



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
67

Establishment Name: Mikes Smokehouse
Address: 3147 S. Broad St.
City: Chattanooga
Inspection Date: 02/21/2022
Time in: 01:30 PM
Time out: 02:45 PM
Risk Category: 03
Number of Seats: 64

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.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES
(COS=corrected on-site during inspection, R=repeat violation of the same code provision)

Table with 2 main columns: Compliance Status (OUT) and COS/R/WT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES/NO/WT).

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.

Signature of Person In Charge: [Signature] Date: 02/21/2022
Signature of Environmental Health Specialist: [Signature] Date: 02/21/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mikes Smokehouse
 Establishment Number #: 605243856

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)
*Dish Machine	Chlorine	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
See Remarks	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Ribs	Hot Holding	141
Brisket	Hot Holding	139
BBQ Beef	Hot Holding	156
Mac & Cheese	Hot Holding	150
Wings (walk in)	Cold Holding	39
Wings (low boy)	Cold Holding	39
*Potato Salad	Cold Holding	49
*Cole Slaw	Cold Holding	50

Observed Violations

Total # 11

Repeated # 0

1: Active managerial control over foodborne illness risk factors not provided at time of inspection. Recommend daily line, refrigeration, and dish machine checks as needed to help control and mitigate risk factors.

8: No paper towels provided at hand basin in prep area.

11: Excessively damaged #10 canned good noted on storage rack. Discard or RTV severely dented canned goods as needed when damaged along seams/rims of product.

14: Sanitizer at dish machine 0 ppm chlorine. Sanitizer had ran empty at time of inspection. Recommend daily log to properly maintain appropriate sanitizer concentrations at dish machine. PIC re-filled machine but neglected to re-prime machine to acceptable limits. After re-filling product, lines must be re-primed to properly dispense sanitizer. Dishes not being sanitized at dish machine.

Adequate cleaning and sanitizing frequency of food and non-food contact surfaces not provided. Numerous surfaces with build up of dried food debris. Recommend detailed cleaning regiment to maintain cleanliness and sanitization of kitchen and prep areas.

20: Potato salad holding in low boy unit at 49°F. Cole slaw holding at 50°F in same unit. Products must be at 41°F or below. Move products to working refrigeration until unit can be repaired.

26: Cleaning products stored too close to food products in prep/storage area.

37: Food products stored on floor in walk in cooler. Must be 6" off floor.

45: Shelving rusted/poor repair in walk in cooler unit.

49: T&S nozzle in poor repair at scraping sink. Excessive water discharging from nozzle when in use.

53: Walk in cooler flooring in poor repair. Unable to easily clean and remove debris from cooler flooring. Floors dirty in walk in freezer unit.

54: Personal items stored too close to food products and on prep surfaces. Store away in designated areas to prevent contamination of food products or food contact surfaces.



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Comments/Other Observations

- 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: (NO) Did not observe situation that required handwashing at time of inspection.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN): Food products obtained from approved sources.
- 10: (NO): No food received during 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.
- 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: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: Food Source: Approved sources noted

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments