TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							RE		_									
Ŵ	G.	14	See.		BLUFF CITY CRAB									O Farmer's Market Food Unit			ſ	١
Establishment Name 3705 MALCO WAY STE 102						_	Ту	pe of	Establ	ishme	ent Permanent O Mobile				J			
Address						~ -	_					O Temporary O Seasonal						
			_							me o	ut 03:05: PM AM / PM							
Inspection Date 02/10/2022 Establishment # 605256861				1		-	Embi	argoe	ed C)								
Purpo	se	of In	spect	ion	Routine O Follow-up O Complaint			O Pr	elimir	hary		c	Cor	nsultation/Other				
Risk	Cate				O1 X2 O3	_		O 4	_					up Required OYes 翼 No 1	Number of Se	ats	30	_
			JOK P	acto as c	ors are food preparation practices and employee ontributing factors in foodborne illness outbreaks	s. P	ublic	a mo ; He:	at c lith	Inte	rven	tions	are	control measures to prevent illness of	r injury.	ion		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IK, OUT, KA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																	
IN-	N=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																	
		0107	NA	100	Compliance Status Supervisien	cos	R	WT	F		_			Compliance Status Cooking and Reheating of Time/Temp		cos	R	WT
	-	0	nun.	NO	Person in charge present, demonstrates knowledge, and	0	0	5		IN			NO	Control For Safety (TCS) Foods				
			NA	NO	performs duties Employee Health	•		9		80				Proper cooking time and temperatures Proper reheating procedures for hot holding		8	응	5
27	K)	0			Management and food employee awareness: reporting	0		5		IN	our		NO	Cooling and Heiding, Date Marking, and		_	_	
		O	NA		Proper use of restriction and exclusion Good Hyglenic Practices	0	0	_	18	0	0	XX	0	Public Health Centrel Proper cooling time and temperature	_	0	0	_
4 2	K	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eves, nose, and mouth	00	8	5	19		0	õ	_	Proper hot holding temperatures Proper cold holding temperatures		0	<u>o</u>	
	N	OUT	NA	NO	Preventing Contamination by Hands					õ			23	Proper cold notang temperatures Proper date marking and disposition		ŏ	ŏ	5
_		0 0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22		0	100		Time as a public health control: procedures an	d records	0	이	
8 2	K	0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	23	IN O	00	_	NO	Consumer Advisory Consumer advisory provided for raw and unde	rcooked	0	0	
	N (NA		Approved Source Food obtained from approved source	0	0	_	F	IN	001		NO	food Highly Susceptible Populations		~	~	-
	5		0		Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	1	0	0		Pasteurized foods used; prohibited foods not o	_	0	0	5
	_	ŏ	Required records available: shell stock tags, parasite O O III OUT NA NO Chemicals				-											
			NA	NO	Protection from Contamination	~			25	0	0	X		Food additives: approved and properly used		<u> </u>	्रा	5
13 (2) 0 0 Food separated and protected 14 (2) 0 0 Food-contact surfaces: cleaned and sanitized		0	0 0	4 5	26	IN	0		NO	Toxic substances properly identified, stored, us Conformance with Approved Procee	dures	0						
15 X 0 Proper disposition of unsafe food, returned food not re- served			0	0	2	27	0	0	×		Compliance with variance, specialized process HACCP plan	s, and	0	0	5			
				Goo	d Retail Practices are preventive measures to co	ntrol	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into	foods.			
						600	D R	TTA I	L PR	LACT	TICE	8	-					
				00	Find in compliance COS=correc Compliance Status		R R		inspe	iction				R-repeat (violation of the same code Compliance Status		005	R	WT
28	_	OUT	Dect		Safe Food and Water d eggs used where required						TUC			Utensils and Equipment		_	-	
29		0	Wate	r and	ice from approved source	ŏ	000	2	4	5				nfood-contact surfaces cleanable, properly des and used	agned,	<u> </u>	이	1
30	_	OUT	Varia	nce c	btained for specialized processing methods Food Temperature Control	0		1	4	6	_			g facilities, installed, maintained, used, test strip		_	0	1
31	T	0	Prop		ling methods used; adequate equipment for temperature	0	0	2	4	_	1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
32	_				properly cooked for hot holding	00	8	1		8	0	Hot and cold water available; adequate pressure			응	위	2	
34	_		<u> </u>		theming methods used tens provided and accurate	ŏ	ŏ	1	5	0	0				0	0	2	
	-	OUT			Food identification			_		_	_					0 0	1	
35	_	O	F-000	prop	Prevention of Feed Contamination	0	0	1			-		·	ities installed, maintained, and clean			허	1
36			Insec	ts, ro	dents, and animals not present	0	0	2		-	-			intilation and lighting; designated areas used		-	ō	1
37	1	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		(τυς			Administrative items		_		
38	_	-	_		leanliness	0	0	1						nit posted		0	0	
39	_				ths; properly used and stored ruits and vegetables	0	0		5	6	0)	Most re	cent	inspection posted Compliance Status		O YES	0 NO	WT
41	0	OUT			Proper Use of Utensils isis; properly stored		0	1	~	7	-	Comol	anne	Non-Smokers Protection Act with TN Non-Smoker Protection Act		म्रा	-	
42		0	Utens	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8		Tobacc	o pro	ducts offered for sale		<u> </u>	0	٥
43					/single-service articles; properly stored, used ed properly		8		6	9		10080	co pr	oducts are sold, NSPA survey completed		0	9	
					tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall be													
mann	er an	d po	st the	most	recent inspection report in a conspicuous manner. You have the rig 14-703, 68-14-725, 58-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71	ht to n	eques							······································				
٢	-		Z	2	a/-			,		;	$\boldsymbol{\times}$	/			0	2/1	<u>ר</u> ור	 022
	02/10/2022 O. / 02/10/2022										2	·/	1		0	- , - ,	512	522

Classifying of Dessee In Observe	_
Signature of Person In Charge	

Date Signature of Environmental Health Specialist

_	5	_	k	
	U	а	œ	

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

PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county here	th at the county health department.	RDA 629	
(Net. 0-10)	Please call () 9012229200	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

- -

-



Establishment Information							
Establishment Name: BL	UFF CITY CRAB						
Establishment Number #:	605256861						

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 wenty-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.	
Sarage 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)						

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Shrimp	Cooking	170
Rice	Hot Holding	147
Potato	Hot Holding	150
Sausage	Hot Holding	150

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: BLUFF CITY CRAB Establishment Number : 605256861

Comments/Other Observations		
:		
:		
).		
3.		
•		

Additional Comments See last page for additional comments.

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

Establishment Information

Establishment Name: BLUFF CITY CRAB

Establishment Number : 605256861

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: BLUFF CITY CRAB Establishment Number #: 605256861

Sources		
Source Type:	Source:	

Additional Comments