Observed Violations						
Total # 2						
Repeated # ()						
43: To go boxes not inverted on wire rack over prep table.						
5: Pitted stained cutting board on prep cooler.						
""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 Number: 605315404

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Illness policy 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: No prep during inspection.
- 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 list
- 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: Discussed ware washing.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection. Discussed procedures.
- 19: Hot food held at proper temps.
- 20: Cold food held at proper 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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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mments/Other Observations (cont'd)	
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e last page for additional comments.	

Establishment Information

Establishment Inform	Establishment Information								
Establishment Name: Ba	are Butt BBQ								
Establishment Number #:	605315404								
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Rest depot, gfs						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								