## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Jim 'N Nicks BBQ		m 'N Nicks BBQ #4041						Type of Establishment     Strength O Mobile											
Add	ress				2040 Hamilton Place Blvd Ste 150 Type of Establishment O Temporary O Seasonal														
City Chattanooga Time in			12	2:1	5 F	M	A	/PN	4 Tir	ne ou	иt <u>12:25; PM</u> ам./рм								
Insp	ectio	n Da	te	(	09/27/202	23 Establishment							d 0						
Purp	ose	of In	specti		ORoutine	A Follow-up	O Complaint			O Pre		-			Cor	nsultation/Other			
Risk	Risk Category O1 O2 II3 O4 Follow-up Required O Yes II No Number of Seats 2					25	2												
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																			
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are 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 co	ompli	ance			nce NA=not applicable pliance Status	e NO=not observe		R		S=cor	recter	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provisi Compliance Status		R	WT
$\square$	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
٦	鬣	0			Person in charge p performs duties	resent, demonstrates	knowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
	100		NA			Employee Health lood employee aware		0	o			Ó	Ó	Ó	X	Proper reheating procedures for hot holding	00	0	•
	Â	ŏ				iction and exclusion	ireas, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	_	OUT	NA	NO	Geo	od Hygionic Practic	ces				18	0	0	0	X	Proper cooling time and temperature	0	0	
4	훐	0	-			ing, drinking, or tobac eyes, nose, and mou		8	8	5	19	22	00	0		Proper hot holding temperatures Proper cold holding temperatures	0	흥	
	IN	OUT	NA	NO	Preventi	ing Contamination						X	ŏ	ŏ		Proper date marking and disposition	ŏ	8	5
_	<u>×</u>	0		_	Hands clean and p No bare band cont	roperly washed act with ready-to-eat f	foods or approved	_	0	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
	鬣	0	0	0	alternate procedure	es followed		0	0	·		IN	OUT	NA	NO	Consumer Advisory			
8	N IN	ᇞ	NA	NO	Handwashing sink	s properly supplied an Approved Source	d accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
		0			Food obtained from				0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	욽	8	0		Food received at p Food in good cond	roper temperature ition, safe, and unadu	Iterated	8	0	5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	ō	x	0	Required records a	available: shell stock t		0	0		H	IN	OUT	NA	NO	Chemicals			
H	IN		NA	NO	destruction Protect	tion from Contami	ination				25	0	0	X		Food additives: approved and properly used	0	ত	
		0			Food separated an		itime of		0		26	义	0		110	Toxic substances properly identified, stored, used	0	0	-
	展員	0	0			ces: cleaned and san of unsafe food, return		0	0	_		~	OUT		-	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	~	0			served			<u> </u>	<u> </u>	z	27	0	•	8		HACCP plan	•	9	0
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO					1CES	3					
				00	fenot in compliance Comp	liance Status	COS=corre		R		Inspe	cson				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	_		Dacto	11670	Safe I d eggs used where	Food and Water		~	0	_		_	UT	and ar	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
2		0	Wate	r and	ice from approved	source		0	0	Ż	4	5 0				and used	0	0	1
3	-	0	Varia	nce o		ized processing metho mperature Control		0	0	1	46	5 0	o 🗤	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	_	0	Prope	r coo		adequate equipment		0	0	2	47	7 8	K N	lonfoo	d-con	tact surfaces clean	0	0	1
		-	contro		and the second for	that half a c							UT		. eeld	Physical Facilities		~	
3	_				properly cooked for thawing methods us				8	1	42	_	_			water available; adequate pressure stalled; proper backflow devices	8	허	2
3	_	0			ters provided and a	accurate				1	50		🔣 S	ewage	and	waste water properly disposed	0	0	2
	_	OUT				Identification				_	51	_	_			s: properly constructed, supplied, cleaned	0	0	1
3		-	Food	prop		I container; required r		0	0	1	52			-		use properly disposed; facilities maintained	0	0	1
3	_	OUT O	Incod	10 m	dents, and animals	of Food Contaminat	tion	0	0	2	53	_				lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
<u>⊢</u>	-	-				,			$\mapsto$	-	F	-	-	ueque	ne ve		-	~	-
3	_				ition prevented duri leanliness	ing food preparation, s	storage & display	0	0	1	54	_	ит D 0	uncent	0.050	Administrative items			
3					ths; properly used a	and stored			ŏ	1						nit posted inspection posted	0	ŏ	0
4	_		Wash	ing fr	uits and vegetables					1			,			Compliance Status			WT
4	_	OUT	In-use	e uter	Proper sils; properly store	d Use of Utensils		0	0	1	57	7	0	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	23	01	
4	2	0	Utens	ils, e	quipment and linen	s; properly stored, dri		0	0	1	58 59	8	Te	obacc	o pro	ducts offered for sale	0	0	0
4					/single-service artic ed properly	cles; properly stored, u	used	8	8	1	25	7	n	10080	co pr	oducts are sold, NSPA survey completed	0	0	
Failu	re to	corri	ct any	viola	tions of risk factor its	ems within ten (10) days	s may result in susper	sion o	fyour	food	service	o esta	blishr	nent pe	ermit.	Repeated violation of an identical risk factor may result in revoc	ation	of you	ar food
many	ter ar	nd po	st the r	nost	ecent inspection repo	ort in a conspicuous ma	nner. You have the rig	the to n	equest							e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days			
						14-708, 68-14-709, 68-14-1									-	- /			

report. I.C.A. sections to compare the	106, 661141108, 681141109, 681141111, 681141113, 661141110, 410-320.		
			09/27/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on ou	r website, http://tn.gov/health/article/eh-foodservic	e ****
	Enclosed and a data trade in a strength of the second second in the	and some the state of some to be all the source of the state of the st	1

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 629
P192201 (1094. 0=10)	Please call (	) 4232098110	to sign-up for a class.	HOR OLD

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



#### Establishment Information Establishment Name: Jim 'N Nicks BBQ #4041 Establishment Number #: 605256451

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

quipment l'emperature							
Description	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 2	
Repeated # ()	
47:	
50:	

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#### Establishment Information

Establishment Name: Jim 'N Nicks BBQ #4041 Establishment Number : 605256451

Comments/Other Observations	
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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 Information

Establishment Name: Jim 'N Nicks BBQ #4041 Establishment Number : 605256451

Comments/Other Observations (cont'd)

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

## Establishment Information

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Sources		
Source Type:	Source:	
Additional Comments		

#20 and #26 corrected.