### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlos and		-	A.C.											1 (		- -	
Est	abisi	hmen	t Nar	ne	Jim N Nicks Bar #352					Tur	a of	Establi	chm	O Farmer's Market Food Unit ant @ Permanent O Mobile			
Adx	iress				523 Sam Ridley Pkwy.					,	AC OIL	294020	211114	O Temporary O Seasonal			/
City	,				Smyrna Time i	, 12	2:1	4 F	M	A	M/P	M Ti	ne o	at 12:30: PM AM / PM			
		on Da	de		04/22/2024 Establishment # 60518737					_							
		of In			Routine O Follow-up O Complaint			- O Pr		-	-		Cor	nsultation/Other			
Ris	k Cat	egon	,		¥1 02 03			04						up Required O Yes 😥 No Number of S	Seats	0	
				Fact	ors are food preparation practices and employee		vior	8 mo				y repo	rtec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbrea) FOODBORNE ILLNESS RI												
		(Ch	rk de	algna	ed compliance status (IN, OUT, NA, NO) for each numbered her										ngory.)		
10	⊫in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		R		S=cor	recte	d on-s	site duri	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	ion)	R	WT
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	*	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	न	
2	IN XX	OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	o			Ó	Ó	X		Proper reheating procedures for hot holding	ŏ	ō	•
3	×	ō			Proper use of restriction and exclusion	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
ļ		OUT	NA		Good Hygienic Practices					0	0			Proper cooling time and temperature	8	श्न	
4	X			0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	20	0	0			Proper hot holding temperatures Proper cold holding temperatures	0	0	5
6	IN XX	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_	21 22		0			Proper date marking and disposition Time as a public health control: procedures and records	-	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		-	-	NA	-	Consumer Advisory	<u> </u>	<u> </u>	_
8	XX IN	아	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
	嵩	0			Food obtained from approved source	-	2			IN	ουτ	-	NO	Highly Susceptible Populations		<b></b>	
	8		0	28	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicais			
13		OUT O		NO	Protection from Contamination Food separated and protected	0	0	4		<b>0</b> 黛				Food additives: approved and properly used Toxic substances properly identified, stored, used	8	읭	5
14	家	0	0	1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	黛	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				God	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
						GOO	D R	at/Al	L PR	ACT	TICE	8					
F				00	T=not in compliance COS=com Compliance Status		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
Ξ.	8	OUT	Past	euriza	Safe Food and Water d eggs used where required	-	0	1			UT	lood a	od no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	19 10	Ō	Wate	er and	ice from approved source btained for specialized processing methods	0	8	2	4	5				and used	0	0	1
Ľ		OUT			Food Temperature Control	10	101	<u> </u>	1 44								1
1	и	0	Dree	Weit (2020)		_		_			_			g facilities, installed, maintained, used, test strips	0	0	1
_	2	~	cont		oling methods used; adequate equipment for temperature	0	0	2	4	7				g facilities, installed, maintained, used, test strips ntact surfaces clean Physical Facilities		0	_
	13	0	contr Plan	rol t food	properly cooked for hot holding	0	0	1	4	7 C	O N TUX	Nonfoo	d-cor	Intact surfaces clean  Physical Facilities I water available; adequate pressure	0	তা	2
- 3	13 14	0 0	contr Plan Appr	rol t food roved	properly cooked for hot holding thawing methods used eters provided and accurate	-			4	7 C 8 9		Nonfoo Hot and Plumbir Sewage	d-cor d cold ng ins e and	Intact surfaces clean  Physical Facilities  I water available; adequate pressure stalled; proper backflow devices waste water properly disposed	0 0 0		2 2 2 2
	4	0 0 0	cont Plan Appr Ther	rol t food roved mom	properly cocked for hot holding thawing methods used eters provided and accurate Food Identification	0	0 0 0	1 1 1	41 41 41 51	7 C 8 9		Nonfoo Hot and Plumbir Sewage Toilet fa	d-cor d cold ng ins e and scilitie	Intact surfaces clean  Physical Facilities  I water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	0 0 0 0	0 0 0 0	2 2 2 1
	_	0 0	cont Plan Appr Ther	rol t food roved mom	properly cooked for hot holding thawing methods used eters provided and accurate	0	0	1	4) 41 41 50 50 50	7 C 8 9 9 1 2		Nonfoo Hot and Plumbir Sewage Toilet fa Sarbag	d-cor l cold ng ins e and scilitie e/refi	Intact surfaces clean  Physical Facilities  I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0 0 0 0		2 2 2 2
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PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mont	h at the county health department.	RDA 629
(Net. 0-10)	Please call (	) 6158987889	to sign-up for a class.	101025

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



#### Establishment Information

Establishment Name: Jim N Nicks Bar #352 Establishment Number # 605187375

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)			
3 comp sink	Sink n surface	700				

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Beer cooler	40

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
No tcs foods available				



#### Establishment Information

Establishment Name: Jim N Nicks Bar #352

Establishment Number: 605187375

#### Comments/Other Observations

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

2: Managament awareness

- 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: Observed hand washing

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: See food 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: No raw foods served
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling of foods
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.

# Establishment Information

Establishment Name: Jim N Nicks Bar #352 Establishment Number : 605187375

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Jim N Nicks Bar #352

Establishment Number #: 605187375

Sources			
Source Type:	Water	Source:	Smyrna city
Source Type:	Food	Source:	Lipman, ajax
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		

jhedgcoth@jimnnicks.com