

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Jack's Family Restaurant #308

Type of Establishment

O Farmer's Market Food Unit

Permanent O Mobile

Address 5933 Hixson Pike O Temporary O Seasonal Hixson Time in 01:30 PM AM / PM Time out 02:30; PM AM / PM

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

Risk Category O1 X2 O3 O4 Follow-up Required X Yes O No Number of Seats 95

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

isk 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, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	N≃in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	S=cor	recte	d on-si	te duri	ing in
_	_		_		Compliance Status	cos	R	WT				_	
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	·
-	IN	ОИТ	NΔ	NO	Employee Health		-		17		ŏ	ŏ	187
2	NC.	0	101		Management and food employee awareness; reporting	0	0	$\overline{}$	H	Ť	Ŭ	ŭ	-
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	18%	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	24	0	0	
IN OUT NA NO Preventing Contamination by Hands					21	X	0	0	0				
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	-		-		
	IN	OUT	NA	NO	Approved Source				23	0	0	Ħ	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO
10	0	0	0	3%	Food received at proper temperature	0	0	1 I	1	0	$\overline{}$	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	o	0	200	
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO
		OUT	NA	NO	Protection from Contamination				25		0	3%	
13	Ä	0	0		Food separated and protected	0	0	4	26	0	0		
14	×		0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

	Compliance Status						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	120	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0	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=corr			
		Compliance Status	COS	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		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	1
34	0	Thermometers provided and accurate	0	0	г
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
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	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision Compliance Status	l cosi	В	W
	OUT	Utensils and Equipment	1000	К	**
		Food and nonfood-contact surfaces cleanable, properly designed,	_		
45	0	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	ा	ा	7
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	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	-
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	\top		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	П
58		Tobacco products offered for sale	0	0	١ (
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 violations of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit 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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

04/21/2021

Date Signature of Environmental Health Specialist

04/21/2021

**** 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: Jack's Family Restaurant #308
Establishment Number # | 605262794

ı	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.	
ı	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
triple sink	QA	200					

Equipment Temperature								
Temperature (Fahrenheit)								

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
cut lettuce	Cold Holding	39
sliced tomatoes	Cold Holding	40
mayo	Cold Holding	40
ham	Cold Holding	39
cole slaw	Cold Holding	40
mashed potatoes	Hot Holding	160
fried chicken	Hot Holding	118
green beans	Hot Holding	140
gravy	Hot Holding	160

Observed Violations								
Total # 2								
Repeated # ()								
19: Fried chicken in chicken display at 118 degrees. PIC threw away chicken.								
53: Floors dirty under/behind equipment.								
53: Floors dirty under/bening equipment.								

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Jack's Family Restaurant #308

See last page for additional comments.

Establishment Information



Establishment Number: 605262794	
Comments/Other Observations	
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Additional Comments	

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Comments/Other Observations (con	it'd)			
Additional Comments (cont'd)				
See last page for additional	comment	S.		
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Establishment Information

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Establishment Name: Jack's Family Restaurant #308								
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Sources								
Source Type: Food	Source:	approved						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								