

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



| | |
|----------------------------------|---------------|
| Establishment Information | |
| Establishment Name: | Choo-Choo BBQ |
| Establishment Number #: | 605207239 |

| | |
|---|--|
| 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) |
| Reach in cooler (dressings and sauces) | 40 |
| Walk in cooler | 38 |

| | | |
|-----------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Cooked chicken | Hot Holding | 160 |
| Cooked green beans | Hot Holding | 160 |
| Diced tomatoes (prep table) | Cold Holding | 38 |
| Cut lettuce (prep table) | Cold Holding | 37 |
| Cooked chicken (walk in) | Cold Holding | 40 |
| Cooked pork (walk in) | Cold Holding | 40 |
| Beef (warmer in back) | Hot Holding | 150 |

Observed Violations

Total # 1

Repeated # 0

45: (OUT) Ice buildup in reach in freezer. Surfaces must be easily cleanable.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (IN) Proper employee handwashing guidelines 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: (IN) Food obtained from approved 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) 3 compartment sink not in use at time of inspection but PIC described in detail the procedure for adding chlorine to the sanitizing compartment. Test strips are available and PIC stated the correct concentration.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No cooking of TCS foods during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are 135°F or above.
- 20: (IN) Cold holding temperatures are at 41°F or below.
- 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: (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.

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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: | Water | Source: | Public |
| Source Type: | Food | Source: | US Foods, PFG |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments