## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

								-												
Establishment Name					Big Buff 92 BBQ (Mobile) O Farmer's Market Food Unit								9	5						
Address 1709 Wilson Street									тур	e or e	istabii	snme	O Temporary O Seasonal							
City					Chattanooga	à	Time in	12	2:4	7. F	M	Δ)	4 / PI	и ти	700 OI	иt 01:36; PM АМ/РМ				
					11/29/202	23 Establishmen		_			Emba	-				<u> </u>				
		n Da			KRoutine					_						nsultation/Other				
			spec	Jon		O Follow-up	O Complaint				limina	ary							0	
Risi	k Cat	egon R	·	act	O1 ors are food pres	aration practic	O 3 es and employee	beha		04	st co	mm	only			up Required X Yes O No I to the Centers for Disease Control a	Number of Se		0	
	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.																			
		(Ma	rk de	elgnet	ed compliance statu											INTERVENTIONS ach item as applicable. Deduct points for categ	ory or subcate	pory.)		
IN	⊨in c	ompii	ance			ce NA=not applicab	ie NO=not observ		_		S=con	recte	d on-si	ite duri	ng ins	pection R*repeat (violation of the sam				
	IN	OUT	NA	NO	Comp	Supervision		COS	R	WT						Compliance Status Cooking and Reheating of Time/Tem		cos	R	WT
	1	0	~~	no	Person in charge pr	resent, demonstrate	s knowledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS) Food				
'			NA	NO	performs duties	Employee Healt	h	-		0	16 17		00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding		0	8	5
	X	0				ood employee awar			0	5	H	IN	оит			Cooling and Holding, Date Marking, an	d Time as	-	- 1	
3	2	0		110	Proper use of restri			0	0	<u> </u>						a Public Health Control		_	_	
4	X		NA		Proper eating, tastir	d Hygienic Pract		0	o	_	18 19	<u>。</u> 家	00	0		Proper cooling time and temperature Proper hot holding temperatures		0		
5	25	0		0	No discharge from	eyes, nose, and mo	uth	ŏ	õ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN O	OUT	NA	NO	Preventle Hands clean and pr	ng Contamination	n by Hands	0	0	-		0	0			Proper date marking and disposition		0		-
7	ō	ŏ	0	22	No bare hand conta		foods or approved	ō	ō	5	22		0	×		Time as a public health control: procedures a	nd records	0	0	
		X	~	~	alternate procedure Handwashing sinks	is followed properly supplied a	nd accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and und	ercooked	-	- 1	
	IN	OUT	NA	NO	Turiona sing sind	Approved Source				<u> </u>	23	0	0	黛		food		0	0	4
	黨		~		Food obtained from Food received at pr				0			IN	OUT		NO	Highly Susceptible Population	19			
11	×	ŏ	-	-	Food in good condit		ulterated	ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not	offered	0	0	5
12	0	0	X	0	Required records a destruction	vailable: shell stock	tags, parasite	0	0			IN	OUT	NA	NO	Chemicais				
				NO		tion from Contan	nination				25	0	0	X		Food additives: approved and properly used		0	0	
13	2	0	0		Food separated and		- Nord		0		26	×	0		110	Toxic substances properly identified, stored,		0	0	•
14 第 0 0 Food-contact surfaces: cleaned and sanitized   15 第 0 Proper disposition of unsafe food, returned food not re- served			-	0	_		_		NA	1000	Conformance with Approved Proce Compliance with variance, specialized process									
15	~	•			served			<u> </u>	<u> </u>	-	27	•	<u> </u>	~		HACCP plan		<u> </u>	0	0
				Goo	d Retail Practic	es are preventiv	e measures to co	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects in	to foods.			
								GOO	D R	TAI	L PR	ACT	ICE	3						
				00	T=not in compliance	liance Status	COS=come		R R		inspec	ction				R-repeat (violation of the same co Compliance Status		cos	R	WT
		OUT			Safe F	ood and Water						0	UT			Utensils and Equipment				
	8	8	Past	eurize	d eggs used where ice from approved :	required		8	0	1	45	5 8				nfood-contact surfaces cleanable, properly de and used	signed,	0	0	1
_	0	0			btained for specializ	zed processing meth		ŏ	ŏ	1	46		-			g facilities, installed, maintained, used, test st	rine	0	0	1
	_	OUT	Dree			mperature Contro		1	ГТ	_	47		_			tact surfaces clean	40	-	0	1
3	11	0	cont		oling methods used;	adequate equipmer	nt for temperature	0	0	2	+	_	UT	omoo	u+con	Physical Facilities		0	-	'
_	2				properly cooked for					1	48	_				water available; adequate pressure		0	-	2
	3 4	_			thawing methods us iters provided and a			8	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		_	0	2
- 3	-4	OUT	Ther	nome		Identification		-		-	51	_	-			is: properly constructed, supplied, cleaned			-	1
3	5	0	Food	i prop	erly labeled; original	l container; required	records available	0	0	1	52	2 0	<b>o</b> G	Sarbag	e/refu	use properly disposed; facilities maintained		0	0	1
		OUT			Prevention of	f Food Contamina	ation				53	1	o P	hysica	I faci	ities installed, maintained, and clean		0	•	1
3	6	0	Inse	ts, ro	dents, and animals	not present		0	0	2	54	1 0	0 A	dequa	de ve	ntilation and lighting; designated areas used		0	0	1
3	17	0	Cont	amina	ition prevented durin	ng food preparation,	storage & display	0	0	1		0	UT			Administrative Items				
38 O Personal		onal o	leanliness			0	0	1	55	5 (	O Current permit posted			0	0	_				
				_	ths; properly used a					1	56	1	0 1	lost re	cent	inspection posted		0		-
-	0	OUT	vvas	ng f	ruits and vegetables Proper	Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act		152	140	WT
4	_	0			nsils; properly stored	đ			0		57					with TN Non-Smoker Protection Act		X	0	-
	2				quipment and linens /single-service artic				0					0		0				
	4				ed properly				ŏ		<u> </u>									
	allure 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																			
man	ner a	nd po	st the	most	recent inspection repo	rt in a conspicuous m	anner. You have the rig	the to r	eques							e. You are required to post the food service establing a written request with the Commissioner with				
repo	at. T.	C.A.	sectio		14-703, 68-14 / 06, 68-1	4-708, 68-14-709, 68-14	-711, 68-14-715, 68-14-7	16, 4-5	320.											

	11/29/2023	SE	11/29/2023					
Signature of Person in Charge	Date	Signature of Environmental Health Specialist	Date					
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****								

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 6		
P192201 (1004. 0=10)	Please call (	) 4232098110	to sign-up for a class.	

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

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Establishment Information							
Establishment Name: Big	g Buff 92 BBQ (Mobile)						
Establishment Number #:	nent Name: Big Buff 92 BBQ (Mobile)						

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	Chlorine								

uipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Pork	Hot Holding	155
Chicken	Hot Holding	160
Beans	Hot Holding	176
Slaw	Cold Holding	36

#### Observed Violations

Total # 3

Repeated # ()

8: Water turned off, pump not plugged in having to reach underneath sink. Only cold water

45: Replace cutting board

48: Hot water turned off underneath sink. Water pump needs to be left on or add switch to wall for easy access to turn on/off

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



### Establishment Information

Establishment Name: Big Buff 92 BBQ (Mobile) Establishment Number: 605313260

# Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering guestions regarding principles applicable to the food operation. 2: 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: 7: No food handled 9: Grocery stores and Chattanooga restaurant supply 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: Water should be on, hot water needed to wash dishes 15: (IN) No unsafe, returned or previously served food served. 16: Not cooking during 17: (NO) No TCS foods reheated during inspection. 18: No cooling 19: See temps 20: See temps 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection. 22: (NA) No food held under time as a public health control. 23: (NA) Establishment does not serve animal food that is raw or undercooked. 24: (NA) A highly susceptible population is not served. 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.

# Establishment Information

Establishment Name: Big Buff 92 BBQ (Mobile) Establishment Number : 605313260

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Big Buff 92 BBQ (Mobile)

Establishment Number #: 605313260

Sources			
Source Type:	Food	Source:	Chattanooga restaurant supply
Source Type:		Source:	

## Additional Comments