TENNESSEE DEPARTMENT OF HEALTH N REPORT ----..... ____

11/20

						FOOD SERV	ICE ESTA	BL	ISH	M	ENT	1	S	PEC	TI	ON REPORT	SCO	RE		
18		44			Sammy B	's										O Farmer's Market Food Unit	9			
Esta	bisł	nem	t Nar	ne								Тур	xe of	Establi	ishme	ent Permanent O Mobile	3			
Add	ress				705 Cade	t Court										O Temporary O Seasonal				
City					Lebanon							-			me o	ut <u>12:24</u> ; <u>PM</u> AM / PM				
Insp	ectio	n Da	rte		07/27/2	022 Establishment#	60524740	8			Emba	rgoe	d C)						
Pun	ose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsuitation/Other				
Risi	Cat	egor	y		O 1	3 62	O 3			O 4				Fo	low-	up Required 🛛 🛛 Yes 🛍 No	Number of Se	eats	30	0
		R	isk I													to the Centers for Disease Contro control measures to prevent illnes		ion		
						FOODBOR	NE ILLNESS RI	SK F	ACTO	ORS	AND	PUI	BLIC	HEA	ЦТН	INTERVENTIONS				
18.0	uin a	(L) ompli		algas		tatus (IN, OUT, NA, NO) for siance NA=not applicable			lie me			_				ach item as applicable. Deduct points for ca spection R=recent (violation of the				
104	_	_		_	Co	mpliance Status	NO=not observ		R			ected	a on-s	she dun	ng int	spection R=repeat (violation of the Compliance Status			R	WT
	_	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) Fo				
1	鬣	0			performs duties		nowledge, and	0	0	5	16		0	0	8	Proper cooking time and temperatures		8	0	5
2	N X		NA	NO		Employee Health nd food employee awarene	ess; reporting	0		_	17		0			Proper reheating procedures for hot holdin Cooling and Holding, Date Marking,		0	0	
	黨	0			Proper use of re	estriction and exclusion		0	0	5			OUT	r na	NO	a Public Health Contro				
4	IN 嵐		NA			Good Hygionic Practice asting, drinking, or tobacco		0	0		18 19	0 家	0	_		Proper cooling time and temperature Proper hot holding temperatures		0		
5	25	0		0	No discharge fr	om eyes, nose, and mouth	1	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	N N	001	NA			nting Contamination b d properly washed	y Hands	0	0			<u>≋</u> 0	0	0 ※		Proper date marking and disposition Time as a public health control: procedure	e and records	0	0	
7	×	0	0	0	No bare hand o alternate proces	ontact with ready-to-eat fo dures followed	ods or approved	0	0	5			001			Consumer Advisory	s and records	~	~	
8	X N	0	NA	NO	Handwashing s	inks properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
9	黨	0			Food obtained f	from approved source			0			IN	OUT	r na	NO	Highly Susceptible Populat	ions			
	0 ※		0	2		at proper temperature ondition, safe, and unadult	erated	8	8	5	24	X	0	0		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	×	0	Required record destruction	ds available: shell stock tag	gs, parasite	0	0			IN	ουτ	r na	NO	Chemicals				
		OUT O	NA	NO	Pro Food separated	tection from Contamin	ation	0		4	25 26	0	00	X		Food additives: approved and properly us Toxic substances properly identified, store		8	읭	5
	X	ŏ			Food-contact su	urfaces: cleaned and sanit		ŏ	ŏ	5	20	IN	OUT		NO	Conformance with Approved Pr		-	01	
15	X	0			Proper dispositi served	on of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Gov	vi Retail Prac	tices are preventive	measures to cu	vatro	l the	inte	oduc	tion	d	natho		, chemicals, and physical objects	into foods		_	
				_							L PR		_			, one means, and physical experie				
				00	T=not in compliant		COS=corre	icted o	n-site	during						R-repeat (violation of the same		coel		LAUT.
		OUT			Sat	mpliance Status le Food and Water			R			0	UT			Compliance Status Utensils and Equipment		cos	ĸ	WT
2					ed eggs used wh d ice from approv			8	8	1 2	45	1				infood-contact surfaces cleanable, properly and used	designed,	0	0	1
3	-	0 OUT	Varia	ance		cialized processing method Temperature Control	is .	Ŏ	Ő	1	46	1	. 1			g facilities, installed, maintained, used, test	t strips	0	0	1
3	_	0				sed; adequate equipment f	or temperature	0	0	2	47	_		Nonfoo	d-cor	ntact surfaces clean		0	0	1
3		•	contr		property cooked	for hot holding			0		48		UT O P	Hot and	1 cold	Physical Facilities I water available; adequate pressure		0	0	2
3	3	0	Appr	oved	thawing method	s used		0	0	1	49		ŌF	Plumbir	ng ins	stalled; proper backflow devices		0	0	2
3	-	OUT	Ther	mom	eters provided an	nd accurate		0	0	1	50	_	-			I waste water properly disposed es: properly constructed, supplied, cleaned			0	2
3	5	×	Food	1 prop	erly labeled; orig	ginal container; required re	cords available	0	0	1	52	_				use properly disposed; facilities maintained		0	0	1
		OUT			Preventio	n of Feed Contaminati	on		-		53	-	0	Physica	al fac	ilities installed, maintained, and clean		_	0	1
3	6	鶑	Inse	cts, n	dents, and anim	als not present		0	0	2	54	•	<u> </u>	Adequa	nte ve	entilation and lighting; designated areas use	d	0	0	1
3	7	XX	Cont	tarnin	ation prevented of	during food preparation, st	orage & display	0	0	1		0	UT			Administrative items				
3	_	-	-		cleanliness oths; properly use	ad and stored		0	0	1	55 56	_			-	nit posted inspection posted		0		0
4	_				ruits and vegeta				6				<u> </u>	10/06 10	-cent	Compliance Status		YES		WT
4	_	OUT	l nur	in the	Prep nsils; properly st	per Use of Utensils				1	57	-	_	Comel	2000	Non-Smokers Protection A with TN Non-Smoker Protection Act		<u>क्ष</u>	0	
4	2	0	Uten	sils, (equipment and lin	nens; properly stored, dried		0	0	1	58			Tobacc	o pro	ducts offered for sale		0	0	0
4	3 4				e/single-service a ed properly	articles; properly stored, us	led		8		59			r tobac	co pr	oducts are sold, NSPA survey completed		0	0	
		corre	ict an	y viol	ations of risk facto											Repeated violation of an identical risk factor n				
man	ner a	nd po	st the	most	recent inspection	report in a conspicuous man	ner. You have the rig	pht to r	eques							e. You are required to post the food service es filing a written request with the Commissioner w				
repo	n. T.			ns 68	14-703, 68-14-706,	68-14-708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5	-320.			7		<u>,</u> .	\leq	P.				

	07/27/2022	- aig ars	07/27/2022
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 ****

Please call () 6154445325 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
	PT92207 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sammy B's Establishment Number #: 605247408

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.	
"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)
Three comp sink	Chlorine		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep Table RIC	22
Two Door RIC in front of grill line	32
RIC under grills	35
Randell RIC	33

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Cheddar Chipotle Dip	Cold Holding	38
Onion Dip	Cold Holding	38
Crab Cake	Cold Holding	38
Diced Tomato	Cold Holding	40
Lettuce	Cold Holding	30
Sliced Tomato	Cold Holding	38
Cole Slaw	Cold Holding	43
Noodles	Cold Holding	43
Boiled Chicken	Cold Holding	40
Ribs	Cold Holding	40
Lasagna	Cold Holding	40
Hamburger Patty	Cold Holding	35
Lobster Tail	Cold Holding	35
Shrimp	Cold Holding	35
Salmon Filets	Cold Holding	41

Observed Violations

Total # 6

Repeated # ()

35: Zip lock bags of Smoked Sausage not labeled in prep table RIC in front of oven

36: Flys present in dishroom

37: Ice Scoop stored down in ice machine

43: Stir straws stored haphazardly on bar counter top

45: Cutting boards on prep table RIC in front of grill line stained and grooved

47: Debri build up in bottom of wine cooler in bar area

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sammy B's

Establishment Number : 605247408

Comments/Other Observations

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

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

- 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 hand washing 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: See sources

- 10: (NO): No food received during inspection.
- 11:
- 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 temps
- 20: See 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:
- 24:
- 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.

Establishment Information

Establishment Name: Sammy B's

Establishment Number: 605247408

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Sammy B's

Establishment Number # 605247408

Sources			
Source Type:	Food	Source:	PFG SYSCO RESTAURANT
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments