



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
98

Establishment Name: Jim N Nicks Bar B Que
Address: 523 Sam Ridley Pkwy.
City: Smyrna
Inspection Date: 04/22/2024
Establishment #: 605187376
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01
Number of Seats: 274

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 04/22/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/22/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jim N Nicks Bar B Que
 Establishment Number #: 605187376

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)
3 comp sink not set up	Cl		
Dish machine	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Meat cooler	38
Walk in cooler	37
Warmer box	180

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cole slaw make line cooler	Cold Holding	40
Sliced tomatoes make line cooler	Cold Holding	42
Raw chicken breading station	Cold Holding	39
Cooked chicken wings breading station	Cold Holding	40
Mac n cheese make line steam well	Hot Holding	150
Ribs warmer box	Hot Holding	150
Brats warmer box	Hot Holding	160
Raw hamburger patties make line cooler	Cold Holding	39
Cooked pork meat cooler 4 hrs	Cooling	50
Cole slaw drive thru cooler 10 min	Cooling	47
Potato salad drive thru cooler	Cold Holding	41
Mac n cheese drive thru steam well	Hot Holding	150
Mac n cheese wic 10 min	Cooling	90

Observed Violations

Total # 2

Repeated # 0

41: Knives stored between two prep coolers. Discussed better storage for knives.
53: Broken/missing floor tiles in the make line food prep area and ware wash area.



Establishment Information

Establishment Name: Jim N Nicks Bar B Que

Establishment Number : 605187376

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Management awareness
- 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: Observed good hand washing.
- 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: See food source
- 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: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed, discussed cooking temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling foods were within all proper temp range. See food temps
- 19: Hot holding foods were within proper temp range. See food temps
- 20: Cold holding foods were within proper temp range. See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

***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 Bar B Que

Establishment Number : 605187376

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Jim N Nicks Bar B Que

Establishment Number #: 605187376

Sources

Source Type: Food Source: Gfs

Source Type: Water Source: Smyrna city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments