TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No. of Concerns, No.	100	714	and a second														ſ	•	
Establishment Name			Cracker Barrel #29					_	Tvr	e of i	Establi	ishme	O Farmer's Market Food Unit ant @ Permanent O Mobile	L	1				
Address					1460 N. Mack Smith Rd. Type of Establishment O Temporary O Seasonal						O Temporary O Seasonal								
City	,				East Ridge		Time in	11	.:0	0 A	M	AJ	M/P	м ті	me o	at 12:30; PM AM / PM			
		on Da	te		07/27/20	22 Establishment						-	d 1						
			spec		Routine	O Follow-up	O Complaint			O Pre			° -		0.00	nsultation/Other			
		tegor			01	\$102	03			04		,				up Required 🕱 Yes O No Number of S	Seate	20	5
Nia	N GB	-	isk I	act	ors are food pre	paration practices	s and employee		vior	s mo				repo	ortec	to the Centers for Disease Control and Prever		_	-
				as c	ontributing fac											control measures to prevent illness or injury.			
		(Me	uric de	algnat	ed compliance stat											INTERVENTIONS ach fiem as applicable. Deduct points for category or subcat	egoty.)	
12	⊫in c	ompī	ance			nce NA=not applicable	NO=not observe		L D I		\$=cx	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	CON	Supervision		COS R WT				IN	оит	T NA NO		Cooking and Reheating of Time/Temperature	COS R		
1	×	0		_	Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5	16	1	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO		Employee Health						õ	ŏ	ŏ		Proper reheating procedures for hot holding	ŏ	00	5
23	×	0				food employee awarer riction and exclusion	less, reporting	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA			od Hygionic Practic						0	0	0		Proper cooling time and temperature	0		
4	黨	0				ting, drinking, or tobacc n eyes, nose, and mout		0	0	5	19	<u>×</u> 0	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Prevent	ing Contamination						×	õ	ŏ	0	Proper date marking and disposition	ŏ	õ	5
6 7	直区	0 0	0		Hands clean and No bare hand con	properly washed tact with ready-to-eat fi	oods or approved	0	0 0	5	22	0	22	0	0	Time as a public health control: procedures and records	0	0	
		12		-	alternate procedu Handwashing sink	res followed is properly supplied an	d accessible		6	2		IN	OUT	-	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA			Approved Source				_	23		0	0	110	food	0	0	4
10		0	0	20		m approved source proper temperature		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations	0	0	
	×		~			dition, safe, and unadul available: shell stock to		0	0	5	24		-			Pasteurized foods used; prohibited foods not offered	-	<u> </u>	9
12	0	0	X	0	destruction	ction from Contami		0	0		25	IN O	OUT		NO	Chemicals			
13	12	0	0	no	Food separated a				0		25	Ř	ŏ		·	Food additives: approved and properly used Toxic substances properly identified, stored, used	ŏ	0	5
		0	0			aces: cleaned and san of unsafe food, return		_	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served	for unsure rood, retarm		0	0	2	27	0	0	8		HACCP plan	0	0	5
				Goo	d Retail Practi	ces are preventive	measures to co	ontro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
										ar/Al			ĪCE	8					
				00	T=not in compliance Com	pliance Status	COS=come		n-site		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
		OUT			Safe	Food and Water						0	UT			Utensils and Equipment			
- 3	8 19	0	Wate	er and	d eggs used when ice from approved	source		0	00	2	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	10	O OUT		ince c		lized processing metho mperature Control	ds	0	0	1	4	s (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	и	0			oling methods used	t; adequate equipment	for temperature	0	0	2	4	_		lonfoo	d-cor	tact surfaces clean	0	0	1
	2	0	contr Plan		properly cooked for	or hot holding		0		1	4		UT D ⊦	lot and	1 cold	Physical Facilities (water available; adequate pressure	0	o	2
	3	0	Appr	oved	thawing methods u	ised		0	0	1	4	9	ΟP	Numbir	ng ins	stalled; proper backflow devices	Ō	Ō	2
	14	OUT	Ther	morrie	eters provided and Foo	d identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	8	0	2
;	5	0	Food	i prop	erly labeled; origin	al container; required re	ecords available	0	0	1	5	_		Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminat	ion				5	3 3	R P	hysica	al faci	lities installed, maintained, and clean	0	0	1
:	6	0	Inse	rts, ro	dents, and animals	s not present		0	0	2	5	• •	0 A	\dequa	ste ve	ntilation and lighting; designated areas used	0	0	1
:	17	22	Cont	amina	ition prevented du	ring food preparation, s	torage & display	0	0	1		0	υτ			Administrative Items			
	8				leanliness			0	0	1	5		0	Jurrent	t pern	nit posted	0	0	0
	:9 10				ths; properly used ruits and vegetable				0	1	F.	5 (0 1	Aost re	cent	inspection posted Compliance Status	O YES		WT
		OUT		e de		r Use of Utensils								- mail		Non-Smokers Protection Act			
-	1	0	Uten	sils, e		ns; properly stored, drie		0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	0	0
	13 14				/single-service art ed properly	icles; properly stored, u	sed		8		5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
		-	-			tems within ten (10) days	may result in susper			_	servic	o esta	blish	ment p	ermit.	Repeated violation of an identical risk factor may result in revo	cation	of you	ar food
serv	ice e	stabli	shmer	t perm	sit. Items identified a	s constituting imminent h	health hazards shall b	e corre	cted i	mmedi	ately	or ope	mation	ns shall	l ceas	e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	it in a l	consp	icuous
						14-708, 68-14-709, 68-14-7						-	$\overline{}$			EM			
/	\sim	2	\sim	\sim	2	-	07/2	27/2	022	2	ymt. Ull 0						07/2	27/2	2022
Sig	natu	re of	Pers	on In	Charge				[Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date
						* Additional food cafe	aby information car	he fr	. here		ruuph	otio	http	ditter o	mulh	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training cl	lasses are available each mo	nth at the county health department.	RDA 62
	Please call () 4232098110	to sign-up for a class.	nor de

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 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.	
Sarage 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 l'emperature	
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

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.

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