



**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 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)
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***

Description	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 # 0

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: Debris build up in bottom of wine cooler in bar area

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**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.**

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



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

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

Source: PFG SYSCO RESTAURANT

Source: City

Source:

Source:

Source:

### ***Additional Comments***