

Establishment Name

Address

Risk Category

City

Brucey's BBQ

Portland

957 Keytown Road

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

O Permanent MMobile Type of Establishment

Follow-up Required

O Temporary O Seasonal Time in 10:00 AM AM / PM Time out 10:40: AM AM / PM

O Yes 疑 No

04/27/2022 Establishment # 605313109 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

10	₽ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		С
					Compliance Status	COS	R	WT
IN OUT NA NO Supervision								
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			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		X	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	0	0		200	No discharge from eyes, nose, and mouth	0	0	ľ
	IN	OUT	NA	NA NO Preventing Contamination by Hands				
6	0	0		300	Hands clean and properly washed	0	0	
7	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 See		Approved Source	Т.					
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Required records available: shell stock tags, parasite destruction		destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	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 OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	-	0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ů
	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	文	Proper hot holding temperatures	0	0	
20		0	0	L,	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	0	0	0		Time as a public health control: procedures and records			
	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used		0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

cals, and physical objects into foods.

			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	0	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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	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	т

pect	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment		_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	125	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	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51			0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	٠
	OUT	Administrative Items			
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			_
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58 Tobacco products offered for sale		0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing reg. 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

04/27/2022

04/27/2022

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6152061100 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Brucey's BBQ				
Establishment Number #: 605313109				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.				
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable fo	rm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con-	spicuously posted at eve	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info		1	1	
Machine Name	Sanitizer Type	PPM	Temperature (Fait	renhelt)
3 comp sink not set up				
Equipment Temperature				
Description			Temperature (Fah	renhelt)
-				
			•	
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)
No tcs food on unit during inspe	ction.			
l			1	

Observed Violations
Total #
Repeated # 0
46: No test strips for 3 comp sink.
""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: Brucey's BBQ
Establishment Number: 605313109

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sams
- 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: Discussed ware washing.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No tcs food during inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

	Establishment Information	
Establishment Number: 605313109 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Brucey's BBQ	
Additional Comments (cont'd)	Establishment Number: 605313109	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information									
Establishment Name: Brucey's BBQ									
Establishment Number #	605313109								
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Sams						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								