TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Dad's BBQ Philly Cheese and More (Nob	oile)	O Fermer's Merket Food Unit O Permanent Mobile O Temporary O Seasonal															
Address			850 N. Orcha	ard Knob Ave						Ty	pe of	Establ	shme	O Temporary O Sea	sonal			/			
City		Ċ	Chattanooga	l	Time in	09	9:5	<u>6</u> A	١M	А	M/P	мті	me o	ut 10:14: AM AN	U PM						
Inspection Date 09/01/2023 Establishment # 605306108								Emb													
Purpose of Inspection ORoutine Process OCCOUNTRY OCCOUNTRY OCCOUNTRY OCCOUNTRY								- O Pr			~ -		Cor	nsultation/Other							
Risk						01	802	03			04							No Number of S	Seats	0	
		_	-												y rep	ortec	to the Centers for Dise	ase Control and Preven	tion		
	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																				
		ſ	TK	lesk	M N	ed compliance status											ach Item as applicable. Deduct	points for category or subcat	igory.)	
IN-	in c	omp	liano	e			e NA=not applicable	NO=not observe	d COS	R		>s=::::	rrecte	d on-t	site dur	ing ins	spection R=repeat (vi Compliance State	olation of the same code provis		R	WT
\Box	IN	ou	T N	A I	ю		Supervision			_		Γ	IN	ουτ	NA	NO	Cooking and Reheating Control For Safe	· · · · · · · · · · · · · · · · · · ·			
		0				performs duties	esent, demonstrates kn	lowledge, and	0	0	5	16	-	0	0		Proper cooking time and temp	eratures	0	0	5
2			TN	A			Employee Health od employee awarenes	ss; reporting	0	0		17	0		0		Proper reheating procedures f Ceeling and Heiding, Dat		0	0	
$ \rightarrow $	×	0	_	_	_	Proper use of restric			0	0	5		IN	OUT			a Public Hea	ith Control			
4	1	0	TN		0 0		d Hygienic Practice g. drinking, or tobacco		0	0	5		0		8		Proper cooling time and temp Proper hot holding temperatur		0	0	
	N IN		TN				eyes, nose, and mouth g Contamination by	Hands	0	0	•		0	8		X	Proper cold holding temperature Proper date marking and disp		8	00	5
-	0	0	-	-		Hands clean and pro No bare hand contain	operly washed ct with ready-to-eat foo	ds or approved	0	-	5		0	0	×	0	Time as a public health control	I: procedures and records	0	0	
7	0	0	1 -	13	~	alternate procedure			0	0	2		IN	OUT	_	NO	Consumer Consumer advisory provided				
		OU	TN	A	ю		Approved Source	1000331010		0	-	23	O IN	0	100 NA	NO	food Highly Susceptib		0	0	4
10	0	0	0	2	X	Food received at pre	oper temperature		0	0	5	24	-	0	200	NO	Pasteurized foods used; prohi	•	0	0	5
11 12	o N	0	-	8 0		Required records av	ion, safe, and unadulte vailable: shell stock tag		0 0	0	Ů	F	IN	OUT	-	NO	Chemi				
H	IN	OU	TN	A	10		tion from Contamina	ition				25	0	0	X		Food additives: approved and		0	0	5
13 14			8		ł	Food separated and Food-contact surfac	i protected es: cleaned and sanitiz	ed		0		26	三 三 三		NA	NO	Toxic substances properly ide Confermance with Ap		0	0	
15	_	_	_	_	Ì	Proper disposition o served	f unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, sp HACCP plan	ecialized process, and	0	0	5
H	_			_				annun to co	-		Inte		tio		atho		, chemicals, and physics	al objects into foods			
				_		a Retail Practice	are preventive in	iessures to co	GOO					-		yena	, chemicals, and physics	ar objects into roous.			
					001	not in compliance	iance Status	COS=corre		n-site	during				•		R-repeat (violatio	n of the same code provision)	0.08		WT
	_	00	-			Safe F	ood and Water						0	TUK			Utensils and Equip	ment		_	
20		0	W	ster :	and	d eggs used where i ice from approved s	iouroe		0	00	2	4	5				infood-contact surfaces cleana and used	ble, properly designed,	0	٥	1
30		00		riano	e o		ed processing methods perature Control	; 	0	0	1	4	6	•	Narew	ashin	g facilities, installed, maintaine	d, used, test strips	0	0	1
31		0		oper ntrol	coc	ling methods used;	adequate equipment fo	r temperature	0	0	2	4		O NUT	Vonfoo	d-cor	ntact surfaces clean Physical Faciliti		0	0	1
32	_	_	Pla	ant fo	_	properly cooked for				0	1		8	0			I water available; adequate pre	ssure	0	2	2
33	_		_	<u> </u>		thawing methods us ters provided and a			0	0	1	5	0	_			stalled; proper backflow device I waste water properly dispose		00	0	2
		00	-				Identification	anda aus Tabla	_				_	_			es: properly constructed, suppli		0	0	1
35		0	_	og b	rope		container; required rec Food Contaminatio		0	0	1			-		·	use properly disposed; facilities lities installed, maintained, and		0	0	1
36	:	0	-	ects	, ro	dents, and animals r		-	0	0	2		_	-			entilation and lighting; designate		0	0	1
37	·	0	00	ntan	nina	tion prevented durin	g food preparation, sto	rage & display	0	0	1		4	лл			Administrative its	oms			
38	_					leanliness			0	0	1						nit posted		0	0	0
39	_	_	_		_	ths; properly used an uits and vegetables	nd stored		0	0	1	F	6	0	Aost re	cent	inspection posted Compliance Stat	us			WT
41	_	00		150	der	Proper isils; properly stored	Use of Utensils		0		1	5	7	-	Somoli	ance	Non-Smokers Pr with TN Non-Smoker Protection		×		
42	2	0	Ub	msil	5, O	quipment and linens	; properly stored, dried,		0	0	1	5	8		lopaco	o pro	ducts offered for sale		0	0	0
43	_					isingle-service articl ed properly	es; properly stored, use	90		0	1	Ŀ	9		r tocac	co pr	oducts are sold, NSPA survey	compiesed	0	0	
																	Repeated violation of an identica e. You are required to post the fo				
mann	er a	nd p	ost t	he m	ost r	ecent inspection report	-	er. You have the rig	ht to r	eques							fling a written request with the Co	• • • • • • • • • • • • •			
Image: 100/01/2023 Image: 100/01/2023 09/01/2023									023												
									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 classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.								XA 629													

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dad's BBQ Philly Cheese and More (Mobile) Establishment Number #: 605306108

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

quipment l'emperature									
Description	Temperature (Fahrenheit)								

ecoription	State of Food	Temperature (Fahrenheit

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Comments/Other Observations	
1: 2: 3: 4: 5	
5. 6: 7: 8: 9: 10 [.]	
11: 12: 13: 14: 15:	
16: 17: 18: 19: 20: New fridge holding kraut 38°	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: New fridge holding kraut 38° 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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.

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Establishment Name: Dad's BBQ Philly Cheese and More (Mobile) Establishment Number: 605306108

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments

Fridge was replaced holding below 41. Good to serve food