



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Establishment Name Bardog Tavern Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 73 Monroe Ave. ☐ Temporary ☐ Seasonal
City Memphis Time in 02:10 PM AM / PM Time out 03:10 PM AM / PM
Inspection Date 02/20/2024 Establishment # 605205527 Embargoed 00
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 77

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
					Supervision																								
					Person in charge present, demonstrates knowledge, and performs duties																								
					Employee Health																								
					Management and food employee awareness, reporting																								
					Proper use of restriction and exclusion																								
					Good Hygienic Practices																								
					Proper eating, tasting, drinking, or tobacco use																								
					No discharge from eyes, nose, and mouth																								
					Preventing Contamination by Hands																								
					Hands clean and properly washed																								
					No bare hand contact with ready-to-eat foods or approved alternate procedures followed																								
					Handwashing sinks properly supplied and accessible																								
					Approved Source																								
					Food obtained from approved source																								
					Food received at proper temperature																								
					Food in good condition, safe, and unadulterated																								
					Required records available: shell stock tags, parasite destruction																								
					Protection from Contamination																								
					Food separated and protected																								
					Food-contact surfaces: cleaned and sanitized																								
					Proper disposition of unsafe food, returned food not re-served																								

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
					Proper cooking time and temperatures																			
					Proper reheating procedures for hot holding																			
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
					Proper cooling time and temperature																			
					Proper hot holding temperatures																			
					Proper cold holding temperatures																			
					Proper date marking and disposition																			
					Time as a public health control: procedures and records																			
					Consumer Advisory																			
					Consumer advisory provided for raw and undercooked food																			
					Highly Susceptible Populations																			
					Pasteurized foods used; prohibited foods not offered																			
					Chemicals																			
					Food additives: approved and properly used																			
					Toxic substances properly identified, stored, used																			
					Conformance with Approved Procedures																			
					Compliance with variance, specialized process, and HACCP plan																			

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DIVISION OF ENVIRONMENTAL HEALTH
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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

Total # 10

Repeated # 0

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 returning 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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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.
- 9:
- 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:
- 7:
- 58:
- 1:
- 2:
- 3:
- 4:
- 5:

***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.***

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Sources

Source Type:	Food	Source:	PFG, Palazola Produce, Ben E.
Source Type:	Food	Source:	Off The Dock
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments