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			O 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-	-	–			_		_		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		Goo 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
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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!