TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			Cracker Barrel #200						Fermer's Market Food Unit Permanent O Mobile										
Address			50 Birmingham Hwy.				_	Type of Establishment Ø Permanent O Mobile O Temporary O Seasonal											
City			Chattanoo	ga	Time in	12	2:4	5 F	M	A	M / PI	и Tir	me or	ut 02:30; PM AM / PM					
		on Da	rte		03/23/20	022 Establishment #		_				_	d 0						
			spec		Routine	O Follow-up	O Complaint			- O Pr					Cor	nsultation/Other			
Ris	k Ca	tegor	y		O 1	30(2	03			04				Fo	low-	up Required 🕱 Yes O No Number of S	ieats	17	2
		R	isk I													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																INTERVENTIONS			
17	≱in o	(C) ompli		algna		iance NA=not applicable	NO=not observe		Rema							ach item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis)	
	-	010	NA	NO	Co	mpliance Status		COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	0	奥	NUA	NO	Person in charge	Supervision e present, demonstrates i	mowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health						凉 0	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
23	<u>。</u> 美) 0				d food employee awaren striction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO	,	lood Hygienic Practic	••	-		_	18	0	0	0	X	Proper cooling time and temperature	0	0	
4	0 黨	8				asting, drinking, or tobacc om eyes, nose, and mouth		0	0	5		X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	00	00	
6	IN	OUT 炭	NA	NO	Prever	nting Contamination b d properly washed		0			21	1	0	Ó		Proper date marking and disposition	0	0	9
7	×		0	0		ontact with ready-to-eat fo	ods or approved	0	0	5	22	×	0	O NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	1	0	NA	100		nks properly supplied and Approved Source	accessible	0	0	2	23	_	0	0	no	Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0				rom approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0 ※	0	0	×	Food in good co	t proper temperature ndition, safe, and unadult		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	destruction	is available: shell stock ta		0	0			IN	OUT	NA	NO	Chemicais			
13		OUT		NO	Food separated	and protected	ation	0	0	4	25	0 嵐	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	0	黨	0	1		rfaces: cleaned and sanit on of unsafe food, returne			0	5		IN	OUT	NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and			
15	×	0			served	an or unsale lood, leturne	a lood hot le-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Pract	tices are preventive	measures to co	ntro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						-							1CE	3					
			_	00		mpliance Status	COS=corre		R							R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_	28				d eggs used whe			0	0	1	4					Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
	29 10	0	Varia		tice from approve obtained for speci	ialized processing methor	\$	8	0	2	4		~ 0			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	erco		Comporature Control ed; adequate equipment f	or temperature	-			4	-	_			nact surfaces clean	0	0	1
	31 32	0	cont	rol	properly cocked			0	0	2	4		UT O H		i cold	Physical Facilities water available; adequate pressure	0		
;	33	0	Appr	oved	thawing methods	s used		0	0	1	4	9	0 P	lumbir	ng ins	stalled; proper backflow devices	0	0	2
	14	O OUT		mome	eters provided an	od identification		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
;	35	0	Food	i prop	erly labeled; origi	inal container; required re	cords available	0	0	1	5	2	o G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
	36	OUT				n of Food Contaminati	on	0	0	2	5	-+-				lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
	90 97	-			dents, and anima		ener 8 dicelari	0	0	1	F	-	∞ ∩ υτ	oeque	ne ve		0	0	1
	38				leanliness	luring food preparation, st	orage & display	0	0	1	5			ument	Dern	Administrative items	0	0	
	39	Ó	Wipi	ng cic	ths; properly use			Ō	0	1						inspection posted	0	0	0
	10	OUT				er Use of Utensils		0		_						Compliance Status Non-Smokers Protection Act			WT
_	12				nsils; properly sto quipment and lin	ored ens; properly stored, drie	d, handled	0	8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	8		0
	13 14	0	Sing	le-use		rticles; properly stored, u			8		5	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0		
																Repeated violation of an identical risk factor may result in revo			
mar	mer a	nd po	st the	most	recent inspection r		ner. You have the rig	ht to r	eques							e. You are required to post the food service establishment permissioner within ten (10) days			
	1				notice		03/2			>		C	Э.	~l	Y	500	יוכר	210	2022
Sin	natu				Charge	~	03/2	.312	-	Date							Date		
						*** Additional food safe	ty information can	be fo								ealth/article/eh-foodservice ****			
							7									inty health denortment			

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
P192201 (1094. 0=10)	Please call () 4232098110	to sign-up for a class.	nue des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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

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)				
Dish Machine (Surface temp)	Hot Water		174				
Triple Sink	Chlorine	100					
Bulk Wiping Cloth Solution		100					

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below. Product temperatures taken from					

Food Temperature	od Temperature					
Decoription	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				

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.

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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: (NÁ) 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.

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 Information

Establishment Name: Cracker Barrel #200

Establishment Number #: 605087691

Food	Source:	Approved sources noted
Water	Source:	Public
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments