# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	No.	714																	ſ		
Est	ablis	hme	nt Na	me	Kenny's Smo	okehouse (Mob	ile)					Tv	oe of	Estab	lishme	Farmer's Market Food O Permanent XMo		9	≻	5	
Address					2312 Stuart	St.						.,,	00	25400		O Temporary O Se	asonal				
City					Chattanooga Time in 04:50 PM AM / PM Time out 05:10 PM AM / PM																
				60530436																	
			nspec	tion	Routine	O Follow-up	O Complaint			O Pr					<b>)</b> Co	nsuitation/Other					
Ris	k Ca	tego	Ŋ		<b>O</b> 1	882	03			04				F	ollow-	up Required O Yes	鑬 No	Number of S	ieats		
Γ			lisk													d to the Centers for Dise control measures to pro			tion		
						FOODBORN	E ILLNESS RI	SK F	ACT	ORS	AN	D PU	BLI	C HE	штн	INTERVENTIONS					
	⊨in c		iance			(IH, OUT, HA, HO) for ea	NO=not observe		ltem							spection Rerepent (v	t points for onto riolation of the sa			)	
Ë	_			_	Comp	liance Status	10 101 000011		R	WŤ	Ē	1	I	one de		Compliance Stat	tus			R	WT
	_	_	NA	NO		Supervision esent, demonstrates kno	wiedge, and	-				IN	ou	T NA	NO	Cooking and Reheating Control For Safe	-				
1	篇 IN	0		NO	performs duties	Employee Health		0	0	5		5 O	8			Proper cooking time and tem Proper reheating procedures			00	00	5
2	X	0		1.10	Management and fo	od employee awarenes	s; reporting		0	5	l F	IN	00			Cooling and Holding, Da			-		
3	笑 IN	0		NO	Proper use of restric	tion and exclusion d Hygienic Practices		0	0	Ľ	11	8 0	0			a Public He Proper cooling time and temp	aith Control		0		
4 5	X	0		0	Proper eating, tastin	g, drinking, or tobacco u		0	0	5	15	12	0	0	1.0.0	Proper hot holding temperatu	ires		0	0	
5	XX IN		NA			eyes, nose, and mouth g Contamination by	Hands	0	0	Ľ			8		0	Proper cold holding temperat Proper date marking and dis			00	8	5
6	×	0		_	Hands clean and pro	operly washed		_	0	5	22		o			Time as a public health contr		and records	0	0	
7	×	0	0	0	alternate procedures			0	0			IN	ou	T NA	NO		Advisory				
8 9		0	NA	NO		properly supplied and a Approved Source	ccessible	0	0	2	23	3 0	0	12		Consumer advisory provided food	for raw and un	dercooked	0	0	4
9 10	高	0	0	152	Food obtained from Food received at pro			0	0			IN	ou	-	NO	Highly Suscepti	bie Populatio	n9			
11	X			_	Food in good condit	ion, safe, and unadulter		ŏ	ŏ	5	24	• •	0	22		Pasteurized foods used; prof	nibited foods no	t offered	0	0	5
12	0	0			destruction	vailable: shell stock tags		0	0			IN	ου				nicais				
13	5.4	0		NO	Food separated and	tion from Contaminat protected	tion	0	0	4	25	5 O	8			Food additives: approved an Toxic substances properly id			0	0	5
14 15	×	0		1		es: cleaned and sanitize		0		5		IN	ou	_	NO						
15	X	0			Proper disposition o served	f unsafe food, returned f	ood not re-	0	0	2	27	0	0	黨		Compliance with variance, se HACCP plan	becialized proce	ess, and	0	0	5
				God	d Retail Practice	is are preventive m	easures to co	ntro	l the	intr	odu	ction	of	patho	gen	s, chemicals, and physic	al objects ir	to foods.			
						-		GOO	DD R	ETA	IL PI	RAC	TIC:	53	-						
F				00	T=not in compliance	iance Status	COS=corre		n-site		a insp	ection				R-repeat (violati Compliance Str	on of the same co	ode provision)	COS	R	WT
		OUT	_		Safe F	ood and Water				_		0	TUK			Utensils and Equi	pment				
	8 9				ed eggs used where r dice from approved s			0	0	2	4	15	<u>ہ</u>			onfood-contact surfaces clean , and used	able, properly d	esigned,	0	0	1
1	0	0		ance		ed processing methods perature Control		0	0	1	4	16	1	Warev	vashin	ng facilities, installed, maintain	ed, used, test s	trips	0	0	1
