## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Tank .														
Establishment Mama	Judge Bean Bar-B-Que O Farmer's Market Food Unit O Mobile													
	Address 7022 Church Street East 0 Type of Establishment 0 Type of Seasonal						J							
City Brentwood Time in 10:35 AM AM / PM Time out 10:55; AM AM / PM														
	04/22/202	22 Establishment # 60522805					_	nd C			<u></u>			
Inspection Date Purpose of Inspection		變Follow-up OComplaint			_	relimi		10 C		) Co	nsultation/Other			
Risk Category	01	102 O3			04		,				up Required O Yes 🕅 No Number of	Seats	51	
Risk Fac	tors are food prep	aration practices and employee			* m				rep	ortec	d to the Centers for Disease Control and Preve		_	
	contributing facto										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.)													
IN=in compliance	OUT=not in compliant Comp	ce NA=not applicable NO=not observ liance Status		R			mecte	id on-s	ite dur	ing ins	spection R=repeat (violation of the same code provi Compliance Status		R	WT
IN OUT NA N		Supervision		_			IN	ουτ	NA	NO	Cooking and Rohesting of Time/Temperature Control For Safety (TCS) Foods			
1 篇 0	performs duties	esent, demonstrates knowledge, and	0	0	5	16	0				Proper cooking time and temperatures	0	8	5
IN OUT NA N		Employee Health od employee awareness; reporting	0	0		11	-				Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	ľ	101	
3 実 0	Proper use of restric		0	0	5		IN	OUT			a Public Health Control			
		d Hyglenic Practices ng. drinking, or tobacco use	0	0						-	Proper cooling time and temperature Proper hot holding temperatures		8	
5嵐00	No discharge from e	eyes, nose, and mouth	ŏ	ŏ	5	2	12	ō	0		Proper cold holding temperatures	0	0	5
IN OUT NA NO 6 嵐 O C	Hands clean and pr	operly washed	0	0						-	Proper date marking and disposition	_	0	
7 20 0 0	No bare hand conta	ct with ready-to-eat foods or approved	0	0	5	Ž	2 0	0	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8 🕱 O		properly supplied and accessible	0	0	2	23	_	0	12	NO	Consumer advisory provided for raw and undercooked	0	0	4
IN OUT NA NA 9 🕱 O	Food obtained from	Approved Source	0	0	_	Ē	IN	OUT		NO	food Highly Susceptible Populations	Ť	Ľ	-
10 0 0 0 2	Food received at pr	oper temperature	0	0		24	-	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
11 <u>x</u> 0 12 0 0 <u>x</u> 0	Damined seconds an	ion, safe, and unadulterated vailable: shell stock tags, parasite	0	0	5	IF	IN	OUT		NO	Chemicals	-		
12 O O X O	destruction	tion from Contamination	10	0		24	5 0		200		Food additives: approved and properly used	-		
13 夏 0 0	Food separated and			0	4	2		ŏ		J	Toxic substances properly identified, stored, used	ŏ	0	5
14 炭 0 0		es: cleaned and sanitized	0	-	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15 溴 0	served	f unsafe food, returned food not re-	0	0	2	27	n o	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
G	od Retail Practice	es are preventive measures to c	ontro	d the	intr	odu	ction	of	atho	gens	s, chemicals, and physical objects into foods.			
				DD R					8					
°	UT=not in compliance Compl	COS=com		R R			ection				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28 O Pasteuri	Safe F zed eggs used where	ood and Water		0				JUX	and a		Utensils and Equipment			
29 O Water a	nd ice from approved s	source	0	0	2	Ľ	15				prifood-contact surfaces cleanable, properly designed, , and used	0	0	1
30 O Variance		red processing methods perature Control	0	0	1	14	6	٥l	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	coling methods used;	adequate equipment for temperature	0	0	2			-	lonfoo	d-cor	ntact surfaces clean	0	0	1
32 O Plant for	d properly cooked for	hot holding	0	0	1		_	TUX O	lot and	1 cold	Physical Facilities I water available; adequate pressure	0	o	2
33 O Approve	d thawing methods us	ed	0	0	1		9	ŌF	Numbi	ng ins	stalled; proper backflow devices	0	0	2
34 O Thermor	neters provided and a Food	courate Identification	0	0	1			-			i waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
35 O Food pro	perly labeled; original	container; required records available	0	0	1	. –	_				use properly disposed; facilities maintained	0	ō	1
OUT	Prevention of	Food Contamination					3		hysica	al fac	ilities installed, maintained, and clean	0	0	1
36 O Insects,	rodents, and animals r	not present	0	0	2	5	i4	0 /	\dequa	ste ve	entilation and lighting; designated areas used	0	0	1
37 O Contam	nation prevented durin	g food preparation, storage & display	0	0	1		0	тих			Administrative items			
38 O Persona		ad atoma	0	0	1					-	mit posted	0	0	0
	loths; properly used as fruits and vegetables	nd stored		0		۱ŀ	6		AOST LE	cent	Compliance Status			WT
OUT		Use of Utensils					-	_			Non-Smokers Protection Act			
	equipment and linens	; properly stored, dried, handled	0		1		57 58				with TN Non-Smoker Protection Act oducts offered for sale		0	0
43 O Single-u 44 O Gloves		es; properly stored, used		8			9	ł	tobac	co pr	roducts are sold, NSPA survey completed	0	0	
		ne within ten AMA dans may see di in susse								- mail	Repeated violation of an identical risk factor may result in rev		-	-
service establishment pe	rmit. Items identified as	constituting imminent health hazards shall b	e com	ected i	mmed	Siately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishment perm	it in a	consp	icuous
		rt in a conspicuous manner. You have the m 708, 68-14-709, 68-14-711, 68-14-715, 68-14-7			e a he	aring	1	ang th	$\searrow$ (	at by I	filing a written request with the Commissioner within ten (10) day	s of the	e date	OT this
1	$\mathcal{H}$	04/	22/2	2022	2				Л	_	-41	04/2	22/2	2022
Signature of Person	In Charge	0-11			Date	S	ghati	are of	Envir	onme	ental Health Specialist	, 2		Date
		Additional food safety information car	n be f⁄											
PH-2267 (Rev. 6-15)		Free food safety training classe						-		-				D4.000
(NEV. 6-15)	Preer lood safety daming classes are available each month at the county health department. Please call ( ) 6157915110 to sign-up for a class. RDA 629													

