

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

| | | | | | |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|-----------------------|--------------------------------------------|--------------------------------|
| Establishment Name | Cracker Barrel #102 | | Type of Establishment | <input checked="" type="radio"/> Permanent | <input type="radio"/> Mobile |
| Address | 2346 Shallowford Village Dr. | | | <input type="radio"/> Temporary | <input type="radio"/> Seasonal |
| City | Chattanooga | Time in | 12:00 PM | AM / PM | Time out |
| | | | | | 01:50 PM |
| Inspection Date | 09/15/2021 | Establishment # | 605060208 | Embargoed | 15 |
| Purpose of Inspection | <input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other | | | | |
| Risk Category | <input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 Follow-up Required <input checked="" type="radio"/> Yes <input type="radio"/> No | | | | |
| | | | | | Number of Seats |
| | | | | | 208 |

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 COB or R for each item as applicable. Deduct points for category or subcategory.)

| IN=in compliance | | OUT=not in compliance | | NA=not applicable | | NO=not observed | | COS=corrected on-site during inspection | | | R=repeat (violation of the same code provision) | | |
|-------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|----------------------------------------------------------------------------------------|-----------------|--|-----------------------------------------|--------------------------|----|-------------------------------------------------|--|--|
| Compliance Status | | | | | | | | COS | R | WT | | | |
| | IN | OUT | NA | NO | Supervision | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Management and food employee awareness, reporting | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper use of restriction and exclusion | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | No discharge from eyes, nose, and mouth | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | Hands clean and properly washed | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Handwashing sinks properly supplied and accessible | | | <input type="checkbox"/> | <input type="checkbox"/> | 2 | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food obtained from approved source | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food in good condition, safe, and unadulterated | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Required records available: shell stock tags, parasite destruction | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food separated and protected | | | <input type="checkbox"/> | <input type="checkbox"/> | 4 | | | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food-contact surfaces: cleaned and sanitized | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper disposition of unsafe food, returned food not re-served | | | <input type="checkbox"/> | <input type="checkbox"/> | 2 | | | |

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

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

GOOD RETAIL PRACTICES

OUT=not in compliance

COS=corrected on-site during inspection

R-repeat (violation of the same code provision)

| Compliance Status | | | | | | COS | R | WT | Compliance Status | | | | | | COS | R | WT | |
|-------------------|----------------------------------|-------------------------------------------------------------------------|--|--|--|-----------------------|-----------------------|----|-------------------|-------------------|----------------------------------|---------------------------------------------------------------------------------------|--|--|-----|----------------------------------|-----------------------|----|
| | OUT | Safe Food and Water | | | | | | | | OUT | Utensils and Equipment | | | | | | | |
| 28 | <input type="radio"/> | Pasteurized eggs used where required | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 45 | <input checked="" type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 29 | <input type="radio"/> | Water and ice from approved source | | | | <input type="radio"/> | <input type="radio"/> | 2 | | 46 | <input type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 30 | <input type="radio"/> | Variance obtained for specialized processing methods | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 47 | <input checked="" type="radio"/> | Nonfood-contact surfaces clean | | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Food Temperature Control | | | | | | | | OUT | Physical Facilities | | | | | | | |
| 31 | <input checked="" type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | | | | <input type="radio"/> | <input type="radio"/> | 2 | | 48 | <input type="radio"/> | Hot and cold water available; adequate pressure | | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 32 | <input type="radio"/> | Plant food properly cooked for hot holding | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 49 | <input type="radio"/> | Plumbing installed; proper backflow devices | | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 33 | <input type="radio"/> | Approved thawing methods used | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 50 | <input type="radio"/> | Sewage and waste water properly disposed | | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 34 | <input type="radio"/> | Thermometers provided and accurate | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 51 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Food Identification | | | | | | | | | | | | | | | | |
| 35 | <input type="radio"/> | Food properly labeled; original container; required records available | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 52 | <input type="radio"/> | Garbage/refuse properly disposed; facilities maintained | | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Prevention of Food Contamination | | | | | | | | 53 | <input checked="" type="radio"/> | Physical facilities installed, maintained, and clean | | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 36 | <input type="radio"/> | Insects, rodents, and animals not present | | | | <input type="radio"/> | <input type="radio"/> | 2 | | 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 37 | <input type="radio"/> | Contamination prevented during food preparation, storage & display | | | | <input type="radio"/> | <input type="radio"/> | 1 | | | OUT | Administrative Items | | | | | | |
| 38 | <input type="radio"/> | Personal cleanliness | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 55 | <input type="radio"/> | Current permit posted | | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 39 | <input type="radio"/> | Wiping cloths: properly used and stored | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 56 | <input type="radio"/> | Most recent inspection posted | | | | <input type="radio"/> | <input type="radio"/> | |
| 40 | <input type="radio"/> | Washing fruits and vegetables | | | | <input type="radio"/> | <input type="radio"/> | 1 | | Compliance Status | | | | | | YES | NO | WT |
| | OUT | Proper Use of Utensils | | | | | | | | | | Non-Smokers Protection Act | | | | | | |
| 41 | <input type="radio"/> | In-use utensils; properly stored | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 57 | | Compliance with TN Non-Smoker Protection Act | | | | <input checked="" type="radio"/> | <input type="radio"/> | |
| 42 | <input checked="" type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 58 | | Tobacco products offered for sale | | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 43 | <input type="radio"/> | Single-use/single-service articles; properly stored, used | | | | <input type="radio"/> | <input type="radio"/> | 1 | | 59 | | If tobacco products are sold, NSPA survey completed | | | | <input type="radio"/> | <input type="radio"/> | |
| 44 | <input type="radio"/> | Gloves used properly | | | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | | | |

