TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	Establishment Name Dad's BBQ Philly Cheese and More (Mobile) O Farmer's Market Food Unit O Permanent Market Food Unit Dad's BBQ Philly Cheese and More (Mobile) Dad 's BBQ Philly Cheese and Phily Cheese and)										
					Chattanooga			11	·1/											
City																				
Inspec	tion	Date	•				60530610	8		-	Emba	argoe	d 0							
Purpos	e of	Insp	pectio	m	Routine	O Follow-up	O Complaint			O Pr	elimin	hary		0	Cor	nsultation/Other				
Risk C	ateg				01	第2	O 3			O 4						shiredening a rea	KNo Number of S	100.05	0	_
		Ris														to the Centers for Dise control measures to pre		tion		
																INTERVENTIONS				
IN=in					OUT=not in compliance		NO=not observe		Ref inte							ach item as applicable. Ceduc spection R=repeat (v	iolation of the same code provisi			
				_		iance Status		COS	R		Ē		_		-	Compliance Stat	18	cos	R	WT
IN	1	л	VA	NO	Parson in chasta rea	Supervision sent, demonstrates kno	hae echelur			_		IN	ουτ	NA	NO	Cooking and Reheating Control For Safe				
1 8					performs duties		wiedge, and	0	0	5		0				Proper cooking time and tem		0	읽	5
2)		_	NA	NO		Employee Health od employee awarenes:	s; reporting	0	0		٣	\$\$ 		0		Proper reheating procedures Ceeling and Holding, Dat		- 01	01	-
3 🕅	_	_			Proper use of restrict			0	0	5		IN	OUT		NO	a Public He	•••			
4 X			A			Hygienic Practices a. drinking, or tobacco u		0	0	_	18 19	1 S	0	8		Proper cooling time and temp Proper hot holding temperatu		0	읭	
5 🔊		5		0	No discharge from e	yes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperat	ures	0	0	5
6 N		лт N D	-	NO O	Preventing Hands clean and pro	perly washed	Hands	0	0		21	0	0	0		Proper date marking and disp			0	
7 8	_	5	0	0	No bare hand contac alternate procedures	t with ready-to-eat food	s or approved	0	0	5	ľ"	IN	OUT	NA	NO	Time as a public health contr Consumer		-	9	_
8 8		1			Handwashing sinks p	properly supplied and a	ccessible	0	0	2	23	_	0	12		Consumer advisory provided		0	0	4
8) IN 9)				_	Food obtained from a	Approved Source approved source		0	0			IN	OUT		NO	food Highly Suscepti	ble Populations		_	
10 C		2	0] :	×	Food received at pro Food in good condition	per temperature on, safe, and unadultera	Med	00	0	5	24	0	0	x		Pasteurized foods used; proh	ibited foods not offered	0	0	5
11 E		_	x	0	Required records av	ailable: shell stock tags		0	ō			IN	OUT	NA	NO	Chem	icals			
L IN	OL		NA	NO	destruction Protect	ion from Contaminat	lon				25	0	0	X		Food additives: approved and	d properly used	0	0	5
13 C					Food separated and Food-contact surface	protected es: cleaned and sanitize	d	0	0		26	<u>実</u> IN		NA	NO	Toxic substances properly id Conformance with A		0	0	-
13 C 14) 15)	-	_	-		Proper disposition of	unsafe food, returned f		0	ō	2	27	_	0	82		Compliance with variance, sp		0	0	5
5	1		_		served			-	-			-	-	~		HACCP plan		-	-	
			_	G 00	d Retail Practice	s are preventive m	easures to co	ntrol	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
				All	Finot in compliance		COS=correr	G00						5		Burnstein die state	in of the same code provision)			
				00	Compli	ance Status	003-0018	COS			É					Compliance Sta	tus	COS	R	WT
28	0	D Pa	aster	urize	d eggs used where re	equired		0	0	1	4	_	O F	ood ar	nd no	Utensils and Equip nfood-contact surfaces cleans				
29 30	0	5 M	/ater	and	ice from approved so	ource of processing methods		0	8	Ż		-				and used		0	0	<u>'</u>
	0		0.101			perature Control		_	-	_	4	_	-			g facilities, installed, maintain	ed, used, test strips	0	0	1
31	0		rope		ling methods used; a	idequate equipment for	temperature	0	0	2	4	_	O N UT	lonfoo	d-con	ntact surfaces clean Physical Facilit	ies	0	0	1
32	_	_	_	_	properly cooked for h				0	1		8 (0 1			water available; adequate pro	essure		<u> </u>	2
33	_	_	<u> </u>		thawing methods use ters provided and ac			00	0	1	4	_			- T	stalled; proper backflow device waste water properly dispose			0	2
	OL	л			Food I	dentification		_			5	1	o T	oilet fa	scilitie	es: properly constructed, supp	ied, cleaned	0	0	1
35	9		ood	prop		container; required reco		0	0	1	5		-	-		use properly disposed; facilitie			0	1
36	00	-				Food Contamination		0	0	2	5	_	-			lities installed, maintained, an intilation and lighting; designat			0	1
		+		-	dents, and animals n			-	-	_	F	-	-	voequa	ne ve			_	9	'
37	1					g food preparation, stora	ige & display	0	0	1			UT			Administrative it	ems	-	-	
38	_	_			leanliness ths; properly used an	d stored		0	0	1	5					nit posted inspection posted		0	0	0
40	-	_	lash	ing fr	uits and vegetables			0		1		-	_			Compliance Sta		YES		WT
41	01		I-USP	uter	nsils; properly stored	Jse of Utensils			0		5					Non-Smokers Pr with TN Non-Smoker Protection		X	0	
42 43	R) U	tensi ingle	ils, e -use	quipment and linens; /single-service article	properly stored, dried, l is; properly stored, used	handled		0	1	5	8				ducts offered for sale oducts are sold, NSPA survey	completed		0	0
44					ed properly	a, property stored, asso			ŏ	1	Ľ			Lo share				<u> </u>		
service	estal and	blishr post	ment the n	perm nost r	it. Items identified as o recent inspection report	onstituting imminent heal in a conspicuous manner	th hazards shall be . You have the rig	corre	cted in eques	mmed	iately	or op	eration	ns shall	ceas	Repeated violation of an identic e. You are required to post the filling a written request with the C	od service establishment permit	t in a c	onspi	cuous
report.	02/17/2023 02/17/2023								023											
Signature of Person in Charge Date Signature of Environmental Health Specialist Date																				
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																				
PH-226	7 (Re	IV. 6-	-15)		PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.								onth	at the	cou	inty health department.		A 629		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dad's BBQ Philly Cheese and More (Mobile) Establishment Number #: 605306108

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)							
Triple sink	Chlorine	50								

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Decoription	State of Food	Temperature (Fahrenheit
Sour cream	Cold Holding	40
Slaw	Cooling	50
Hot dogs	Reheating	133
Chili	Hot Holding	166
3bq pork	Hot Holding	166
Chicken	Hot Holding	167
Cheese sauce	Hot Holding	166

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Establishment Number : 605306108

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (NO) No workers present during inspection.

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

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

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: No raw food

- 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:
- 18:
- 19:
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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: Dad's BBQ Philly Cheese and More (Mobile) Establishment Number: 605306108

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments