TENNESSEE DEPARTMENT OF HEALTH

No.			D			FOOD SERV	ICE ESTA	BL	ISH	IME	IN	r 11	ISI	PEC	TI	ON REPORT	SCO	RE		
Esta	هي blish	men	t Nan	ne	A & R BBC	Q #2						Tur	e of l	Establi	chm	Fermer's Market Food Unit K Permanent O Mobile	10		$\left[\right]$	
Addr	ess				3721 Hick	ory Hill						1.24	eon	Colduin	24 11 11	O Temporary O Seasonal				/
City					Memphis Time in 10:35 AM AM / PM Time out 11:00; AM AM / PM															
Insp	entio	n Da	te		09/09/20	021 Establishment #						argoe								
			spect		Routine	O Follow-up	O Complaint			- O Pro			-		Co	nsuitation/Other				
Risk					01	802	03			04		,				up Required X Yes O No	Number of Se	aate	52	
1100	000		isk F	act	ors are food p	reparation practices	and employee	beha	vior	8 mo	st c	omn	only	y repo	rte	d to the Centers for Disease Contr	ol and Prevent	ion	_	
				as c	ontributing fa											control measures to prevent illne	ss or injury.			
		(11	rik der	lgnet	ed compliance st											I INTERVENTIONS such item as applicable. Deduct points for co	alegory or subcate;	pory.)		
IN	in ce	mpī	ance			siance NA=not applicable	NO=not observe		_		S=co	rrecte	d on-s	site durir	ng ins	spection R=repeat (violation of the			_	
-		0107		110	Co	mpliance Status		COS	R	WT	H			_		Compliance Status Cooking and Reheating of Time/T		cos	R	WT
\rightarrow	_		NA	NO	Person in chara	Supervision e present, demonstrates i	noulados and			_		IN	OUT	NA	NO	Control For Safety (TCS) F				
	×	0		110	performs duties		nomeage, and	0	0	5		0		0	×	Proper cooking time and temperatures		8	2	5
2			NA	NO	Management ar	Employee Health nd food employee awarene	ess; reporting	0	0		۳	0		2		Proper reheating procedures for hot hold Ceeling and Helding, Date Marking		0	0	_
	×	0			Proper use of re	estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contro				
4	IN	OUT O	NA			Good Hygionic Practice asting, drinking, or tobacci			0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures		0	응	
5		0		0	No discharge fro	om eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	IN 嵐	001	NA			nting Contamination b d properly washed	y Hands	0	0	_		0	-	_		Proper date marking and disposition		_	0	Ť
_		ŏ	0	0	No bare hand co	ontact with ready-to-eat fo	ods or approved	ō	ō	5	22		0	×		Time as a public health control: procedure	rs and records	0	0	
8			-	-	alternate proced Handwashing si	dures followed inks properly supplied and	accessible	-	0	2	23	_	OUT		NO	Consumer Advisory Consumer advisory provided for raw and	undercooked			
	IN	OUT	NA	NO		Approved Source					23	_	0	8	110	food		٥	0	4
10	<u>家</u>		0	*		from approved source at proper temperature		8	0			IN SV	OUT		NO					
11	_	0				ondition, safe, and unadult is available: shell stock ta		0	0	5	24	_	0	0		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	×	0	destruction			0	0		~		OUT		NO			~		
13			NA	NO	Food separated	tection from Contamin and protected	ation	0		4		0 ※	8	X		Food additives: approved and properly us Toxic substances properly identified, store		0		5
14	X	Ō	Ō			urfaces: cleaned and sanit		Ō	Ō			IN		NA	NO			_	_	
15	2	0			Proper disposition served	on of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	ocess, and	0	0	5
				Goo	d Retail Prac	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects	into foods.			
										ar/A			ICE	5						
				00	T=not in complianc Col	npliance Status	COS=corre	cted o COS	R R	WT	inspe	ction				R-repeat (violation of the same Compliance Status		COS	R	WT
	_	OUT			Saf	le Food and Water			· · ·	_		0	UT	_		Utensils and Equipment				
21					d eggs used wh lice from approv			8	0	1	4	5 (properties of the surfaces cleanable, properties of the surfaces cleanable, properties of the surfaces of the	y designed,	0	0	1
30	,	0			obtained for spec	cialized processing method	5	ŏ	ŏ	1	4	6 (-			g facilities, installed, maintained, used, tes	at strips	0	0	1
		OUT	Prop	er cor		Temperature Control ked; adequate equipment f	or hemoerature					_	-			ntact surfaces clean		0	0	1
3		0	contr		ang menous as	ea, acaquate equipment	or compensione	0	0	2	E	0	UT			Physical Facilities		-	-	
3:	_				properly cooked thawing methods			0	8							d water available; adequate pressure stalled; proper backflow devices		8	읭	2
3	_				eters provided an			ŏ	ŏ	1		_				i waste water properly disposed		ŏ	허	2
		OUT				od identification						_	-			es: properly constructed, supplied, cleaned		õ	õ	1
3	;	0	Food	prop	erly labeled; orig	ginal container; required re	cords available	0	0	1	5	2	• •	Sarbag	e/ref	use properly disposed; facilities maintained	t t	0	이	1
	-	OUT				n of Feed Contaminati	on						-			ilities installed, maintained, and clean		0	0	1
30	:	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	4 (0 ^	Adequa	te ve	entilation and lighting; designated areas us	ed	0	٥	1
37	'	0	Cont	amina	ation prevented o	during food preparation, st	orage & display	0	0	1		0	UT			Administrative Items				
3	_	-	-		leanliness	and stored		0	0	1						nit posted inspection posted		0	읽	0
- 40	_			- N	ths; properly use ruits and vegetab			0	0	1	f	6 (<u>, 1</u>	nust re	cent	Compliance Status		YES		WT

- 1		100											
	41	0	In-use utensils; properly stored	0		1		57	Compliance with TN Non-Smoker Protection Act		28	0	
[42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	ור	58	Tobacco products offered for sale		0	0	0
1	43	0	Single-use/single-service articles; properly stored, used	0	0	1	11	59	If tobacco products are sold, NSPA survey complet	ed	0	0	
[44	0	Gloves used properly	0	0	1	Ι.						
	service manner report	estable and port.C.A.	rect any violations of risk factor items within ten (10) days may result in suspe shment permit. Items identified as constituting imminent health hazards shall I ost the most recent inspection report in a conspicuous manner. You have the ri sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-	e com	ected	imme	diat	ely or operat	ons shall cease. You are required to post the food servic	e establishment permit	in a c	onspi	cuous
	Ta	\sim	$\mathcal{V}_{\mathcal{A}}$ ($\mathcal{F}_{\mathcal{A}}$) $\mathcal{V}_{\mathcal{A}}$	09/2									021

Date

Signature	of	Person	In Charge	

OUT

Proper Use of Utensils

21
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Signature of Ekvint ental Health Specialist

Non-Smokers Protection Act

09/09/2021

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D	ate	a.	

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

Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: A & R BBQ #2 Establishment Number #: 605152666

ISPA Survey – To be completed if #57 is "No"	
ope-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Cooler	35					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Pork shoulder	Hot Holding	173				
Pull pork	Hot Holding	145				
Cole slaw	Cold Holding	39				
Potato salad	Cold Holding	41				

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Comments/Other Observations		
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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.

Establishment Information

Establishment Name: A & R BBQ #2

Establishment Number : 605152666

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Establishment Number # 605152666

Sources				
Source Type:	Food	Source:	US Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments