

Establishment Name

Inspection Date

Purpose of Inspection

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Real Deal Bar-B-Q And Catering

O Follow-up

O Farmer's Market Food Unit Remanent O Mobile

3538 W. Hamilton Ave. Address

KRoutine

Type of Establishment

Nashville

Time in 11:30; AM AM/PM Time out 12:35; PM AM/PM

O Temporary O Seasonal

级 Yes O No

City

04

10/14/2021 Establishment # 605211888 Embargoed 0

O Complaint

O Preliminary O Consultation/Other

Risk Category

О3

Follow-up Required

Number of Seats 13

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	tin c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,
	IN	OUT	NA	NO	Employee Health				Ιŀ
2	700	0			Management and food employee awareness; reporting	0	0		1 1
3	×	0			Proper use of restriction and exclusion	0	0	5	Н
T	IN	OUT	NA	NO	Good Hygienic Practices				17
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0		1 1
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [
6	100	0		0	Hands clean and properly washed	0	0		ΙĮ
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ш
8	0	200			Handwashing sinks properly supplied and accessible	0	0	2	H
Ť	_	OUT	NA	NO	Approved Source	-	_	-	H
9	黨	0			Food obtained from approved source	0	0		1 1
10	0	0	0	×	Food received at proper temperature	0	0		1.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Η
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				1 7
13	0	凝	0		Food separated and protected	0	0	4	li
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı
15	×	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	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	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	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	282	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	M		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	0	28			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods Food Temperature Control	0	0	
	OUT				
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	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	180	Wiping cloths; properly used and stored	0	0	_
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	O	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and nonfood-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			
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	1
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	題	Current permit posted	ि	0	Г
56	3%	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		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	

er. You have the right to request a hi ten (10) days of the date of the sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

10/14/2021 D

Subrora Date Signature

10/14/2021 Date

Signature of Person In Charge **** 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.) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Real Deal Bar-B-Q And Catering
Establishment Number #: |605211888

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								
Sanitizer Type	PPM	Temperature (Fahrenheit)						
Chlorine	400							
	-							

Equipment Temperature	
Description	Temperature (Fahrenheit)
2-door reach-in cooler	42

Food Temperature	1 -1 1	T- 1 1
Description	State of Food	Temperature (Fahrenheit
Cooked pulled pork in steam well	Hot Holding	142
Cooked beans in steam well	Hot Holding	147
Raw chicken in 2-door glass reach-in cooler (just	Cold Holding	45
Raw fish in 2-door glass ric	Cold Holding	40
Cooked chicken	Cooking	174
Sliced tomatoes in 2-door glass reach-in cooler	Cold Holding	43
Sliced tomatoes in 2-door reach-in cooler	Cold Holding	37
Triple sink (not set up)		

Observed Violations
Total # 8
Repeated # ()
8: Hand sink in dish washing area not stocked with soap and paper towels. Corrective action: restocked.
13: Raw beef stored next to tomatoes. Corrective action: trained and moved beef to lower shelf.
26: Unlabeled chemical spray bottle containing dark liquid. Corrective action:
labeled bottle. 26: Chemical spray bottles stored on edge of triple sink. Corrective action:
trained and moved to lower shelf. 34: No thermometer in 2-door glass reach-in cooler.
39: Sanitizer bucket stored directly on floor.
55: Current permit not posted.
56: Most current inspection report not posted.

[&]quot;"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



Establishment Information

Establishment Name: Real Deal Bar-B-Q And Catering

Establishment Number: 605211888

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.

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- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee observed properly 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: See Source Information.
- 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.
- 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: Temps recorded on report.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Temps recorded on report.
- 19: Temps recorded on report.
- 20: Temps recorded on report.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.

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 Name: Real Deal Bar-B-Q And Catering	
Establishment Number: 605211888	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information								
Establishment Name: Rea	l Deal Bar-B-Q And	Catering						
Establishment Number #:	605211888							
Sources								
Source Type:	Food	Source:	GFS, Sam's Club					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comment	s							