TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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A & R Bar-B-Que									Tur	a of	Establi	ehme	O Fermer's Market Food Unit ant O Mobile O Termenent O Mobile				
Address 1802 ELVIS PRESLEY BLVD									1.33	Je ui	CSIGUI	2411114	O Temporary O Seasonal			/	
City Memphis Time in					, 11	L:2	0 A	M	A	M/P	M Tir	ne o	аt <u>11:40:AM</u> АМ/РМ				
Inspection Date 04/21/2023 Establishment # 60506487																	
Purpose of Inspection ORoutine BFollow-up OComplaint							O Pr		-			Cor	nsultation/Other				
Risk Category 01 122 03							04		,				up Required O Yes 🕱 No Number of S	Seats	50		
100	N 6980		isk I		ors are food preparation practices and employee			* mo				y repo	rtec	to the Centers for Disease Control and Preven		-	
				as c	ontributing factors in foodborne illness outbreak												
		(11	urik de	elgnet	FOODBORNE ILLNESS R ed compliance status (IK, OUT, KA, KO) for each numbered lite										egory.		
IN	⊧in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		I R	CC TW)\$=co	rrecte	d on-s	site duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status	ion) COS	R	WT
	IN	OUT	NA	NO	Supervision	000				IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature	000		
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0				Control For Safety (TCS) Foods Proper cooking time and temperatures	0		_
			NA		Employee Health					ŏ				Proper reheating procedures for hot holding	00	ŏ	5
2	×	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices	-	1.			×	0		0	Proper cooling time and temperature	0	0	
4	XX	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		X	0		0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X			0	Proper date marking and disposition	ŏ	ŏ	5
6 7	直截	0 0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
1 ° 1		0	•	•	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	
	IN	OUT	NA	NO	Approved Source				23		0	×	110	food	0	0	4
10		0	0	20	Food obtained from approved source Food received at proper temperature	0	00		24	IN 区	001		NO	Highly Susceptible Populations		0	
	×			-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	-	-	-		Pasteurized foods used; prohibited foods not offered	0	9	•
12		0	XX NA		destruction Protection from Contamination	0	0		25	IN	OUT		NO	Chemicals Food additives: approved and properly used		~	_
13	12	0	0	no	Food separated and protected	0	0		26	惑	0			Toxic substances properly identified, stored, used	0	ŏ	5
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0					NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and		-	
15	2	0			served	0	0	2	27	0	0	黨		HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DD R	ET/A			11 H B	3					
				00	T=not in compliance COS=com Compliance Status	ected o	n-site	during WT						R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2		OUT			Compliance Status Safe Food and Water	COS	R	WT	inspe	Clion	NUT .	land ar	ud no	Compliance Status Utensils and Equipment		_	WT
1 2	8 9	00	Past Wate	eurize er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	COS O O	R 0 0	WT		Clion	NUT			Compliance Status	0 0	R O	wт 1
-		00	Past Wate Varia	eurize er and	Compliance Status Safe Food and Water d eggs used where required	COS O O	R	WT	inspe	ction 5	NUT O F	onstru	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	WТ 1 1
	9	000	Past Wate Varia Prop	eurize or and ince o	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods	COS O O	R 0 0	WT	4	ction 5 6 7		Varewa	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0	•	WT 1 1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1192201 (1094. 0-10)	Please call () 9012229200	to sign-up for a class.	101 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: A & R Bar-B-Que Establishment Number #: [605064874

Warewashing Info Mashine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Description	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: A & R Bar-B-Que Establishment Number : 605064874

Comments/Other Observations	
1: PIC demonstrates knowledge about the food code and cooling down procedure. 2: Establishment has a employee policy in place. 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: Eggs properly stored. Violation corrected. 14: 15: 16: 17: 18: PIC demonstrates knowledge of the cooling down process. 19: 20: 21: 22: 23: 24: 25: 26: 27:	
7: 8: 9: 10: 11:	
12: 13: Eggs properly stored. Violation corrected.	
14: 15: 16:	
 18: PIC demonstrates knowledge of the cooling down process. 19: 20. 	
21: 22: 23: 24 ⁻	
25: 26: 27:	

***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: A & R Bar-B-Que

Establishment Number: 605064874

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: A & R Bar-B-Que Establishment Number #. 605064874

Sources		
Source Type:	Source:	
Additional Comments		

Priority violations has been corrected.