## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ß	C.C.C.	HALL N	A STATE											O Fermer's Market Food Unit	ſ		
Esta	blist	nem	t Nar		Slick Pig Bar-B-Q				_	Тур	xe of E	Establ	ishme	El Permanent O Mobile	2	5	
Add	ress				1920 E. Main St.				_					O Temporary O Seasonal			
City							):4	<u>4 A</u>	M	A	M / PI	M Ti	me o	ат <u>11:50</u> : <u>АМ</u> ам/рм			
Insp	ectio	n Da	rte		02/23/2024 Establishment 60509508	5		_	Emba	rgoe	d 0						
Purp	ose	of In	spect	tion	Routine O Follow-up O Complaint			O Pro	limin	ary		c	Cor	nsultation/Other			
Risk	Cat	egon	y		O1 322 O3			<b>O</b> 4				Fo	low-	up Required O Yes 🕄 No Number of	Seats	66	
			isk I		ors are food preparation practices and employee										tion	_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RI												
		(11	urik de	elgne	ed compliance status (IH, OUT, HA, NO) for each numbered Her										egory.	)	
IN	in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	L D I	_	S=cor	recte	d on-s	ite dur	ing ins	pection R+repeat (violation of the same code provis Compliance Status		e	WT
	IN	OUT	NA	NO	Supervision	000	-		h	IN	our	NA	NO	Cooking and Reheating of Time/Temperature	000	~	
1	黨	0		_	Person in charge present, demonstrates knowledge, and	0	0	5	10					Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health					00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
		0			Management and food employee awareness; reporting		0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
-	×	0	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	_	18	NX.	0	0	0	Public Health Control Proper cooling time and temperature	0		
4	X	0	-		Proper eating, tasting, drinking, or tobacco use	0	0	5	19	X	0	ŏ	_	Proper hot holding temperatures	0	0	
		0		-	No discharge from eyes, nose, and mouth	0	0	•		25	0	0	~	Proper cold holding temperatures		0	5
	N	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	ο			*		0	-	Proper date marking and disposition	-	0	
_	×	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	"	0	0	×		Time as a public health control: procedures and records	0	٥	
8		0			alternate procedures followed Handwashing sinks property supplied and accessible	0	0	2	-	IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0		
	IN	OUT	NA	NO	Approved Source				23	0	0		110	food	0	٥	•
	<u>尚</u>		0	1	Food obtained from approved source Food received at proper temperature	8	8			IN	OUT		NO	Highly Susceptible Populations			
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicals			
				NO	Protection from Contamination				25	0		X		Food additives: approved and properly used	0	0	5
13	문	00	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		0	5	26	ŝ	O	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	_	_	-	1	Proper disposition of unsafe food, returned food not re-	-	<b>–</b>			_		_		Compliance with variance, specialized process, and			5
	ANR 1	0				0	0	2	27	0		310				0	
"	2	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	
	~	0												HACCP plan	0	0	-
	~	0		Goo	served d Retail Practices are preventive measures to co	ontro	l the	intro	duc PR	tion ACT	of p	atho		HACCP plan	0	0	-
	~	0		Goo	d Retail Practices are preventive measures to co	coc	D R	intro arAl during	duc PR	tion ACT	of p	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
		OUT		<b>Goo</b> 00	d Retail Practices are preventive measures to co finct in compliance COS=comp Compliance Status Safe Food and Water	cted o	n site	intro arAl during WT	duc PR	tion ACT	of p ICES UT	atho	gena	HACCP plan c, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment			wT
2	8	олт 0	Past	Goo OU eurize	served  d Retail Practices are preventive measures to co  f=not in compliance  COS=compliance Status  Safe Food and Water  d eggs used where required	cted o COS	D R	art. during WT	duc PR	tion A(c) ction	ofp (CES	atho	gens nd no	HACCP plan  , chemicals, and physical objects into foods.  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  nfood-contact surfaces cleanable, properly designed,			
	8	000	Past Wate Varia	Goo OU eunze er and	served  d Retail Practices are preventive measures to content in compliance COS=compliance Status Safe Food and Water  d eggs used where required lice from approved source bitained for specialized processing methods	cted o COS O	n site	arAl during WT	duc inspe	tion ACT ction	of p (CE ड (पा 0 ि	atho	gens nd no cted,	HACCP plan  , chemicals, and physical objects into foods.  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used	cos O	R	WT
2	8		Past Wate Varia	Goo OU eurize er and ance o	served		D R n-site R O O	arAl during WT	duc inspe	tion ction 5 (	оfр (СЗ О Г О V	atho 3 ood a onstru Varew	gens nd no cted, ashin	HACCP plan	0 0	R	WT 1 1
2	8 9 0	000	Past Wate Varia	Goo OU eurize er and ance o	served  d Retail Practices are preventive measures to content in compliance COS=compliance Status Safe Food and Water  d eggs used where required lice from approved source bitained for specialized processing methods	cted o COS O	D R P-site R O	arAl during WT	duc inspe	tion ction 5 ( 5 ( 7 (	оfр (СЗ О 0 0 0 0	atho 3 ood a onstru Varew	gens nd no cted, ashin	HACCP plan  , chemicals, and physical objects into foods.  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used	cos O	R	WT
22233	8 9 0 1	0 0000000000000000000000000000000000000	Past Wate Varia Prop contr Plant	Goo OU eunze er and ance o rol t food	served  A Retail Practices are preventive measures to compliance  Cost Compliance Status  Safe Food and Water  d eggs used where required lice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding		0 0 0 0 0	arAl during WT 1 2 1 2	44 44 44	tion Action 5 ( 5 ( 7 ( 0 8 (		ood a onstru Varew ionfoo	gena nd no cted, ashin d-cor	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities water available; adequate pressure	0 0 0	R 0 0	WT 1 1 1
21	8 9 0 1 2 3		Past Wate Varia Prop contr Plant Appr	Goo eunze er and ince o rol t food oved	served  A Retail Practices are preventive measures to compliance  Compliance Status  Safe Food and Water  d eggs used where required lice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used		0 0 0 0 0 0 0	arAl during WT 1 2 1	44 44 44 44	tion           A(+)           ction           0           5           7           0           8           0           8           0           9		ood a onstru Varew lonfoo	gena nd no cted, ashin d-cor f cold ng ins	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Facilities vater available; adequate pressure talled; proper backflow devices	0 0 0 0	R 0 0 0	WT 1 1 1 2 2
2/ 2/ 3/ 3/ 3/ 3/ 3/	8 9 0 1 2 3		Past Wate Varia Prop contr Plant Appr Ther	Goo eunze er and ince o rol t food oved	served  A Retail Practices are preventive measures to compliance  Cost Compliance Status  Safe Food and Water  d eggs used where required lice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding		0 0 0 0 0	1 2 1 1 2	44 44 44	tion           A(-1)           Ction           S           0           5           0           0           0           0           0           0           0		atho ood a onstru Varew lonfoo iumbii ewag	gens nd no cted, ashin d-cor d cold ng ins e and	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities vater available; adequate pressure	0 0 0 0 0	R 0 0	WT 1 1 1
2/ 2/ 3/ 3/ 3/ 3/ 3/	8 9 0 1 2 3 4		Past Wate Varia Prop contr Plant Appr Ther	Goo OU eurize ance o ance o ver coi rol 1 food oved more	served		0 0 0 0 0 0 0	1 2 1 1 2	40 40 40 40 40 40 40 40 40 40 40 40 40 4	tion Ction 5 ( 6 ( 7 ( 0 ( 8 ( 9 ( 1 ( 1 (		atho cood a constru- varew ionfoc lot and lumbii ewag collet fi	gena nd no cted, ashin d-cor d cold ng ins e and	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities  water available; adequate pressure ttalled, proper backflow devices waste water properly disposed	0 0 0 0 0	R 0 0 0 0	WT 1 1 1 2 2 2
2/ 2/ 3/ 3/ 3/ 3/ 3/ 3/	8 9 0 1 2 3 4		Past Wate Varia Prop contr Plant Appr Ther	Goo OU eurize ance o ance o ver coi rol 1 food oved more	served  A Retail Practices are preventive measures to compliance  Compliance Status  Safe Feed and Water  di eggs used where required  lice from approved source  bitained for specialized processing methods  Feed Temperature Control  cling methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used eters provided and accurate  Feed Identification		0 0 0 0 0 0 0 0 0	arAl during WT 1 2 1 1 1 1 1	44 44 44 44 50	tion		atho ood a onstru /arew lonfoo lot and fumbii ewag oilet fi arbag	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refu	HACCP plan  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Facilities  water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned		R 0 0 0 0 0 0	WT 1 1 1 2 2 2 1
2/ 2/ 3/ 3/ 3/ 3/ 3/ 3/	8 9 0 1 2 3 4		Past Wate Varia Prop contr Plant Appr Then Food	Good OU eurize er and ance o ance o rol t food mome	served  A Retail Practices are preventive measures to compliance  Compliance Status  Safe Food and Water  d eggs used where required  lice from approved source  bitained for specialized processing methods  Food Temperature Control  properly cocked for hot holding thawing methods used ters provided and accurate  Food Identification  erly labeled; original container; required records available		0 0 0 0 0 0 0 0 0	arAl during WT 1 2 1 1 1 1 1	40 40 40 40 40 50 50	Control         Control <t< td=""><td></td><td>atho ood a onstru varew ionfoo ot ane fumbii ewag oilet fi faarbag hysica</td><td>gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi</td><td>ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained</td><td></td><td>R 0 0 0 0 0 0 0 0 0 0 0</td><td>WT 1 1 1 2 2 2 1 1</td></t<>		atho ood a onstru varew ionfoo ot ane fumbii ewag oilet fi faarbag hysica	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		R 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
