

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



Establishment Information	
Establishment Name:	Rib & Loin
Establishment Number #:	605148239

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)
Dish machine	Chlorine	100	
Sani spray	Quat	400	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Stand up cooler	62
Front fridge	40
Front fridge 2	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pork	Hot Holding	156
Mac	Hot Holding	161
Potato salad	Cold Holding	41
Beans	Hot Holding	162
Cut lettuce	Cold Holding	40
Sliced toms	Cold Holding	39
Slaw	Cold Holding	60
Milk	Cold Holding	60
Mash	Hot Holding	163
Chili	Hot Holding	184
Mac	Hot Holding	156
Potato	Hot Holding	161
Ribs	Hot Holding	136
Potato salad	Cold Holding	40
Beans	Hot Holding	156

Observed Violations

Total # 4

Repeated # 0

20: Stand up cooler holding at 60F. Discarded a gallon of milk, 2 lbs slaw, 4 lbs pudding

45: Walkin shelving peeling, in poor repair.

53: Floor tiles in poor repair in dish area and on back line.

54: Employee drinks stored next to food prep area. Unshielded lights in storage area.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employees familiar with policy posted in entry
- 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: Observed hand washing
- 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: 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 cooking of raw protein at time of visit.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed while on site
- 19: Adequate hot holding available
- 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.

***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.

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Sources

Source Type:	Water	Source:	Hud
Source Type:	Food	Source:	Iwc
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments