



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
73

Establishment Name Bardog Tavern
Address 73 Monroe Ave.
City Memphis
Inspection Date 08/07/2023
Risk Category 01
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.)

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, Compliance Status, and 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.

Signatures and dates for Person In Charge and Environmental Health Specialist.

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Auto Chlor	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
RIF	21
RIC (beside RIF)	30
RIC (grill station)	33
WIC	30

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Meatballs	Hot Holding	155
Meatballs	Cold Holding	39
Chili	Hot Holding	160
Tomato bisque	Hot Holding	155
Chicken enchilada soup	Hot Holding	170
Broccoli soup	Hot Holding	180
Pico de gallo	Cold Holding	42
Salsa	Cold Holding	42
Rice	Cold Holding	42
Black beans	Cold Holding	43
Mushrooms	Cold Holding	43
Grilled onions	Cold Holding	43
Potato salad	Cold Holding	41
Romaine lettuce	Cold Holding	43
Sliced cheese	Cold Holding	42

Observed Violations

Total # 9

Repeated # 0

- 2: Employee illness policy is not present. Please provide employee illness policy.
- 12: Shell stock tags are not available. Please provide shell stock tags for a minimum of the last 90 days.
- 14: Cutting boards are deeply stained and grooved. Please replace cutting boards. Ice machine is not clean downstairs. Please discard ice, and wash, rinse, and sanitize interior.
- 21: Date marking system is not present. Please provide an adequate date marking system. 7 day maximum hold via written label. Example: 8/7/2023-8/13/2023.
- 23: Consumer advisory is present for reminder but not the disclosure. Please provide both reminder and disclosure for consumer advisory on menu.
- 45: Coolers are not clean in kitchen. Please clean equipment and maintain cleanliness.
- 46: Dishwasher is not dispensing sanitizer. Please clean and sanitize dishes.
- 53: There is one stained ceiling tile in the kitchen. Please clean or replace ceiling tile.
- 55: The current permit is not posted. Please post current permit.



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Comments/Other Observations

- 1: PIC can demonstrate knowledge.
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 13:
- 15:
- 16: (NA) No raw animal foods served.
- 17: Meatballs. Proper reheat temperature reached.
- 18: Alfredo sauce, meatballs, & chicken breast. Alfredo sauce observed.
- 19:
- 20:
- 22:
- 24:
- 25:
- 26:
- 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, Off The

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Safe food donation pamphlet given