2 2 3 3 3 3 3 3 3 3 3 3 3	8 99 0 1 2 3 4 5 6		Past Wate Varia Prop contr Plant Appr Then Food	Goo OU eunze er and ance o rol t food t food t prop	served  A Retail Practices are preventive measures to concern the compliance of the	Cos Cos Cos Cos Cos Cos Cos Cos Cos Cos		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 45 56 57 57	tion Con Con Con Con Con Con Con C		atho ood a onstru varew ionfoo ot ane fumbii ewag oilet fi faarbag hysica	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi	HACCP plan  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities  water available; adequate pressure ttalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1
2 2 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 2 3 4 5 6 7		Pasti Varia Prop contr Plant Appr Ther Food Cont	Goo ou eurize er and ance o er co rol t food oved more d prop cts, ro tamina	served  A Retail Practices are preventive measures to compliance  Compliance Status  Safe Food and Water  d eggs used where required  lice from approved source  bitained for specialized processing methods  Food Temperature Control  properly cocked for hot holding thawing methods used ters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present		0 Pi R 0 0 0 0 0 0 0 0 0 0 0 0 0	arAl during WT 1 2 1 1 1 1 1 2 1 1 1 2	44 44 44 45 56 57 57	tion Cli		atho ood a onstru /arew lonfoo olet fa arbag olet fa arbag hysica dequa	gena nd no icted, ashin d-corr f cold ng ins e and acilitie ge/refi	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 2 3 3 4 5 6 7 7 8 9		Past Wate Varia Prop contr Plant Appr Ther Food Insec Contr Plass Wipi	Goo ou eunze er and ance o wer co rol t food more d prop cts, ro tamina onal o ng clo	served  d Retail Practices are preventive measures to concern the compliance of the		0 Pi R 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 50 55 55 54	Clip           A           Clip           Clip           S           Clip           S           Clip           S           Clip           S           Clip		atho ood a onstru varew ionfoo ot and lumbii ewag oilet fi iarbag oilet fi iarbag	gena nd no cted, ashin d-cord agins e and acilitie ge/refi al faci	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Facilities vater available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative items  nt posted inspection posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 1 0
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 99 0 1 2 3 3 4 5 6 7 8 9 9 0		Pasti Wate Varia Prop contr Plant Appr Ther Food Insec Contr Plans Food Vipi Wate	Goo ou eunze er and ance o wer co rol t food more d prop cts, ro tamina onal o ng clo	served  d Retail Practices are preventive measures to concern the compliance of the		0 Pi R 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	400 C	Clip           A           Clip           Clip           S           Clip           S           Clip           S           Clip           S           Clip		atho ood a onstru varew ionfoo ot and lumbii ewag oilet fi iarbag oilet fi iarbag	gena nd no cted, ashin d-cord agins e and acilitie ge/refi al faci	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Facilities (water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative items  nit posted inspection posted Compliance Status		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1
2/22 33 33 33 33 33 33 33 33 33 44 4	8 9 0 1 2 3 3 4 5 5 6 7 7 8 8 9 9 0		Pasti Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was	Good ou eunzed er and ance o er col t food oved momo oved f prop cts, ro tamina cnal o hing f se ute	served  A Retail Practices are preventive measures to concern the compliance status  Safe Food and Water  A eggs used where required  Terror approved source  State for approved source  State of the preventive Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  ation prevented during food preparation, storage & display  deanliness ths; properly used and stored ruts and vegetables  Proper Use of Utensils  properly stored		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4000 100 100 100 100 100 100 100 100 100	tion Color Col		atho ood a onstru varew ionfoo ot and fumbi ewag oilet fi sarbag hysica dequi dequi	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities water available; adequate pressure ttalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained; and clean ntilation and lighting; designated areas used  Administrative Items  nt posted inspection posted Compliance Status Non-Smoker Protection Act	CC08 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 1 0
22 22 30 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4 4 4	8 99 0 1 1 2 3 3 4 5 6 6 7 8 99 0 0 1 2		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Wipi Was Uten	Goo OU eurace er and ance o er co rol t food t food	served  A Retail Practices are preventive measures to concerning and the compliance status  Safe Food and Water  A eggs used where required  Ternot in compliance status  Safe Food and Water  A eggs used where required  Tice from approved source  Statined for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used  terns provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths: properly used and stored ruts and vegetables  Proper Use of Utensils  nsils; properly stored  quipment and linens; properly stored, dried, handled		0 Pi R R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 55 55 55 55 55 55 55 55	tion Con Con Con Con Con Con Con C		atho ood a onstru larew lot and olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refit al faci the ve t perm cent t perm cent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative items nit posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 1 0