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner 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 Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

| | | | |
|-------------------------------|------------|----------------------------------------------|------------|
| On File | 09/15/2021 | <i>Ruth Dill</i> | 09/15/2021 |
| 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> ****

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



Establishment Information

Establishment Name: Cracker Barrel #102

Establishment Number #: 605060208

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) |
|----------------------|----------------|-----|---------------------------|
| High heat dishwasher | Heat | | 163 |
| Triple sink | CL | 200 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-----------------------------|---------------------------|
| Walk in cooler (meat) | 39 |
| Walk in cooler (produce) | 40 |
| Reach in cooler (prep area) | 38 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------------------------|---------------|---------------------------|
| Baked beans | Hot Holding | 163 |
| Green beans | Hot Holding | 170 |
| Mashed potatoes | Hot Holding | 165 |
| Grits | Hot Holding | 167 |
| Casserole | Hot Holding | 172 |
| Meatloaf (hot cabinet) | Hot Holding | 160 |
| Cut green beans (hot cabinet) | Hot Holding | 154 |
| Ham (drawer) | Cold Holding | 38 |
| Raw catfish (drawer) | Cold Holding | 47 |
| Raw chicken (drawer) | Cold Holding | 57 |
| Turkey sausage (drawer) | Cold Holding | 53 |
| Raw hamburger (drawer) | Cold Holding | 37 |
| Fried chicken (warmer) | Hot Holding | 161 |
| Raw chicken (walk in cooler) | Cold Holding | 38 |
| Dairy (produce cooler) | Cold Holding | 40 |

Observed Violations

Total # 12

Repeated # 0

20: Multiple reach in drawers holding TCS foods between 47-57°F. TCS foods temping below 51°F were moved to cooler capable of holding TCS foods at 41°F and below. Foods 51°F and above were embargoed by PIC. 10 pounds raw chicken embargoed, 5 pounds turkey sausage embargoed. Raw catfish, raw trout were 47°F and placed on heavy ice bath to help keep products 41°F and below. TCS foods must be kept 41°F and below.

26: Triple sink CL sanitizer water 200+ppm. CL when used as sanitizer must be between 50-100ppm CL. PIC emptied sanitizer and remade mixture at 50ppm CL.

31: Reach in freezer in prep area holding food at 28°F. Frozen food must be kept in freezer capable of holding at 0°F.

42: Dishes stored wet nested. Dishes must be stored dry to help prevent microbial growth.

45: Gasket in poor repair to walk in freezer.

45: Fridge unit leaking on floor in produce cooler. Leaking water puddling during in produce cooler during inspection.

47: Excessive ice build up around walk in freezer unit, around door area. Door not closing shut due to ice build up.

47: Excessive grease build up around deep fryers in prep area.

47: Multiple reach in cooler drawers dirty between gaskets.

47: Excessive grease build up around fry hot lamp.

53: Floor in walk in coolers and freezers dirty.

53: Floor tiles between walk in cooler and walk in freezer in poor repair.

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #102

Establishment Number : 605060208

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Good handwashing observed.
- 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: Food 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Establishment using TILT procedures correctly with raw shelled eggs.
- 23: Advisory located on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: Cracker Barrel #102

Establishment Number : 605060208

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Cracker Barrel #102

Establishment Number #: 605060208

Sources

| | | | |
|--------------|-------|---------|--------|
| Source Type: | Food | Source: | PFG |
| Source Type: | Water | Source: | Public |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments

Multiple cold holding drawer units holding TCS foods 47-57°F. Foods held over 51°F were embargoed. Foods under 51°F were moved to separate cooler capable of holding TCS foods at 41°F and below or placed on a heavy ice bath. Triple sink CL 200+ ppm. Triple sink CL must be between 50-100 ppm. PIC emptied triple sink sanitizer water and remade sanitizer water at 50ppm CL.