

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 77

O Farmer's Market Food Unit Bardog Tavern Remanent O Mobile Establishment Name Type of Establishment 73 Monroe Ave. O Temporary O Seasonal Memphis Time in 02:10 PM AM / PM Time out 03:10; PM

02/20/2024 Establishment # 605205527 Inspection Date

O Preliminary

Purpose of Inspection **K**Routine O Follow-up O Complaint O Consultation/Other О3

Follow-up Required

12	¥=in c	compliance OUT=not in compliance NA=not applicable NO=not observe		ed		0		
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	_
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	0	X	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	20	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected		0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	涎	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20	0	100	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	\mathbb{X}	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	8	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

级 Yes O No

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	n-side	du
		Compliance Status	COS		_
	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	1
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	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	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	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	_

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-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	\top		
48	0	Hot and cold water available; adequate pressure	0	0	7
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	,
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	Г
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	\top		
57		Compliance with TN Non-Smoker Protection Act	9	100	
58		Tobacco products offered for sale	18	0	١.
59		If tobacco products are sold, NSPA survey completed	101	0	

You have the right to request a h

Signature of Person In Charge

02/20/2024

02/20/2024

**** 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)) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bardog Tavern
Establishment Number #: |605205527

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Auto Chlor	Chlorine	100					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
RIC (cold holding station)	37					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Tomato bisque	Hot Holding	170			
Chili	Hot Holding	165			
Meatballs	Hot Holding	160			
Lobster bisque	Hot Holding	180			
Crawfish etouffe	Hot Holding	165			
Meatballs	Reheating	92			
Rice	Cold Holding	41			
Black beans	Cold Holding	40			
Grilled onions	Cold Holding	39			
Ahi tuna	Cold Holding	42			
Salsa	Cold Holding	39			
Potato salad	Cold Holding	39			
Chopped tomatoes	Cold Holding	41			
Boiled eggs	Cold Holding	40			
Hot dog	Cold Holding	46			

Observed	Violations

Repeated # ()

- 4: Employees were observed eating and drinking in the kitchen. Employees must eat or drink away from their work stations in a designated area.
- 6: Employees observed not washing hands after eating and drinking before returning to working at their work stations. Employees must wash hands before retuning to their work stations.
- 7: Employee observed touching ready-to-eat food without wearing gloves. Employees must wear gloves when handling ready-to-eat foods.
- 14: Employees were observed eating at work stations. Work stations were not clean and sanitized after use. Employees must clean and sanitize work stations between uses.
- 20: Food temperatures in the drawer underneath the grill are observed above 41 degrees. Please maintain cold foods at 41 degrees or below.
- 23: Consumer advisory is present for reminder but not the disclosure. Please place an asterisk or other notation by statement and all applicable items on menu. Please complete disclosure on menu.
- 35: Foods and food containers are not labeled by its contents. Please label foods and food containers by its contents. (This applies to freezer, refrigerator, and dry storage/room temperature products.)
- 37: Foods are not covered in coolers. Please cover all foods in coolers and storage.
- 39: Wiping cloths are stored on counter and on employee's pants. Please use and store wiping cloths in sanitizer solution only when not in use.
- 42: Plates and other items are being stored upright in kitchen. Please invert all items.

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Bardog Tavern
Establishment Number: 605205527

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted on side of cooler in kitchen by bread shelf
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified. 13:
- 15: (IN) No unsafe, returned or previously served food served.

16:

- 17: Soups, meatballs and its sauce are cooked, cooled, and reheated. Not observed.
- 18: Soups, meatballs and its sauce are cooked, cooled, and reheated. Not 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:

24: 25:

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: 57:

1:

2: 3: 4: 5:

6:

58:

2:

3:

***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.

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comments/Other Observations (cont'd)		
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Establishment Information

Establishment Information Bardog Tavern Establishment Name: Establishment Number #: 605205527 Sources Source Type: Food Source: PFG, Palazola Produce, Ben E. Source Type: Food Off The Dock Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**