## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

of the second			J			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT		SCORE												
		7+4-	S. Star		Kenny's S	Smokehouse (Mo	obile)									O Farmer's Market Food Unit	9	C	2	
			nt Nar	ne		art St						Тур	pe of l	Establ	ishme		J			
Ađ	dress				Chattanoo			1 -	1.0	0 0						O Temporary O Seasonal				
Cit	y					<u> </u>			L.Z						me o	ut <u>12:00</u> ; <u>PM</u> ам/рм				
Ins	pecti	on D	ate		12/22/2	021 Establishment	60530436	58		-	Emb	argoe	d 0	)						
Pu	rpose	of Ir	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	ary		c	Co	nsultation/Other				
Ris	k Ca				01	\$ <b>2</b> (2	<b>O</b> 3			<b>O</b> 4						shindense a tes baltis te	umber of Se		_	
L			Cisik I													to the Centers for Disease Control and control measures to prevent illness or		on		
																INTERVENTIONS				
	¥≕in c		tik de iance	algn		biance NA=not applicable			Rem							ech item as applicable. Deduct points for category spection R=repeat (violation of the same of				
Ë	_	_	_	_	Co	mpliance Status	10 101 00001		R		Ē					Compliance Status			R	WT
	-	OUT	NA	NO		Supervision	laneudodae, eed		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Tempe Control For Safety (TCS) Foods	rature			
1	83	0			performs duties		knowledge, and	0	0	5		0	0			Proper cooking time and temperatures		8	<u> </u>	5
2	IN DX		NA	NO		Employee Health nd food employee awaren	ess: reporting	0	ю	_	17	0	0	0	28	Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and `		0	0	-
3	黨	0	1			estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
4	_	OUT O	NA			Good Hygionic Practic tasting, drinking, or tobacc			0		18 19	0	0	8		Proper cooling time and temperature Proper hot holding temperatures		8	흿	
5		0		0	No discharge fr	om eyes, nose, and mout	h	ŏ		5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN XX	001	NA			nting Contamination I of properly washed	by Hands	0	0	_		*		0		Proper date marking and disposition		_	0	Ť
7	×	ō	0	ō	No bare hand c	ontact with ready-to-eat for	ods or approved	ō	ō	5	22	-	0	×	-	Time as a public health control: procedures and	records	이	이	
8	X	0				inks properly supplied an	d accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and underc	cooked	0	0	4
9			NA	NO		Approved Source from approved source		0	0		F	IN	OUT		NO	food Highly Susceptible Populations		~1	~	-
10	0	0	0		Food received	at proper temperature		0	0		24	-	0	88		Pasteurized foods used; prohibited foods not off	ered	0	0	5
11 12	8	0	×	0		ondition, safe, and unadul ds available: shell stock to		0	0	5	-	IN	OUT	_	NO	Chemicals		-	-	
12		-	NA	-	destruction	tection from Contami	nation	10	0	_	25	0	0	25		Food additives: approved and properly used		न	न	
13	53	0	0	-	Food separated	i and protected		_	0			鬣	0		·	Toxic substances properly identified, stored, use	d	ŏ		5
14	×	0	Ő	l,		urfaces: cleaned and sani ion of unsafe food, returne		0	-			IN	OUT	_	NO	Conformance with Approved Proceed Compliance with variance, specialized process,	and	-	-	
15	黛	0			served	on or ansare rood, retarm		0	0	2	27	0	0	黨		HACCP plan	and a	0	٥	5
Г				Go	od Retail Prac	tices are preventive	measures to c	ontro	d the	intr	oduc	tion	ofp	atho	gen	, chemicals, and physical objects into	foods.			
								GOO	DD R	ET/A	L PR	ACT	TICE	8						
				01	T=not in complian	ce mpliance Status	COS=corre	ected o		during						R-repeat (violation of the same code p Compliance Status		laor	PI	WT
		OUT	1			fe Food and Water				_		0	UT			Utensils and Equipment		.00	~ 1	
	28 29				ed eggs used wh d ice from approv			8	8	1 2	4	5				infood-contact surfaces cleanable, properly desig and used	ned,	0	0	1
_	30	0	Varia		obtained for spec	cialized processing metho Temperature Control	ds		ŏ		4	6	- P			g facilities, installed, maintained, used, test strips		0	0	1
E		OUT		er co		sed; adequate equipment	for temperature				4	7 1		Vonfoo	d-cor	ntact surfaces clean		0	0	1
	31	-	cont	rol	-			0	0	2			TUK	1	a	Physical Facilities		~ 1	_	
	32 33				d properly cooked thawing method			8		1	4					I water available; adequate pressure stalled; proper backflow devices		응		2
	34	-	· · · ·	mom	eters provided a			0	0	1	5		-			waste water property disposed				2
E	35	OUT O	_	1000		ood Identification ginal container, required re	words available	0	0	1	5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		<u>0</u>	히	1
H		OUT		1 (10)	-	n of Food Contaminat		-		-	5		-		-	lities installed, maintained, and clean			<del> </del>	1
	36	0	Inse	cts, n	odents, and anim	als not present		0	0	2	5	_	_			ntilation and lighting; designated areas used		-	ō	1
	37	0	Cont	tamin	ation prevented	during food preparation, s	torage & display	6	0	1		0	υт			Administrative items				
	38	-			cleanliness			0	0	1	5			Jurren	t perr	nit posted		0	0	-
	39	Ó	Wipi	ng ci	oths; properly us			0	0	1						inspection posted		0	0	0
H	40	O TUO	_	ning	fruits and vegeta Pro	bies per Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act		-	-	WT
_	41 42	0	In-us		insils; properly st	ored	d handlad	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읽	
	43	0	Sing	le-us	e/single-service a	nens; properly stored, drie articles; properly stored, u		0	0	1	5	9				oducts onered for sale roducts are sold, NSPA survey completed		8	ő	0
1	44				sed properly				0											
[Fail	ure to	0.0007	ect an	v viol	ations of risk facto	or items within ten (10) davs	may result in susper	ntion (	of you	r food	servic	0.012	abish	ment p	ermit.	Repeated violation of an identical risk factor may res	ult in revocat	tion à	f you	at food

vice 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 inner 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 port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-320.

	12/22/2021	-	12/22/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservic	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629
	Please call ( ) 4232098	110 to sign-up for a class.	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile) Establishment Number # 605304368

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.	
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.	
Sarage 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)							
Triple sink	Chlorine	50								

juipment l'emperature								
Description	Temperature (Fahrenheit)							
Reach-in cooler	39							

ecoription	State of Food	Temperature ( Fahrenheit

#### Observed Violations

Total # 2 Repeated # 0

47: Nonfood-contact surfaces soiled/dirty.

53: parts of unit in poor repair.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile)

Establishment Number: 605304368

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

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: Good hand washing observed.

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: CRS, Sams, A and B

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: (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: See temperatures.

20: See temperatures.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

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: (NÁ) 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.

# Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile) Establishment Number: 605304368

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile) Establishment Number # 605304368

Sources		
Source Type:	Source:	

## Additional Comments