

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Sammy B's
Establishment Number #: 605247408

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)
Ecolab	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Saute three door prep RIC	22
Grill two door RIC	38
Beverage Air Salad RIC	41
Coke RIC	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	40
Slice Tomato	Cold Holding	41
Chicken	Cold Holding	42
Crabcakes	Cold Holding	34
Raw chicken tenders	Cold Holding	41
Lobster Sandwich	Cooking	145
Hamburger Patty	Cold Holding	38
Steak	Cold Holding	39
Shrimp	Cold Holding	39
Lobster Tail	Cold Holding	33
Fried Fish Filet	Cooking	180

Observed Violations

Total # 7

Repeated # 0

7: Observed grill cook using bare hand to pick up shredded lettuce and garnish plate for service

13: Raw fish filet partially wrapped stored on shelf of pizza RIC over open container of celery sticks; in grill line RIC cheese slices, shell eggs, and wrapped raw hamburger patty stored all together in one pan

34: No visible thermometer in pizza RIC, white chest freezer, and white RIC

37: Lemons uncovered at drink server station outside of kitchen entrance

41: Ice scoop stored with handle down in ice; ice machine in bar area

45: Cutting boards severely grooved and stained

47: Water holding in bottom of Sald prep RIC

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See 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.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 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:
- 24:
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

