

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

RT SCORE

100

Dad's BBQ Philly Cheese and More (Mobile)

Stablishment Name

Address

City

Dad's BBQ Philly Cheese and More (Mobile)

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

Type of Establishment

O Temporary

O Seasonal

Time in 10:40 AM AM / PM Time out 11:00: AM AM / PM

Inspection Date

Dad's BBQ Philly Cheese and More (Mobile)

Type of Establishment

O Mobile

O Temporary

O Seasonal

D4/23/2022 Establishment # 605306108

Embargoed

O Farmer's Market Food Unit

AM / PM Time out 11:00: AM AM / PM

Inspection Date U4/23/20/22 Establishment # 605306108 Embargoed 0

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

Risk Category O1 🕱 O3 O4 Follow-up Required O Yes 🛱 No Number of Seats O

tisk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	4=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe					отч	ecter	d on-si	te dur	ing i
					Compliance Status	COS	R	WT						
	IN	OUT	NA	NO	Supervision				П	I	IN	OUT	NA	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	0	0	0	N
	IN	OUT	NA	NO	Employee Health				1		Ó	0	0	X
2	300	0			Management and food employee awareness; reporting	0	0		1 1	T				r
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	0	0	0	X
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	9	黨	0	0	1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	2	0	25	0	0	
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	*	0	0	7
6	滋	0		0	Hands clean and properly washed	0	0		15	2	0	0	0	6
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		_	OUT	NA.	N
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2	l la	-				-
Ì	IN	OUT	NA	NO	Approved Source			_	2	3	이	0	×	
9	黨	0			Food obtained from approved source	0	0		П	Т	IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0	1	l I.		$\overline{}$	_	912	-
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	4	이	0	323	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T	IN	оит	NA	N
	IN	OUT	NA	NO	Protection from Contamination				2	5	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4	2	6	Ř	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		Т	IN	OUT	NA	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	×	

					Compliance Status	cos	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	鼷	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
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	Т
	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	0	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	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

spect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT	
	OUT	Utensiis and Equipment				
45	0	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	0	Nonfood-contact surfaces clean	0	0	1	
	OUT Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items	Т			
55	0	Current permit posted	ि	0	0	
56	0	Most recent inspection posted	0	0	۰	
	Compliance Status					
	Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 100	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-263. 68-14-706, 68-14-709, 68-14-716, 68-14-716, 48-5-320.

Signature of Person In Charge

04/23/2022 Signature of Environmental Health Specialist

04/23/2022

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

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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	CL	50							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Fridge	41						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Coleslaw (fridge)	Cold Holding	41
Hot dog (fridge)	Cold Holding	41
Pulled pork	Hot Holding	178
Chili	Hot Holding	198
Pulled chicken	Hot Holding	183

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

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 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: Good handwashing observed.
- 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: Food from approved sources.
- 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.
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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: (NO) Time as a public health control is not being used during the inspection.
- 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:

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: Dad's BBQ Philly Cheese and More (Mobile)					
stablishment Number: 605306108					
Comments/Other Observations (cont'd)					
dditional Comments (cont'd)					
ee last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: Da Establishment Number #:	ad's BBQ Philly Cheese	e and More (Mobile)						
- Annual Annual Political	605306108							
Sources								
Source Type:	Food	Source:	Sams					
Source Type.	1 00u	Source.	Sams					
Source Type:	Water	Source:	Public					
_		•						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nte							
Additional Comme	nis							