

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

R=repeat (violation of the same code provision)

SCORE

02/23/2024 Establishment # 605323895 Embargoed 0 Inspection Date

Freddy's Bar-B-Q & Burgers

1970 Joe Brown Rd

Columbia

Time in 08:00 AM AM / PM Time out 08:40; AM AM / PM

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=cor	recte	d on-si	te duri	ing ins	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Coo
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties.	0	0	5	16	0	0	0	3	Proper
Н	IN	OUT	NΔ	NO	Employee Health		-		17		ŏ	ŏ	8	Proper
12	100	0	TNA.	IIIO	Management and food employee awareness; reporting	0	0			ŭ	ŭ	ŭ	-	Coolir
3	×	o			Proper use of restriction and exclusion	o	0	5	Ш	IN	ОИТ	NA	NO	Coolii
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	$\overline{}$	19	0	0	0	文	Proper
5	0	0		300	No discharge from eyes, nose, and mouth	0	0	5	20	25	0	0		Proper
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	24	Proper
6	0	0		3%	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA.	NO	11110 0.
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2		0	_	612		Consun
	IN	OUT	NA	NO	Approved Source				23	o	0	M		food
9	嵩	0			Food obtained from approved source	0	0	$\Box$		IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	333		Pasteur
11	100	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	ľ	2000		Pasteur
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	-X		Food ac
13	黛	0	0		Food separated and protected	0	0	4	26	2	0			Toxic s
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia HACCF

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	黨	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	100	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47					1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ser 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 Cot. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

02/23/2024

MIN

02/23/2024

Date

Signature of Person In Charge

Paper

Date Signature of Environment

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9315601182 Please call ( to sign-up for a class.

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



Establishment Inf	Establishment Information					
Establishment Name:	Freddy's Bar-B-Q & Burgers					
Establishment Number	<ul><li>605323805</li></ul>					

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 ( Fahrenhelt)					
3 comp sink (not set up)	Chlorine							

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Prep cooler	39					
RIF	5					

Food Temperature							
Description		State of Food	Temperature ( Fahrenheit)				

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



### Establishment Information

Establishment Name: Freddy's Bar-B-Q & Burgers

Establishment Number: 605323895

## Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: IN

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.

l6: NO

- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: IN

- 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: NO
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 19: (NO) TCS food is not being held hot during inspection.
- 20: NO
- 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Freddy's Bar-B-Q & Burgers	
Establishment Number: 605323895	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Name: Fr	reddy's Bar-B-Q & Burg	ers		
Establishment Number #:	605323895			
Sources				
Source Type:	Food	Source:	TN Valley	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			

Establishment Information