## TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPORT

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		ł				FOOD SI	RVICE ESTA	BL	ISH	ME	N		ISF	PEC	TI	ON REPORT	sco	RE		
Ş			S.C.														$\mathbf{O}$			
Esta	blish	nem	t Nar	me	Mary's B	arbque								Tota bi		S Permanent O Mobile	<b>U</b>		1	
Address 1106 Jefferson St.							Typ	e of t	Establ	ISTIME	O Temporary O Seasonal									
City	Mary's Barbque <ul> <li>Type of Establishment Name</li> <li>Mary's Barbque</li> <li>Type of Establishment (Market Food Unit)</li> <li>Permanent O Mobie</li> <li>Type of Establishment (Market Food Unit)</li> <li>Permanent (Policie)</li> <li>Perma</li></ul>																			
Insp	etic	n Da	rte		11/10/2	2022 Establishin	nent# 60511870	з_		- <u> </u>	Emba	- rgoe	d 0	)						
Purp	ose	of In	spec	tion						_					Cor	nsuitation/Other				
Risk	Cat				-					-							Number of S		_	
		R	isk															tion		
IN	in ci			algn					Rema											
		our						cos	R	WT	F					Compliance Status			R	WT
-	-		NA	NO										NA	NO					
	_		NA	NO			alth	0		0							00	00	0	5
2	0	0			Management	and food employee av	vareness; reporting	_			Ë							-		
	_	-						0	0	Ľ							4	-		
			NA					0	ы	-						1 2		0	읭	
5	0	0		0	No discharge	from eyes, nose, and	mouth	Ō	0	8		0	0	0				0	0	5
_		100 C	NA				ion by Hands	0	ο										0	
-	_	0	0	_	No bare hand	contact with ready-to-	eat foods or approved	0	0	5	"			-	-		is and records	0	0	
					Handwashing		d and accessible	0	0	2	21			_	NO		undercooked	0	0	-
_	_	_	NA	NO				0		_			-	-	NO		tions	-	-	_
10	0	Ō	0	0	Food receiver	d at proper temperatur	9	0	0		24				110			0	0	5
	_	_						_	_	5	-			_			not ottered	-	<u> </u>	-
		-	-	- T	destruction			0	0						NO			-		
				NO			amination	0	ο	4	25	8		0	J			0	읭	5
				1	Food-contact	surfaces: cleaned and		_				_	-	NA	NO			-	_	
15	0	0				sition of unsafe food, re	turned food not re-	0	0	2	27	0	0	0			ocess, and	0	0	5
_	_	_	_	6.	ad Ratall Re-	attern and an	the management to a			Inter	-	<b>t</b> l	-			- chemicals, and shuelest chiests	Into foods			
				-		ictices are preven	tive measures to c			arAll			_		gena	, chemicals, and physical objects	Theo roous.			
				0	/T≈not in complia	ance	COS=com	ected o	n-site	during				9		R-repeat (violation of the same	e code provision)			
_	_	OUT		_		ompliance Status		COS	R	WT			UT	_	_	Compliance Status Utensils and Equipment		COS	R	WT
21	-	0	Past		ed eggs used v	where required			0		4	_	_	ood a	nd no	onfood-contact surfaces cleanable, property	y designed,	0	0	1
2	_				d ice from appr obtained for so	oved source ecialized processing n	aethods.	8	8	2	$\vdash$	+	- 0			and used			-	<u> </u>
	_	OUT				d Temperature Com				_	4		_			g facilities, installed, maintained, used, tes	it strips	0	0	1
3		0	Prop		oling methods	used; adequate equip	ment for temperature	0	0	2	47	_	O N UT	lonfoo	d-cor	Physical Facilities		0	0	1
3:	2	0			d properly cook	ed for hot holding		0	0	1	41			lot and	d cold	i water available; adequate pressure		0	o	2
33	_	0	Appr	oved	thawing metho	ods used		0	0	1	49	_	_			stalled; proper backflow devices			Ō	2
34		O OUT		mom	eters provided	and accurate Food identification		0	0	1	5					I waste water properly disposed es: properly constructed, supplied, cleaned		0	0	2
35	_		_	1000		riginal container; requi	red records available	0	0	1	5	_				use properly disposed; facilities maintained		0	0	1
-		OUT				ion of Feed Contam		-		-	53		_		·	lities installed, maintained, and clean		0	0	1
30	_	-	Inse	cts, r		imals not present		0	0	2	54	_	_			entilation and lighting; designated areas us	ed	0	ō	1
37	,	0	Cont	tamir	ation prevented	d during food preparati	on. storage & display	0	0	1	F	0	UT			Administrative items				
38					cleanliness			0	0	1	54	5 (	0 0	ument	t pern	nit posted		0		_
3	_					ised and stored			0	1	54	5 0	0 1	lost re	cent	inspection posted		0		0
40	_	O OUT		ning	fruits and vege Pr	tables Toper Use of Utensi		0	0	1						Compliance Status Non-Smokers Protection A		YES	NO	WT
4		0	In-ut		ensils; properly	stored			0		57					with TN Non-Smoker Protection Act		X	0	-
4		8	Uter	isils, le-us	equipment and e/single-service	linens; properly stored e articles; properly store	l, dried, handled ed. used	0	0		58 58	5				iducts offered for sale roducts are sold, NSPA survey completed		00	0	0
4	_				sed properly				ŏ		<u> </u>				pr			Ţ		
																Repeated violation of an identical risk factor				
manr	er ar	nd po	st the	most	recent inspectio	in report in a conspicuou	s manner. You have the rij	ght to r	eques							e. You are required to post the food service en filing a written request with the Commissioner y				
repor	t. <u>T</u> .	C.A.	sectio	ns 68	-14-703 -58-14-70	6, 68-14-708, 68-14-709, 6	1-14-711, 68-14-715, 68-14-7	16, 4-5	-320.			. ^								
		)	$\bigcirc$	Y		<i>r</i>	11/2	L0/2	022	2	-	1/1	Y [a	n.	U	Jaliani	1	1/1	0/2	022
Sigr	atur	re of	Pers	ion Ir	n Charge				[	Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date

Signature of Person In Charge

18/200

Date	Sig	hatur	re of	Environm

11/10/2022	<u>'</u>
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Date

****	Additional food safety	information can be found on our website,	http://tn.gov/health/article/eh-foodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
(Net. 0-15)	Please call (	) 6153405620	to sign-up for a class.	101015

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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Establishment Name: Mary's Barbque Establishment Number #: 605118703

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature ( Fahrenheit

Observed Violations Total # 4 Repeated # 0 45: 50: 51: 54:	
Repeated # 0 45: 50: 51:	
45: 50: 51:	
50: 51:	
51:	
54:	
54:	

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Mary's Barbque Establishment Number : 605118703

### Comments/Other Observations

57: 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.

# Establishment Information

Establishment Name: Mary's Barbque

Establishment Number : 605118703

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Mary's Barbque Establishment Number # 605118703

Sources		
Source Type:	Source:	

# Additional Comments