

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



Establishment Information

Establishment Name: Rib And Loin
Establishment Number #: 605068561

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)
Autochlor	Chlorine	50	
Triple sink	Quat	400	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in freezer	5
Reach in hot box	195
Walk in cooler	38
Walk in cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pork	Hot Holding	160
Beef	Hot Holding	164
Bake beans	Hot Holding	177
Green beans	Hot Holding	200
Corn cob	Hot Holding	172
Mac cheese	Hot Holding	140
Slaw	Cold Holding	40
Chicken tenders	Hot Holding	145
Chili	Hot Holding	156
Hot dogs	Hot Holding	190
Lettuce	Cold Holding	39
Diced tomatoes	Cold Holding	39
Chicken	Hot Holding	173
Bake beans	Cooling	66
Mashed potatoes	Hot Holding	144

Observed Violations

Total # 3

Repeated # 0

18: Cooling chicken in buckets was 97 staff was closing bucket with lid. One pan of pork in walk in cooler was 50 was made yesterday never cooled to below 41 was discarded

31: Walk in cooler was 38 should lower temp since cooling large volumes of food

41: In use scoops in standing water

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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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6:
- 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:
- 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.
- 19:
- 20:
- 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:	Source:
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Additional Comments