	11	0			oling methods used;	adequate equipment for	temperature	0	0	2			0	Nonfo	od-cor	ntact surfaces clean			0	0	1
	2	0	cont Plar		properly cooked for	hot holding		0	0	1		_	NUT O	Hot an	d cold	Physical Facilit d water available; adequate pr			0	ा	2
<u> </u>	3				thawing methods use			0	0		_	_				stalled; proper backflow device				0	
É	4	00		mum	eters provided and as Food	Identification		0	0	1			-			d waste water properly dispose es: properly constructed, supp			0	0	2
:	5	0	Foo	d prog	erly labeled; original	container; required reco	rds available	0	0	1	5	52	0	Garba	ge/ref	use properly disposed; facilitie	s maintained		0	0	1
		our	_			Food Contamination	1				. –	_	-			ilities installed, maintained, an				0	1
$\vdash$	6	-	-	-	idents, and animals r			0	0	2	ľ	-	-	Adequ	ate ve	entilation and lighting; designa			0	0	1
	8					g food preparation, stor	age & display	0	0	1			NT	Ó. umar	1	Administrative i	toms		0		
<u> </u>	10 19	-			cleanliness hts; properly used ar	nd stored		0	0	1		_	-		-	nit posted inspection posted			0	0	0
-	0	0	_	shing	ruits and vegetables	Use of Utensils		0	0	1		_	_	_	_	Compliance Sta Non-Smokers P			YES	NO	WT
	1	0	In-u		nsils; properly stored				0			57				with TN Non-Smoker Protect			Ж		
	2	0	Uter	nsils, ( gle-us	equipment and linens e/single-service article	; properly stored, dried, es; properly stored, use	handled d	0	00		6	i8 9				oducts offered for sale roducts are sold, NSPA surve	y completed		0		0
	4				ed properly			0	0	1											
																Repeated violation of an identic ie. You are required to post the f					
mar repo		nd p C.A				t in a conspicuous manner 708, 68-14-709, 68-14-711,				st a he	aring	regard	ling t	his rep	ort by I	filing a written request with the C	ommissioner with	hin ten (10) days	of the	date	of this
	F	$\leq$	J	1	MU.	/	10/0	)1/2	2°02	2		-	>	2	>			1	L0/C	)1/2	023
Sig	natu	re o	f Pen	son Ir	Charge	1	10/0			Date	Si	gnati	ure o	f Envi	ronme	ental Health Specialist					Date
						Additional food safety	information can	be fe	ound	on ou						health/article/eh-foodservio	e ****				
PH	2267	(Rev	6-15	6		Free food safety t	raining classes	s are	ava	ilabk	e ead	ch m		at th	e cou	unty health department.				Rf	A 629
				·		Please	call (	) 4	232	2098	311	0		to s	ign-u	p for a class.	l				

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



#### Establishment Information

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 (Fahrenheit)						

Equipment l'emperature						
Description	Temperature ( Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit
Cooked sausage	Hot Holding	140
Cooked shredded beef	Hot Holding	145
Queso	Hot Holding	145
Coleslaw	Cold Holding	40
Shredded pork	Hot Holding	155

#### Observed Violations

Total # 2

Repeated # ()

33: Thawing corndogs at room temperature. Not an approved thawing method.46: No chlorine test strips

### 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

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: Proper 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 obtained from approved source.

- 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: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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:

\*\*\*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.

# Establishment Information

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

Source:	A&B, Chattanooga Restaurant,
r Source:	Public
Source:	
Source:	
Source:	
	er Source: Source: Source:

# Additional Comments