

Address

Risk Category

City

TENNESSEE DEPARTMENT OF FOOD SERVICE ESTABLISH

•	MEN	OF REALIN	
н	MENT	INSPECTION REPORT	

Follow-up Required

O Farmer's Market Food Unit Permanent O Mobile

级 Yes O No

SCORE

Cracker Barrel #200 Establishment Name Type of Establishment 50 Birmingham Hwy. O Temporary O Seasonal Chattanooga Time in 01:15 PM AM / PM Time out 02:15: PM AM / PM 10/17/2022 Establishment # 605087691 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 172

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, HO) for a

II.	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting		0	
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
Ť	IN	OUT	NA	NO	Approved Source	-		
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- erved		0	2

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
22	0	羅	0	0	Time as a public health control: procedures and records	×	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

		OUT=not in compliance COS=con	ected or	1-site	du	
		Compliance Status	cos		_	
	OUT	Safe Food and Water		_	_	
28	0	Pasteurized eggs used where required	0	0	г	
29	0	Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>	
	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	1	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	,	
	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	1	
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	Ε.	
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
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	Г	
44	10	Gloves used properly	0	0		

pect	- C	R-repeat (violation of the same code provision) Compliance Status	Cos	B	W	
	OUT	Utensils and Equipment	1000		"	
45	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	125	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	0	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	- 3	
49	0	Plumbing installed; proper backflow devices	0	0	-:	
50	0	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.	
53	2%	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	V	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	١ ١	
59		If tobacco products are sold, NSPA survey completed	0	0		

You have the right to request a h n (10) days of the date of the

Grand Coll 10/17/2022 10/17/2022

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 ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #200
Establishment Number #: | 605087691

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 wenty-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.	П
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage 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.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Dish Machine (Dish surface)	Hot Water		160						
Triple Sink	Lactic Acid	1875							
Wiping Cloth Solution		704							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below. Product temperatures taken from						
1						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Grilled Chicken	Cooking	205					
Sliced Tomatoes (cookline)	Cold Holding	38					
Fish (cooling drawer)	Cold Holding	37					
Sausage (cooling drawer 2)	Cold Holding	38					
Trout (walk in)	Cold Holding	36					
Chicken (walk in)	Cold Holding	36					
Chicken Pot Pie (walk in 2)	Cold Holding	37					
Roast Beef (walk in 2)	Cold Holding	37					
Cole Slaw	Cold Holding	35					
Chicken (breading station)	Cold Holding	41					
Dipper Well (wait station)	Hot Holding	146					
Cole Slaw (wait station)	Cold Holding	37					
Sour Cream (wait station)	Cold Holding	38					
Chicken Tenders (holding cabinet coookline)	Hot Holding	139					
Mac & Cheese	Hot Holding	178					

Total # 4 Repeated # 0 22: Whole shelled eggs under time centrel not time stamped when removed from	4								
	Total # 14								
	\dashv								
22: Whole shelled eggs under time control not time stamped when removed from refrigeration. Advised PIC on TPHC policy and procedures. Item was time stamped at time of inspection. (COS)									
15: Cardboard used to line shelving in walk in cooler and in dry storage area. Must provide a smooth, durable, easily cleanabe and non-absorbent material to									
ne shelving.									
16: Pressure guage at dish machine not operable/poor repair. 53: Wall in poor repair by counter mixer in bakery area.									
33. Wall III pool Tepali by counter IIIIxel III bakery area.									

""See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #200 Establishment Number: 605087691

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: Cracker Barrel #200				
Establishment Number: 605087691				
Commants/Other Observations (contid)				
Comments/Other Observations (cont'd)				
dditional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
	ker Barrel #200						
Establishment Number #:	605087691						
Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
 Additional Comments	S						