



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



<b>Establishment Information</b>	
Establishment Name:	Rib & Loin
Establishment Number #:	605148239

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Chemical dish washer	Cl	0	
Sani bucket	Qa	0	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Chicken (PL2)	Cold Holding	41
Slaw (PL2)	Cold Holding	41
Chicken (PL2)	Hot Holding	158
Pork (PL2)	Hot Holding	160
Chicken PL1	Hot Holding	160
Beans (PL1)	Hot Holding	168
Slaw PL1	Cold Holding	41
Potatoe Salad PL1	Cold Holding	41
Mac and cheese SW 3	Hot Holding	168
Cooked Beans SW2	Hot Holding	159
Mash potatoes SW1	Hot Holding	150
butter (SP)	Cold Holding	41
Diced tomatoes SP	Cold Holding	41
Baked potatoe (HD)	Hot Holding	177
Chicken (Expo)	Hot Holding	155

### Observed Violations

Total # 7

Repeated # 0

1: Person in charge lacks control over food safety risk factors. Recommend additional food safety training to go over sanitation, cooling and reheating methods.

8: Hand washing sink had bbq sauce containers filling the sink. Hand washing sink needs to be used for hand washing only.

14: Dish machine, triple sink and sani buckets tested at 0ppm for sanitizer. CI for the dish machine needs to be 50-100ppm and Qa needs to read 200-400ppm.

17: Mac and Cheese Taken from a commercially processed, hermetically sealed container heated to a temperature of 123F for hot holding. Commercially prepared food must be reheated to 135 before hot holding.

18: Ribs prepared 24 hrs ago temped at 50 degrees. All items in cold holding must be properly cooled and stored to maintain a temperature of 41 degrees or below. Items need to be rapidly cooled from 135 to 70 within 2 hours and reach 41F within additional 4 hours.

47: Dish machine not dispensing detergent and racks in walk in cooler observed with debris build up.

54: Employee drinks observed over food items in coolers. No light shields in storage area. Employees must be in designated area, and shields must be on light fixtures.

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**Comments/Other Observations**

- 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.
- 9: Food provider approved.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22:
- 23:
- 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.***

\*\*\*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.***

### Establishment Information

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## Sources

Source Type:	Water
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Source: Public

Source Type:	Food
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Source: lwc

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***