

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit New Moon Barbeque Remanent O Mobile Establishment Name Type of Establishment 711 Park Avenue O Temporary O Seasonal Address Lebanon Time in 11:05 AM AM / PM Time out 11:54; AM City 02/26/2024 Establishment # 605301942 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 85

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	2 X O Management and food employee awareness; reporting		0	0				
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	文	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	-
22	0	0	0		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s, chemicals, and physical objects into foods.

			GOO				
			COS				
	OUT Safe Food and Water 28 O Pasteurized eggs used where required 29 O Water and ice from approved source 30 O Variance obtained for specialized processing methods OUT Food Temperature Control 31 O Proper cooling methods used; adequate equipment for temperature control 32 O Plant food properly cooked for hot holding 33 O Approved thawing methods used 34 O Thermometers provided and accurate						
		Caro i con amo i i mori	_		_		
28	_		0	0	1		
29			0	0			
30	_		0	0	1		
	OUT Food Temperature Control						
31	0		0	0	:		
32	0	Plant food properly cooked for hot holding	0	0	r		
33	0	Approved thawing methods used	0	0	7		
34	0	Thermometers provided and accurate	0	0	Г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ		
38	0	Personal cleanliness	0	0	г		
39	0	Wiping cloths; properly used and stored	0	0	_		
40	0	Washing fruits and vegetables	0	0	'		
	OUT	Proper Use of Utensils			Π		
41	0	In-use utensils; properly stored	0	0			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	7		
43	0		0	0	r		

pect	on			_		
			cos	R	W	
	Constructed, and used Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean OUT Physical Facilities O Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices O Sewage and waste water properly disposed Toilet facilities: properly constructed, supplied, cleaned O Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean					
45	0		0	0	1	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	0	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	-	
49	0	Plumbing installed; proper backflow devices	0	0	- 2	
50	0	Sewage and waste water properly disposed	0	0	- 2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	-	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'	
	OUT	Administrative Items				
55	0	Current permit posted	0	0	П	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	W	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- 3%	0		
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0		

(10) days of the date of the

Signature of Person In Charge

PH-2267 (Rev. 6-15)

Date Signature of Environmental

02/26/2024 Date

02/26/2024

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

 α

Free food safety training classes are available each month at the county health department.) 6154445325 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New Moon Barbeque
Establishment Number #: |605301942

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.	Т
"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 (Fahrenhelt)			
Three comp sink Sani Bucket	Chlorine Chlorine	200				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Clymate IQ Warmer	160				
ATOSA Prep Table RIC	35				
ATOSA Prep Table RIC #2	33				
Clymate IQ Warmer #2	160				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Baked Beans	Hot Holding	177
Brisket	Hot Holding	147
Potatoes	Hot Holding	153
Turnip greens	Hot Holding	170
Smoked Sausage	Hot Holding	165
Mac and Cheese	Hot Holding	149
Cole Slaw	Cold Holding	38
Potato Salad	Cold Holding	38
Pico	Cold Holding	39
Shredded Lettuce	Cold Holding	40
Half Chicken	Hot Holding	170
Pulled Pork	Hot Holding	170
CatFish	Cold Holding	40
Raw Steak	Cold Holding	40
Pinto Beans	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New Moon Barbeque

Establishment Number: 605301942

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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.

l6·

- 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 sources
- 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 foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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.

Establishment Name: New Moon Barbeque	
Establishment Number: 605301942	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
	ew Moon Barbeque						
Establishment Number #:	605301942						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	US FOODS				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Three comp sink not	set up during inspection	on					