



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Cracker Barrel #29 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 1460 N. Mack Smith Rd. ☐ Temporary ☐ Seasonal

City East Ridge Time in 01:45 PM AM / PM Time out 02:15 PM AM / PM

Inspection Date 02/17/2023 Establishment # 605004905 Embargoed 0

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 205

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.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status								
					IN	OUT	NA	NO	IN	OUT	NA	NO				
					Supervision			Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties	☐	☐	5	16	☒	☐	☐	Proper cooking time and temperatures	☐	☐	5
2	☒	☐	☐	☐	Management and food employee awareness, reporting	☐	☐	5	17	☐	☐	☒	Proper reheating procedures for hot holding	☐	☐	
3	☒	☐	☐	☐	Proper use of restriction and exclusion	☐	☐	5	Cooling and Holding, Date Marking, and Time as a Public Health Control							
					Good Hygienic Practices											
4	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco use	☐	☐	5	18	☐	☐	☒	Proper cooling time and temperature	☐	☐	
5	☒	☐	☐	☐	No discharge from eyes, nose, and mouth	☐	☐	5	19	☒	☐	☐	Proper hot holding temperatures	☐	☐	
					Preventing Contamination by Hands											
6	☒	☐	☐	☐	Hands clean and properly washed	☐	☐	5	20	☒	☐	☐	Proper cold holding temperatures	☐	☐	5
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	☐	☐	5	21	☒	☐	☐	Proper date marking and disposition	☐	☐	
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible	☐	☐	2	22	☒	☐	☐	Time as a public health control: procedures and records	☐	☐	
					Approved Source											
9	☒	☐	☐	☐	Food obtained from approved source	☐	☐		Consumer Advisory							
10	☐	☐	☐	☒	Food received at proper temperature	☐	☐	5	23	☒	☐	☐	Consumer advisory provided for raw and undercooked food	☐	☐	4
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated	☐	☐	5	Highly Susceptible Populations							
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction	☐	☐		24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered	☐	☐	5
					Protection from Contamination											
13	☒	☐	☐	☐	Food separated and protected	☐	☐	4	Chemicals							

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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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 4

Repeated # 0

38:

47:

53:

54:

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Comments/Other Observations

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***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: Source:

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Additional Comments

Priority items #20,22 corrected. See original report dated 2/9/23.