TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc	100	714	A.C.														<u>_</u>		
Establishment Name			Big Buff 92 BBQ (Mobile)							Fermer's Market Food Unit O Permanent XMobile					r	7			
Address			1709 Wils	son Street						i yş	xe or i	Establi	snme	O Temporary O Seasonal					
City	,				Chattanoo	oga	Time ir	02	2:1	3 F	M	A	M/P	M Th	me ou	ut 02:41; PM AM/PM			
		on Da	te		04/20/2	023 Establishm					Emba	_							
		of In			Routine	O Follow-up	O Complaint			- O Pr		-	-) Cor	nsultation/Other			
		tegon			01	802	03			04		,				up Required O Yes 🕄 No Number of S	Seats	0	
			r .			preparation practi	ces and employee							y repo	ortec	to the Centers for Disease Control and Prever		_	
				as c	ontributing f		ORNE ILLNESS RI	_		_				_		control measures to prevent illness or injury.			
		(14	ırk de	algnat	ed compliance s											ach liem as applicable. Deduct points for category or subcat	ngory.)	
17	t⊧in c	ompli	ance			pliance NA=not applic ompliance Status	able NO=not observ		R)S=co	recte	d on-s	site duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	鬣	0			Person in charge performs duties	ge present, demonstra s	tes knowledge, and	0	0	5	16	0	0	0	文	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	
2	IN XX	OUT	NA	NO	Management a	Employee Hea ind food employee awa		0			17	0	0	0	X	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	9
3	×	0				restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
ļ	_	OUT O	NA			Good Hygionic Pra- tasting, drinking, or tob						0 溪	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	8	
5		0		0	No discharge f	rom eyes, nose, and n	nouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX	OUT O	NA			enting Contamination nd properly washed	on by Hands	0	0		21	0	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
7	鬣	0	0	0	No bare hand o alternate proce	contact with ready-to-e dures followed	at foods or approved	0	0	5	ľ	IN	OUT	-		Consumer Advisory	-		
8	X	0 OUT	NA	NO		sinks properly supplied Approved Sour		0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0				from approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
	0		0	8	Food in good o	at proper temperature ondition, safe, and una	adulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	Ж	0	Required recor destruction	ds available: shell stor	:k tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
13		OUT O		NO		d and protected	mination	0	0	4	25	0 嵐	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	X	0	ŏ	1	Food-contact s	urfaces: cleaned and			_	5	Ë	ÎN	OUT	NA	NO	Conformance with Approved Procedures	Ť		
15	X	0			Proper disposit served	tion of unsafe food, ret	urned food not re-	0	0	2	27	0	0	邕		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Prac	ctices are prevent	ive measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						-				at Al				_	_				
F				00	T=not in complian	ce Smpliance Status	COS=com		n-site R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	10	OUT	Dest		84	fe Food and Water			· · ·	_			UT			Utensils and Equipment			
	28 29	0	Wate	er and	d eggs used wi lice from appro	ved source		0	8	2	4	5				infood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	OUT		ance o		cialized processing me Temperature Cont		0	0	1	4	6	۰V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
;	31	氮	Prop		oling methods u	sed; adequate equipm	ent for temperature	0	0	2	4	_	0 N UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	32		Plan	t food		d for hot holding			0	1	4	8 1	21			f water available; adequate pressure	0	0	2
	33 34				thawing method eters provided a			0	0	1	4		_			stalled; proper backflow devices	0	0	2
	-	OUT	- The second			ood identification		Ŭ			5	_	-			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	35	0	Food	i prop	erly labeled; ori	ginal container; require	ed records available	0	0	1	5	2	o o	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT				on of Feed Contami	nation				5	_	_			lities installed, maintained, and clean		0	1
⊢	36					nals not present		0	0	2	5	-	-	vaequa	de ve	entilation and lighting; designated areas used	0	0	1
	37					during food preparatio	n, storage & display	0	0	1			UT			Administrative Items			
	38 39		-		leanliness ths: properly us	ed and stored		0	0	1	5				-	nit posted inspection posted	8	0	0
Ľ	40		Was	hing f	ruits and vegeta			0	0	1		-	_			Compliance Status	YES	NO	WT
	41	OUT	In-us	e ute	nsils; properly s	per Use of Utensils tored		0	0	1	5	7	-	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	_
	42 43	0	Uten	sils, e	quipment and li	inens; properly stored, articles; properly store		0	0	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed		0	0
	13 14				ed properly	and a property action			ŏ		Ľ	-			so pr	seese are even, the 25 and top samples a		-	
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
mar	mer a	nd po	st the	most	recent inspection	report in a conspicuous		the to r	eques							e. Fou are required to post the rood service escapitarment permission a written request with the Commissioner within ten (10) day			
	ant: 1		\leq	\leq	THE OF STREET					`		, <	\leq	-		7	- <i>4 / C</i>		0000
C 1-	mate		0		Charge		04/2	20/2	-	3 Date	Ci-		10 -	\geq		ental Health Specialist	04/2	20/2	Date
-019	- 100	.e 01	1 010	-ser i i i		**** Additional food	safety information car	n be fo								ealth/article/eh-foodservice ****			Jaid

	-			
PH-2267 (Rev. 6-15)	Free food safety training cla Please call (sses are available each mor) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

- -

-



Establishment Information						
Establishment Name: Big	g Buff 92 BBQ (Mobile)					
Establishment Number #:	605313260					

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Smoking' symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	Chlorine								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Ribs	Hot Holding	144			
Bake beans	Hot Holding	176			
Pork bbq	Hot Holding	135			
Chicken	Hot Holding	136			
Slaw	Cold Holding	43			
Potato salad	Cold Holding	43			

Observed Viola	dia	
Observed viola	uons	

Total # 2

Repeated # ()

31: Food in small fridge needs to be below 41, either use ice to aid in keeping colder or discuess using time to safely hold48: Water was turned off, need to keep on

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big Buff 92 BBQ (Mobile) Establishment Number : 605313260

Comments/Other Observations

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

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:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: Keep water turned on

9:

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: 20:

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

22: Discussed using time for slaw and potato salad

23: (NA) Establishment does not serve animal food that is raw or undercooked.

- 24: (NA) A highly susceptible population is not served.
- 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: Big Buff 92 BBQ (Mobile) Establishment Number : 605313260

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Big Buff 92 BBQ (Mobile)

Establishment Number #: 605313260

Sources				
Source Type:	Food	Source:	AB meat	
Source Type:	Food	Source:	Sam	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments