

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Bardog Tavern Remanent O Mobile Establishment Name Type of Establishment 73 Monroe Ave. O Temporary O Seasonal Memphis Time in 01:50 PM AM / PM Time out 03:00; PM

08/07/2023 Establishment # 605205527 Inspection Date

Embargoed 000

Follow-up Required

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other **O**3

Number of Seats 77

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		0	
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	凝			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	羅	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status						COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	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	X	0	0		Proper cold holding temperatures	0	0	5
21	0	250	0	0	Proper date marking and disposition	0	0	1
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

狱 Yes O No

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	2
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	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	類	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale		0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

vanner. You have the right to request

Signature of Person In Charge

Date Signature of Environmental Health Speci

08/07/2023

**** 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. PH-2267 (Rev. 6-15) 9012229200 Please call (to sign-up for a class.

08/07/2023

RDA 629

Date

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.

[&]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: Bardog Tavern					
Establishment Number: 605205527					

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.	
3:	
4:	
[5:	
<u>[6:</u>	
7:	
8:	
9:	
10:	
11. 10.	
15. 15.	
15.	
1 - 1 (· · ·) · · · · · · · · · · · · · · ·	
17: Meatballs. Proper reheat temperature reached. 18: Alfredo sauce, meatballs, & chicken breast. Alfredo sauce observed.	
10. Allieud Sauce, mealbails, & chicken breast. Allieud Sauce observeu.	
19: 20:	
20. 22 [.]	
2Δ·	
25·	
26 [.]	
27:	
57:	
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20: 22: 24: 25: 26: 27: 57: 1: 2: 3: 4: 5: 6: 7: 58:	
4:	
5:	
6:	
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58:	
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4:	
5:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

comments/Other Observations (cont'd)		
dditional Comments (cont'd)		
ee last page for additional comr	nents.	

Establishment Information

Establishment Information			
Establishment Name: Bardog Tavern			
Establishment Number #: 6052	05527		T
1			
Sources			
Source Type:	Food	Source:	PFG, Palazola Produce, Off The
Source Type:		Source:	
Additional Comments			
Safe food donation pamphlet given			