2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
2207 (1004. 0-10)	Please call (	) 6157915110	to sign-up for a class.	104.02

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



#### Establishment Information

Establishment Name: Judge Bean Bar-B-Que Establishment Number # 605228053

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)					
			l					

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
	1						

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total #	
Repeated #	

53: Ac vent dirty in kitchen by mop sink.

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



#### Establishment Information

Establishment Name: Judge Bean Bar-B-Que Establishment Number : 605228053

Comments/Other Observations	
1:         2:         3:         4:         5:         6:         11:         12:         13:         14:         15:         16:         17:         18:         19: CA: ribs temp. at 157 in alto shaam.	
5: 6: CA: employees washing hands. 7: 3: 3:	
10: 11: 12: 13:	
14: 15: 16: 17:	
18: 19: CA: ribs temp. at 157 in alto shaam. 20: 21: CA : data marking on all food	
<ul> <li>19: CA: ribs temp. at 157 in alto shaam.</li> <li>20:</li> <li>21: CA : date marking on all food.</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26:</li> <li>27:</li> <li>57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.</li> <li>58:</li> </ul>	
57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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: Judge Bean Bar-B-Que Establishment Number : 605228053

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Judge Bean Bar-B-Que Establishment Number #: 605228053

Sources		
Source Type:	Source:	

# Additional Comments

Delivered permit revocation warning letter for item #19.