

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Cracker Barrel #200 Permanent O Mobile Establishment Name Type of Establishment 50 Birmingham Hwy. O Temporary O Seasonal Address Chattanooga Time in 11:00: AM AM / PM Time out 11:30: AM City 06/16/2023 Establishment # 605087691 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 172

Follow-up Required

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10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=co	rrecte	d on-si	te dur	ing
_					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	N
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	0	,
	IN	OUT	NA	NO	Employee Health		-	-	17	0.00	ŏ	ŏ	3
2	MC	0			Management and food employee awareness, reporting	0	0		<u> </u>	Ť	Ť	Ť	Ľ
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	ß
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	_	19	100	0	0	۲ŏ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 * 1	20	126	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	O	Ò	∀
6	巡	0		0	Hands clean and properly washed	0	0		22	×	0	0	Τ,
7	926	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	"	100	١٠	0	Ľ
•	500	0	_	0	alternate procedures followed	_	_			IN	OUT	NA	N
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0	П
	IN		NA	NO	Approved Source				1		_	_	ш
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	N
10	0	0	0	\approx	Food received at proper temperature	0	0	1 . [24	0	0	320	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-		Ľ		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	N
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	100	П
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X	

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					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	4.9		
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	O Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	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

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		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	1992	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
		Gloves used properly	0	0	$\overline{}$

	on	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	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	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51 O		Toilet facilities: properly constructed, supplied, cleaned		0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
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	- X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

d post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

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Signature of Person In Charge

06/16/2023

Date Signature of Environmental Health Specialist

06/16/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Cracker Barrel #	200			
Establishment Number # [605087691				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.				lder
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	m of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at eve	ry entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed	or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info	Anniferra Torra			
Machine Name	Sanitizer Type	PPM	Temperature (Fah	irenneit)
Equipment Temperature				
Description			Temperature (Fah	
			-1	
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)

bserved Violations	\Box
otal # 4	
epeated # ()	_
7:	
7: 9:	
9:	
3:	
'See page at the end of this document for any violations that could not be displayed in this space.	\dashv

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



omments/Other Observations	

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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: Cracker Barrel #200 Establishment Number: 605087691		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

Establishment Information	
Establishment Name: Cracker Barrel #200	
Establishment Number #: 605087691	
Sources	
Source Type:	Source:
Additional Comments	
Priority items #20,22 corrected. See original report	dated 6/8/23.