2/22 33 33 33 33 33 33 33 33 33 44 4	8 99 0 1 2 3 4 5 6 6 7 8 99 0 0 1 2 3		Past Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing	Goo OU eunze er and ance o rol t food t food	served  A Retail Practices are preventive measures to concern the compliance status  Safe Food and Water  A eggs used where required  Terror approved source  State for approved source  State of the preventive Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  ation prevented during food preparation, storage & display  deanliness ths; properly used and stored ruts and vegetables  Proper Use of Utensils  properly stored		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4000 100 100 100 100 100 100 100 100 100	tion Con Con Con Con Con Con Con C		atho ood a onstru larew lot and olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag olet fi larbag	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refit al faci the ve t perm cent t perm cent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities water available; adequate pressure ttalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained; and clean ntilation and lighting; designated areas used  Administrative Items  nt posted inspection posted Compliance Status Non-Smoker Protection Act	CC08 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 1 0
22 22 33 33 33 33 33 33 33 33 33 34 44 44 44	8 9 0 1 2 3 3 4 5 6 7 7 8 9 9 0 1 1 2 3 3 4		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Wipi Was In-us Uten Sing Glov	Good ou eunzed ance of ance of	served  A Retail Practices are preventive measures to concern the compliance status  Safe Food and Water  A eggs used where required  Tent in compliance status  Safe Food and Water  A eggs used where required  Tent in approved source  Stained for specialized processing methods  Food Temperature Control  Compliance are equipment for temperature  properly cooked for hot holding thawing methods used ters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  Reanliness ths: properly used and stored ruts and vegetables  Proper Use of Utensils  nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspect		0 R 0 R 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 45 56 55 55 55 55 55 55 55 55 55 55 55 55	tion           Alein           Cline           Cline           S         Clin           S         Cline <td></td> <td>atho ood a onstru varew oolet fe arbag olet fe arbag olet fe arbag hysici dequa torneni fost re compli obacc tobac</td> <td>gena nd no cted, ashin d-corr d cold ng ins e and acilitie ge/refi al faci type ve typerm cent ance o pro co pro co pro</td> <td>HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities vater available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative Items  nt posted Inspection posted Nen-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo</td> <td>CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0</td>		atho ood a onstru varew oolet fe arbag olet fe arbag olet fe arbag hysici dequa torneni fost re compli obacc tobac	gena nd no cted, ashin d-corr d cold ng ins e and acilitie ge/refi al faci type ve typerm cent ance o pro co pro co pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities vater available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative Items  nt posted Inspection posted Nen-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0
22 22 33 33 33 33 33 33 33 33 33 34 44 44 44	8 99 0 1 1 2 3 3 4 5 6 6 7 8 99 0 0 1 2 2 3 3 4		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Cont Pers Wipi Was Uten Sing Glov	Good ou eunzed er and ance o er co rol t food t prop cts, ro amini coal o ng clo hing f coal o ng clo hing f se ute sils, c le-use es us y viola	served  A Retail Practices are preventive measures to compliance  COS=compliance COS=compliance Compliance Status Safe Feed and Water  d eggs used where required lice from approved source bitained for specialized processing methods  Feed Temperature Control  cling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate  Feed Identification  etry labeled; original container; required records available  Prevention of Feed Contamination  dents, and animals not present  tion prevented during food preparation, storage & display exeanliness ths: properly used and stored ruts and vegetables  Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4000 000 000 000 000 000 000 000 000 00	tion Ction Ction Ction C Ction C C C C C C C C C C C C C		atho ood a onstru- lot and olet fi lost re olet fi dequa lost re lost re lost re lost re lost re lost re	gena nd no cted, ashin d-cor d cold ng ins e and acilitie se/refi al faci the ve se/refi al faci the ve ance vo co pro co pro co pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative Items  nit posted Inspection posted Non-Smokers Protection Act ducts offered for sale poducts are sold, NSPA survey completed  Repeated violations of an identical risk factor may result in revo . You are required to post the food service establishment perm	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0
22 22 33 33 33 33 33 33 33 33 33 33 33 3	8 9 0 1 2 2 3 4 4 5 6 7 7 8 9 0 0 1 1 2 2 3 3 4 1 1 7 7 8 9 0 0		Past Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was In-us Uben Sing Glov ect an shmer st the section	Goo ou eurize er and ance o er co rol t food oved mome d prop cts, ro amina onal o hing f is on cis, ro amina onal o hing f is e ute sils, o ver ute sils, o ver ute sils, so sils o so so so so so so so so so so so so so	served  d Retail Practices are preventive measures to concerning and the compliance of the compliance			1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4000 000 000 000 000 000 000 000 000 00	tion Ction Ction Ction C Ction C C C C C C C C C C C C C		atho ood a onstru- lot and olet fi lost re olet fi dequa lost re lost re lost re lost re lost re lost re	gena nd no cted, ashin d-cor d cold ng ins e and acilitie se/refi al faci the ve se/refi al faci the ve ance vo co pro co pro co pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean  Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative Items  nit posted Inspection posted Non-Smokers Protection Act ducts offered for sale poducts are sold, NSPA survey completed  Repeated violations of an identical risk factor may result in revo . You are required to post the food service establishment perm	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0
22 22 33 33 33 33 33 33 33 33 33 33 33 3	8 9 0 1 2 2 3 4 4 5 6 7 7 8 9 0 0 1 1 2 2 3 3 4 1 1 7 7 8 9 0 0		Past Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was In-us Uben Sing Glov ect an shmer st the section	Goo ou eurize er and ance o er co rol t food oved mome d prop cts, ro amina onal o hing f is on cis, ro amina onal o hing f is e ute sils, o ver ute sils, o ver ute sils, so sils o so so so so so so so so so so so so so	served  A Retail Practices are preventive measures to concern the compliance status  Safe Food and Water  A eggs used where required  Tice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cocked for hot holding thawing methods used ters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  leanliness ths: properly used and stored ruts and vegetables  Proper Use of Utensits nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used et properly  tions of risk factor items within ten (10) days may result in suspece is items identified as constituting imminent health hazerds shall b  recent inspection report in a conspicuous menner. You have the right of the service of the negative of the right of the	COS COS COS COS COS COS COS CO CO CO CO CO CO CO CO CO CO CO CO CO	0 Pi R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4000 000 000 000 000 000 000 000 000 00	tion Ction Ction Ction C Ction C C C C C C C C C C C C C		atho ood a onstru- lot and olet fi lost re olet fi dequa lost re lost re lost re lost re lost re lost re	gena nd no cted, ashin d-cor d cold ng ins e and acilitie se/refi al faci the ve se/refi al faci the ve ance vo co pro co pro co pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative items  nit posted inspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food of this
22 22 33 33 33 33 33 33 33 33 33 33 33 3	8 8 9 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 1 5 6 1 2 3 4 1 5 6 1 7 8 9 9 0 1 1 1 1 1 1 1 1 1 1 1 1 1		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Cont Pers Wipi Was Uten Sing Glov eet an shmer st the section	Good ou eunze er and ance o rol t food toved t prop cts, ro amina onal o ng clo hing f ce ute sits, e le-use es us y violu t perm most ns ce-	served  d Retail Practices are preventive measures to concern the compliance status Safe Food and Water  d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control  cling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification  erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspent it terms identified as constituting imminert health hazards shall b prevent inspection report in a conspicuous manner. You have the right-trave, 68-14-708, 68-14-718, 68-14-7	COS COS COS COS COS COS COS CO CO CO CO CO CO CO CO CO CO CO CO CO		1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 44 55 55 55 55 55 55 5	tion Color C		atho ood a onstru- varew lonfoo ot and out fin ewag oliet fi dequa burrent fost re obacc tobac tobac	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refi al faci te ve secont te ve o pro co pri co pri co pri te ve te ve	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative items  nit posted inspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	COS O O O O O O O O O O O O O O O O O O		WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food of this

	-			
PH-2267 (Rev. 6-15)			th at the county health department.	RDA 629
	Please call (	) 6158987889	to sign-up for a class.	

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



#### Establishment Information

Establishment Name: Slick Pig Bar-B-Q Establishment Number #: 605095085

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.	

/arewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 comp sink set up	CI	50					

Equipment l'emperature	
Description	Temperature (Fahrenheit)
All hot boxes	135
Pc	38
Wic1	38
Wic2	39

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
All tcs foods on steamer	Hot Holding	135	
Potato salad in cooler drawer	Cooling	60	
Brisket in hot box	Hot Holding	140	
Bbq chicken in hot box2	Hot Holding	140	
Bologna in ric	Cold Holding	40	
Wings in hot box3	Hot Holding	145	
Sliced tomatoes in pc1	Cold Holding	40	
Ribs in hot box 4	Hot Holding	138	
Cooked pulled pork in wic1	Cold Holding	41	
All tcs foods in wic2	Cold Holding	41	

#### Observed Violations

Total # 3

Repeated # 0

37: Employee personal items stored above and beside food related items throughout.

53: Floor needs to be resealed.

53: Large amount of dust build up on hvaac system.

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



#### Establishment Information

Establishment Name: Slick Pig Bar-B-Q

Establishment Number : 605095085

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Pic has knowledge

- 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: Observed good hand washing.

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: See Source

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: No cooking observed during inspection

- 17: (NO) No TCS foods reheated during inspection.
- 18: Pic stated potato salad was prepped one hour prior.
- 19: In range
- 20: In range
- 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: Slick Pig Bar-B-Q

Establishment Number : 605095085

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Slick Pig Bar-B-Q Establishment Number # 605095085

Sources				
Source Type:	Food	Source:	Pfg	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Great job. Good improvements!