

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



| | |
|----------------------------------|---------------------|
| Establishment Information | |
| Establishment Name: | Cracker Barrel #200 |
| Establishment Number #: | 605087691 |

| | |
|---|--|
| 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 (Surface temp) | Hot Water | | 174 |
| Triple Sink | Chlorine | 100 | |
| Bulk Wiping Cloth Solution | | 100 | |

| | |
|--|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| All refrigeration @ 41°F or below. Product temperatures taken from | |

| | | |
|---------------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Ground Beef | Cooking | 203 |
| Ground Beef (cooling drawer) | Cold Holding | 41 |
| Chicken (cooling drawer) | Cold Holding | 40 |
| Chicken (walk in) | Cold Holding | 38 |
| Trout (walk in) | Cold Holding | 37 |
| Sliced Tomatoes | Cold Holding | 37 |
| Turkey (salad low boy) | Cold Holding | 41 |
| Roast Beef (walk in 2) | Cold Holding | 41 |
| Fried Chicken (holding cabinet) | Hot Holding | 137 |
| Pot Pie (holding cabinet) | Hot Holding | 159 |
| Grilled Chicken (bain) | Hot Holding | 161 |
| Cooked Greens (bain) | Hot Holding | 166 |
| Meatloaf | Hot Holding | 155 |
| Cole Slaw (wait station) | Cold Holding | 37 |
| Dipper Well | Hot Holding | 165 |

Observed Violations

Total # 9

Repeated # 0

- 1: Active managerial control not provided at time of inspection. Several areas of kitchen/prep areas in disarray and active managerial control over handwashing and general cleanliness not provided.
- 2: PIC not aware of employee illness policy symptoms and reportable illnesses. Advised on employee illness policy at time of inspection.
- 4: Employee observed chewing gum at prep station while preparing food items.
- 6: Observed employee on cookline handle raw ground beef then continue cooking and preparing other food items without washing hands. Employees must wash hands after handling raw food products. Also observed additional employee "spray" gloved hands with T&S nozzle in prep area without washing hands. Employees must wash hands with soap for at least 20 seconds, then dry with a single service hand towel at designated hand sink.
- 14: Lack of adequate cleaning/ sanitizing frequency not provided. Several surfaces with noted build up of food debris. Mold noted inside walk in cooler (2) on sheet pan racks. Recommend detailed cleaning regiment/list to adequately maintain cleanliness of food and non-food contact surfaces.
- 37: Uncovered/unprotected food items noted in walk in cooler/freezer unit.
- 45: Excessive frost/ice build up noted in walk in freezer unit.
- 53: Floors in poor repair at dishwashing area and in walk in cooler (2).
- 54: Designated areas not utilized to store personal items. Keep personal items away from food prep areas to avoid contamination.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #200

Establishment Number : 605087691

Comments/Other Observations

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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: (IN): Food products obtained from approved 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment utilizing TPHC to control whole shelled eggs and pancake batter on cookline. Items under time control must be time stamped when removed from refrigeration.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Cracker Barrel #200

Establishment Number : 605087691

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

| | |
|-------------------------|-----------|
| Establishment Number #: | 605087691 |
|-------------------------|-----------|

Source Type: _____ Source: _____

Additional Comments