



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Choo Choo BBQ Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 6410 Hixson Pike ☐ Temporary ☐ Seasonal

City Hixson Time in 02:25 PM AM / PM Time out 03:00 PM AM / PM

Inspection Date 03/07/2023 Establishment # 605243858 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 80

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 compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Supervision																																	
1	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
Employee Health																																	
2	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Management and food employee awareness, reporting	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
3	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper use of restriction and exclusion	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
Good Hygienic Practices																																	
4	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
5	<input checked="" type="radio"/>	<input checked="" type="radio"/>			No discharge from eyes, nose, and mouth	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
Preventing Contamination by Hands																																	
6	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Hands clean and properly washed	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
7	<input checked="" type="radio"/>	<input checked="" type="radio"/>			No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
8	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible	<input checked="" type="radio"/>	<input checked="" type="radio"/>								2																		
Approved Source																																	
9	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food obtained from approved source	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
10	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food received at proper temperature	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
11	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
12	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Required records available: shell stock tags, parasite destruction	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
Protection from Contamination																																	
13	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food separated and protected	<input checked="" type="radio"/>	<input checked="" type="radio"/>								4																		
14	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food-contact surfaces: cleaned and sanitized	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
15	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper disposition of unsafe food, returned food not re-served	<input checked="" type="radio"/>	<input checked="" type="radio"/>								2																		
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																	
16	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper cooking time and temperatures	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
17	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper reheating procedures for hot holding	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
Cooling and Holding, Date Marking, and Time as a Public Health Control																																	
18	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper cooling time and temperature	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
19	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper hot holding temperatures	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
20	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper cold holding temperatures	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
21	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper date marking and disposition	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
22	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Time as a public health control: procedures and records	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
Consumer Advisory																																	
23	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Consumer advisory provided for raw and undercooked food	<input checked="" type="radio"/>	<input checked="" type="radio"/>								4																		
Highly Susceptible Populations																																	
24	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Pasteurized foods used; prohibited foods not offered	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
Chemicals																																	
25	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food additives: approved and properly used	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		
26	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used	<input checked="" type="radio"/>	<input checked="" type="radio"/>																										
Conformance with Approved Procedures																																	
27	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Compliance with variance, specialized process, and HACCP plan	<input checked="" type="radio"/>	<input checked="" type="radio"/>								5																		

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)						
Compliance Status										COS			R		WT	
Safe Food and Water																
28	<input checked="" type="radio"/>				Pasteurized eggs used where required	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
29	<input checked="" type="radio"/>				Water and ice from approved source	<input checked="" type="radio"/>	<input checked="" type="radio"/>							2		
30	<input checked="" type="radio"/>				Variance obtained for specialized processing methods	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
Food Temperature Control																
31	<input checked="" type="radio"/>				Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="radio"/>	<input checked="" type="radio"/>							2		
32	<input checked="" type="radio"/>				Plant food properly cooked for hot holding	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
33	<input checked="" type="radio"/>				Approved thawing methods used	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
34	<input checked="" type="radio"/>				Thermometers provided and accurate	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
Food Identification																
35	<input checked="" type="radio"/>				Food properly labeled; original container; required records available	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
Prevention of Food Contamination																
36	<input checked="" type="radio"/>				Insects, rodents, and animals not present	<input checked="" type="radio"/>	<input checked="" type="radio"/>							2		
37	<input checked="" type="radio"/>				Contamination prevented during food preparation, storage & display	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
38	<input checked="" type="radio"/>				Personal cleanliness	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
39	<input checked="" type="radio"/>				Wiping cloths: properly used and stored	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
40	<input checked="" type="radio"/>				Washing fruits and vegetables	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
Proper Use of Utensils																
41	<input checked="" type="radio"/>				In-use utensils; properly stored	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
42	<input checked="" type="radio"/>				Utensils, equipment and linens; properly stored, dried, handled	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
43	<input checked="" type="radio"/>				Single-use/single-service articles; properly stored, used	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
44	<input checked="" type="radio"/>				Gloves used properly	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
Utensils and Equipment																
45	<input checked="" type="radio"/>				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
46	<input checked="" type="radio"/>				Warewashing facilities; installed, maintained, used, test strips	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
47	<input checked="" type="radio"/>				Nonfood-contact surfaces clean	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
Physical Facilities																
48	<input checked="" type="radio"/>				Hot and cold water available; adequate pressure	<input checked="" type="radio"/>	<input checked="" type="radio"/>							2		
49	<input checked="" type="radio"/>				Plumbing installed; proper backflow devices	<input checked="" type="radio"/>	<input checked="" type="radio"/>							2		
50	<input checked="" type="radio"/>				Sewage and waste water properly disposed	<input checked="" type="radio"/>	<input checked="" type="radio"/>							2		
51	<input checked="" type="radio"/>				Toilet facilities: properly constructed, supplied, cleaned	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
52	<input checked="" type="radio"/>				Garbage/refuse properly disposed; facilities maintained	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
53	<input checked="" type="radio"/>				Physical facilities installed, maintained, and clean	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
54	<input checked="" type="radio"/>				Adequate ventilation and lighting; designated areas used	<input checked="" type="radio"/>	<input checked="" type="radio"/>							1		
Administrative Items																
55	<input checked="" type="radio"/>				Current permit posted	<input checked="" type="radio"/>	<input checked="" type="radio"/>							0		
56	<input checked="" type="radio"/>				Most recent inspection posted	<input checked="" type="radio"/>	<input checked="" type="radio"/>							0		
Compliance Status																
Non-Smokers Protection Act																
57	<input checked="" type="radio"/>				Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input checked="" type="radio"/>							0		
58	<input checked="" type="radio"/>				Tobacco products offered for sale	<input checked="" type="radio"/>	<input checked="" type="radio"/>							0		
59	<input checked="" type="radio"/>				If tobacco products are sold, NSPA survey completed	<input checked="" type="radio"/>	<input checked="" type="radio"/>							0		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. §§ 26-1-701, 26-1-706, 26-1-708, 26-1-709, 26-1-711, 26-1-715, 26-1-716, 4-5-329.

Signature of Person In Charge [Signature]
Date 03/07/2023
Signature of Environmental Health Specialist [Signature]
Date 03/07/2023

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

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



Establishment Information

Establishment Name: Choo Choo BBQ

Establishment Number #: 605243858

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)
Dish machine	Chlorine	100	
3 sink-sani bucket	Quat	400	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pork	Cooling	45
Pork	Reheating	165
Meatloaf	Hot Holding	145
Mac	Hot Holding	147
Beans	Hot Holding	156
Pork	Hot Holding	145
Slaw	Cold Holding	39
Potato salad	Cold Holding	38
Cut toms	Cold Holding	41
Gr beef	Cold Holding	40

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Establishment Information

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Establishment Number : 605243858

Comments/Other Observations

- 2: (IN): An employee health policy is available.
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: Hands washed
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: Approved
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.
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 Information

Establishment Name: Choo Choo BBQ

Establishment Number : 605243858

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Name:	Choo Choo BBQ
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Source Type:	Water	Source:	Hud
Source Type:	Food	Source:	Sysco, us, crs
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source: Hud

Source: Sysco, us, crs

Source:

Source:

Source: