

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Neely's Interstate BBQ Remanent O Mobile Establishment Name Type of Establishment 7209 Winchester RD O Temporary O Seasonal Memphis Time in 02:20 PM AM/PM Time out 03:10: PM AM/PM 12/06/2023 Establishment # 605247645 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 105 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

IIN	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=co	rrecte	d on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Ce
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Prope
	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ō	ō	Prope
2	100	0			Management and food employee awareness; reporting	0	0	\Box						Coo
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	×	0	0	0	Prope
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	0	Prope
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	1245	0	0		Рторе
	IN	OUT	NA		Preventing Contamination by Hands				21	X	0	0	0	Propo
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11170
_	-		_		alternate procedures followed	_		Щ		IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥l	M		Cons
	_	OUT	NA	NO		-		-		_	_	0-0		food
9	黨	0	_		Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	×	0	0	0	Food received at proper temperature	0	0	١. ١	24	0	l٥l	300		Paste
11	×	0	\perp		Food in good condition, safe, and unadulterated	0	0 0 5				ŭ			1 0000
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	X		Food
13	黛	0	0		Food separated and protected	0	0	4	26	100	0			Taxic
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Comp

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

		OUT=not in compliance COS=con	ected or	3-6/50	dir
		Compliance Status	COS		_
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	П
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

	on	R-repeat (violation of the same code provision Compliance Status	cos	R	WT
	OUT	Utensils and Equipment	1 1 1		
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	ा	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	725	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	題	Current permit posted	0	0	0
56	氮	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	×	0
59		If tobacco products are sold, NSPA survey completed	- 0	0	

You have the right to request a h ten (10) days of the date of the 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/06/2023 ature of Person In Charge

Date Signature of Environmental Health Specialist

12/06/2023 Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Neely's Interstate BBQ
Establishment Number #: 605247645

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
3 comp sink / dishmachine	QA / CI		

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Warmer	160					
Walk in cooler	38					
Walk in freezer	0					
Reach in cooler	34					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				

Observed Violations
Total # 8
Repeated # ()
37: Keep food covered inside reach in cooler
45: Replace the cutting boards , too many grooves in them
47: Clean around dishmachine, shelves in kitchen, etc,
51: Provide a covered waste container inside women restroom
53: Clean and repair the floors , walls, ceiling tiles in kitchen , clean the
equipment, ventahood and filters, etc.
54: Replace missing light shields in kitchen and ventahoods, and inside walk in
cooler / freezer , etc ,
55: Post recent food permit
56: Post recent inspection report

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Neely's Interstate BBQ	
Establishment Number: 605247645	

Comments/Other Observations	
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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Neely's Interstate BBQ Establishment Number: 605247645		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

ation		
00524/645		
Food	Source:	US Foods and Sysco
	Source:	
ts		
Please post recent food permit , within 24 hrs , ribs , chicken on cooling down process , food temps good , know set up of dishwashing area , etc		
	ely's Interstate BBQ 605247645 Food	Food Source: Source: Source: Source: Source: Source: Source: Source: Source: