



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name Cracker Barrel #29
Address 1460 N. Mack Smith Rd.
City East Ridge
Inspection Date 07/27/2022
Risk Category 03
Number of Seats 205

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

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] Date 07/27/2022
Signature of Environmental Health Specialist [Signature] Date 07/27/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #29
 Establishment Number #: 605004905

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)
Dish machine	Hot Water		186

Equipment Temperature

Description	Temperature (Fahrenheit)
See Remarks	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced Tomatoes (reach in)	Cold Holding	38
Cole Slaw (reach in)	Cold Holding	38
Grilled Chicken	Cooking	176
Cut Leafy Greens (salad cooler)	Cold Holding	41
Dipper Well 1	Hot Holding	144
Ground Beef (line cooling drawer)	Cold Holding	40
Trout (walk in)	Cold Holding	39
Pot Pie (walk in)	Cold Holding	38
Ground Beed 8 oz (walk in)	Cold Holding	39
Fried Chicken (hot holding cabinet)	Hot Holding	175
Cooked Greens (steam table)	Hot Holding	166
Gravy (wait station)	Hot Holding	186
Dipper Well 2	Hot Holding	138
Cole Slaw (wait station)	Cold Holding	40
Sour Cream (wait station)	Cold Holding	41

Observed Violations

Total # 7

Repeated # 0

8: No paper towels provided at handsink on cookline. Provide adequate soap and paper towels to encourage proper and convenient handwashing.

20: Various TCS foods in low boy (1) and low boy unit (2) on cookline holding between 52-62°F. Must be maintained at 41°F or below. Products were discarded at time of inspection (~15lbs). Ice bath set-up at time of inspection by PIC to maintain product temperature until repairs could be made to units. Maintenance (REMCO) was on site at time of inspection and will repair or service units.

Advised PIC to monitor temperatures and ice baths to hold TCS foods at 41°F or below. Some additional products (non-TCS) were moved to other working cooler units at time of inspection.

22: Whole shelled eggs held under time control sitting out at room temperature and not properly time stamped when removed from refrigeration. Items under time control must be time stamped when removed from refrigeration.

37: Food products stored on floor in walk in freezer unit. Must be 6" off floor.

47: Build up of food debris noted on exterior surfaces of equipment in bakery/prep areas.

52: Waste receptacles dirty/not maintained.

53: Floors dirty behind/underneath equipment on cookline and in prep area. Walls/ceilings dirty in biscuit make area. Floors in poor repair around can wash/mop sink. Ceiling dirty in dishwashing area.



Establishment Information

Establishment Name: Cracker Barrel #29

Establishment Number : 605004905

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: (IN): Observed employees washing hands as needed. Observed proper glove and quick sack usage on cookline to minimize cross contamination.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN): Food products obtained 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.

- 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: (IN) Establishment does not allow smoking inside facility.

- 58: (IN): Tobacco products not sold at establishment.

***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 #29

Establishment Number : 605004905

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Cracker Barrel #29

Establishment Number #: 605004905

Sources

Source Type: Food Source: Approved sources noted

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments