

Risk Category

01

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

R=repeat (violation of the same code provisi

SCORE

Establishment Name	Kenny's Smokehouse (Mobile)	Type of Establishmen	O Fermer's Market Food Unit O Permanent MMobile	68
Address	2312 Stuart St.	Type of Establishment	O Temporary O Seasonal	
City	Chattanooga Time in 05:54 I	PM AM / PM Time out	06:35:PM_ AM/PM	
Inspection Date	05/26/2023 Establishment # 605304368	Embargoed 0		
Purpose of Inspection	©Routine O Follow-up O Complaint O P	reliminary O Cons	sultation/Other	

ported to the Centers for Dis ase Control and Prevention

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
us (IK, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or su

112	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CC							
	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	36			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	\Box
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	黨		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance Status						cos	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	282	0	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19		120	0	0	Proper hot holding temperatures	0	0	
20	0	0	200		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	×	0	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	OUT		NO	Chemicals	Chemicals		
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				_
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	_ 1
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
42				~	
43	0	Single-use/single-service articles; properly stored, used	0	0	1

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	83	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	Г
56	100	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hearing regarding this report by filling a written request with the Commission er within ten (10) days of the date of th -14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/26/2023 Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/26/2023

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Kenny's Smokehouse (Mobile)
Establishment Number #: [605304368

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 (Fahrenhelt)					
			1					

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Bq pork	Hot Holding	82				
Hot dogs	Hot Holding	109				
Sausage	Hot Holding	135				

Observed Violations							
Total # 12							
Repeated # ()							
1. Owner not practicing safe food handling practices, no water to wash hands or							
equipment, not reheating food properly							
6: No water on to wash hands							
8: No water at sinks while food was being handled to set up. Mobiles are							
required to have running water cannot operate without running water							
14: No water to wash rinse sanitize equipment							
17: Bbq pork being reheated on pan with one sterno can must reheat on grill to							
165 before using sterno or turn on propan to hot hold							
19: No adequate method to hot hold							
45: Hot holding not on							
46: Sink soiled							
48: No water							
54: Insufficient lighting need additional lighting in back of trailer, clean light shield							
55: Not posted							
56: Not posted							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile)

Establishment Number: 605304368

Comments/Other Observations

2:

- 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.

|7: |9:

10: (NO): No food received during inspection.

11:

- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: Found no raw food
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not cooking on unit
- 18: No cooling
- 20: No cold holding today
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

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: Kenny's Smokehouse (Mobile)				
Establishment Number: 605304368				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile)	
Establishment Number #: 605304368	
Sources	
Source Type:	Source:
Additional Comments	
Pork reheated on grill	

Establishment Information