



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC
Address: 200 Crossing Ln., Ste 500
City: Mount Juliet
Inspection Date: 02/22/2024
Time in: 12:25 PM
Time out: 01:35 PM
Risk Category: 03
Number of Seats: 136

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 02/22/2024
Signature of Environmental Health Specialist: [Signature] Date: 02/22/2024



**Establishment Information**

Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC  
 Establishment Number #: 605228388

**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)
Bucket	QA	300	
Ecolab	CI	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Avantco ric	37
Wic	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Ribs	Hot Holding	138
Baked potato	Hot Holding	159
Baked beans	Hot Holding	139
Chicken tenders	Cooking	179
Green beans	Hot Holding	177
Mac and cheese	Hot Holding	166
Wings	Cold Holding	41
Fish raw	Cold Holding	38
Potato salad	Cold Holding	34
Mac and cheese	Cooling	66
Potato salad	Cooling	77
Chicken tenders	Cold Holding	38
Pulled pork	Hot Holding	137

**Observed Violations**

**Total #** 4

**Repeated #** 0

- 26: Sprqy bottles stored near mop sink not labeled. Relabeled during inspection
- 35: Large bins with spices, flour, sugar and seasoned flour not labeled. Labeled during inspection
- 42: Pans stacked wet on shelf in dish area
- 53: Grease build up under equipment



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 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: Employees are washing hands when changing gloves. Employee washed hands after wiping down work area
- 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 hand sinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: French fries are held in tphc and the policy is being followed
- 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.
- 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:	City
Source Type:	Food	Source:	US Foods, BBQ pigs, crown bakery
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

Complaint of possible illness from ribs, sausage, or pulled pork. Restaurant had been contacted by someone about possible illness. PIC stated that no employees have reported illness in the last 2 weeks. No sausage available during inspection.