



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name Judge Bean Bar-B-Que Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 7022 Church Street East ☐ Temporary ☐ Seasonal
City Brentwood Time in 02:00 PM AM / PM Time out 03:00 PM AM / PM
Inspection Date 10/20/2021 Establishment # 605228053 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 51

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		Compliance Status										COS		R		WT											
	IN	OUT	NA	NO	Supervision												IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																				
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5		16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐	5		17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐		
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5			IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																						
3	☒	☐			Proper use of restriction and exclusion					☐	☐	5							Proper cooling time and temperature					☐	☐																
4	☒	☐			☐	Proper eating, tasting, drinking, or tobacco use				☐	☐	5		19	☐	☒	☐	☐	Proper hot holding temperatures					☐	☐																
5	☒	☐			☐	No discharge from eyes, nose, and mouth				☐	☐	5		20	☒	☐	☐		Proper cold holding temperatures					☐	☐																
	IN	OUT	NA	NO	Preventing Contamination by Hands									21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐																
6	☒	☐			☐	Hands clean and properly washed				☐	☐	5		22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐																
7	☒	☐			☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				☐	☐	5			IN	OUT	NA	NO	Consumer Advisory																						
8	☐	☒			Handwashing sinks properly supplied and accessible					☐	☐	2		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4															
	IN	OUT	NA	NO	Approved Source										IN	OUT	NA	NO	Highly Susceptible Populations																						
9	☒	☐			Food obtained from approved source					☐	☐	5		24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5															
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5			IN	OUT	NA	NO	Chemicals																						
11	☐	☒			Food in good condition, safe, and unadulterated					☐	☐	5		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5															
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐	5		26	☒	☐			Toxic substances properly identified, stored, used					☐	☐	5															
	IN	OUT	NA	NO	Protection from Contamination										IN	OUT	NA	NO	Conformance with Approved Procedures																						
13	☒	☐	☐		Food separated and protected					☐	☐	4		27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5															
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																													
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																													

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Establishment Number #:	605228053

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)
Auto-chlor	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Turbo air	28

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mac & cheese	Hot Holding	119
Chicken	Hot Holding	157
Brisket	Hot Holding	153
Pork	Hot Holding	159
Turnip greens	Hot Holding	160
Rice	Hot Holding	148
Chicken wings	Cold Holding	34
Hamburger	Cold Holding	32
Chicken breast	Cold Holding	37
Baked beans cooling after 2 hours	Cooling	68
Ribs	Cold Holding	37.5
Hamburger	Cooking	176

Observed Violations

Total # 7

Repeated # 0

8: No paper towels at hand sink by grill.

11: Rotten lemons stored with good lemons in walk in cooler.

19: Mac & cheese out of temp. at 119 on steam table.

39: Wet wiping cloths stored on prep table.

42: Pans stacked wet on storage shelf.

50: Waste water leaking onto floor under 3 sink(sanitize).

55: Current permit not posted.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Sysco.
- 10: (NO): No food received during 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: Proper cooling temp.
- 20: Proper cold holding.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58:

***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:	Water
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Source:	City
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Source Type:

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Additional Comments