



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: Mary's Barbque
Address: 1106 Jefferson St.
City: Nashville
Inspection Date: 05/17/2023
Time in: 03:40 PM
Time out: 04:40 PM
Risk Category: 03
Follow-up Required: Yes

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/17/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/17/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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

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)
3 compartment sink	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
Warmer box	162

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pork in warmer	Hot Holding	143
Cooked greens in warmer	Hot Holding	157
Bbq sauce in warmer	Hot Holding	161
Spaghetti in walk in cooler	Cold Holding	40
Cooked fat in walk in cooler	Cold Holding	41
Pork shoulder in warmer	Hot Holding	148

Observed Violations

Total # 10

Repeated # 0

1: Observed child in kitchen area. Corrective Action: train Person in charge cannot allow people in kitchen other than food workers.

8: No soap provided at handsink near front counter.

8: Bathrooms missing soap and paper towels. Corrective Action: restock and train must always have soap and paper towels for all hand washing sinks.

21: Multiple foods in walk in cooler cooked over 24 hours ago not date marked. Corrective Action: train proper date marking.

31: Observed cooked ribs cooling with covered container. Allow ventilation for cooling of foods.

34: No visible thermometer in multiple coolers.

46: No chlorine test strips provided for 3 compartment sink.

53: Excessive grease buildup on wall and floor near stove.

53: Large puddling of water build up on floor of walk in cooler.

56: Most recent inspection not posted.



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Comments/Other Observations

- 2: Health policy available on site.
- 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: No hand washing during inspection.
- 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.
- 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.
- 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: No cooking during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Pork ribs cooked hour ago reading 79F.
- 19: See temp.
- 20: See temp.
- 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:
- 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:	Food	Source:	Restaurant depot
Source Type:	Food	Source:	Gordons food service
Source Type:	Food	Source:	Off the dock
Source Type:	Water	Source:	Metro
Source Type:		Source:	

Additional Comments