

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name

Bar-B-Cutie

Type of Establishment

1203 Murfreesboro Rd., Ste621

Type of Establishment

O Mobile

Address 1203 Murfreesboro Rd., Ste621 O Temporary O Seasonal Franklin Time in 03:01 PM AM / PM Time out 04:12; PM AM / PM

| Time in | U3.U1; PIVI | AM / PM | Time out | U4.12; P | Inspection Date | 11/27/2023 | Establishment # | 605199594 | Embargoed | 0 |

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

Risk Category O1 💢 O3 O4 Follow-up Required O Yes 💢 No Number of Seats 94

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

isk 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IIN	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=co	rrecte	d on-si	te dur	ing ins	pection R=n
					Compliance Status	COS	R	WT						Compliance
		оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reh Control Fo
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	123	0	0	0	Proper cooking time a
	IN	OUT	NA	NO	Employee Health		-		17	O		ō	_	Proper reheating proc
2	100	0			Management and food employee awareness; reporting	0	ा	\Box						Cooling and Holdin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pub
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	0	Proper cooling time an
4	30	0		0	Proper eating, tasting, drinking, or tobacco use			5	19	黨	0	0	0	Proper hot holding ten
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0		Proper cold holding te
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	24	0	0	Proper date marking a
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public healt
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_			,
_			_		alternate procedures followed	_	_	\Box		IN	OUT	NA	NO	Con
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	lοl	M		Consumer advisory pr
	_	OUT	NA	NO	Approved Source	-			_	_	-			food
9	200	0			Food obtained from approved source	0	0	l I		IN	OUT	NA	NO	Highly Su:
10	0	_	0	28	Food received at proper temperature	0	0	١.١	24	0	0	333		Pasteurized foods use
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	<u> </u>	_	Ľ			T distributed roods dist
12	0	0	333	0	Required records available: shell stock tags, parasite	0	lo	 		IN	OUT	NA	NO	
_	TNI	OUT		NO	Protection from Contamination	-	_	ч	25	0	_	8		Enad additions: ages
13			0	NO	Food separated and protected	_	0		25 26		0	巡	Į.	Food additives: appro-
_	-	_	_			0	_	4	26	0.0	_	***	NO	Toxic substances prog
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	\vdash	IN	OUT	NA	NO	Conformance
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with varia HACCP plan

	Compliance status						P.	**1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	9
	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	24	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	380	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25			X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	文	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	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	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
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	Г
44	0	Gloves used properly	-	0	

Signature of Person In Charge

		Compliance Status	cos	R	WT
	OUT	Utensiis 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	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	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	Т		
55	0	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	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report 1.C.A. sections 68-14-79, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

11/27/2023

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6157915110 to sign-up for a class.

11/27/2023

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bar-B-Cutie

Establishment Number #: 605199594

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 wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink not set up Dishwasher machine	CI CI	150						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Wic	38				
Ric	38				
Make line cooler	39				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Brisket in a warmer	Hot Holding	139
Chicken tenders	Cooking	178
Sliced tomatoes	Cold Holding	38
Pork barbecue	Hot Holding	140
Chicken wings	Cold Holding	39
Steak ribs	Cold Holding	39
Cheese macaroni	Hot Holding	147

Observed Violations
Total # 4
Repeated # ()
21: Cocked chicken tenders was cooked this morning but there is no date
marking, cos by date mark the chicken on the wic, follow up inspection will
performed to check back.
33: Chicken wings frozen and been setting on the thawing sink with no running
water, mentioned the right thawing Method.
37: Employee apron was on the cutting board on make line , cos by removing.
39: Wiping cloth was outside sani bucket.

[&]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: Bar-B-Cutie
Establishment Number: 605199594

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 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: Observed hand washing between tasks.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 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: See temperature
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Mac cheese was cooked earlier today and was at 49 after 4 hours at the wic.
- 19: See temperature
- 20: See temperature
- 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:

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.

Establishment Name: Bar-B-Cutie	
Establishment Number: 605199594	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Inform				i i
Establishment Name: Ba				
Establishment Number #:	605199594			
Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			