

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Martin's BBQ Joint Mt. Juliet, LLC Remanent O Mobile Establishment Name Type of Establishment 200 Crossing Ln., Ste 500 O Temporary O Seasonal **Mount Juliet** Time in 12:25 PM AM / PM Time out 01:35: PM AM / PM

02/22/2024 Establishment # 605228388 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 136 Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for ea

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=co	recte	d on-si	te duri	ing in:	spection
					Compliance Status	cos	R	WT						-
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooki
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	0	0	Proper co
_	IN	OUT	T NA NO Employee Health					17		ŏ	ŏ	×	Proper re	
2	300	0			Management and food employee awareness: reporting	0	0	\neg		_			-	Cooling
3	×	O Proper use of restriction and exclusion O		0	5		IN	ОUТ	NA	NO	Country			
	IN	OUT	NA	NO	Good Hygienic Practices				18	议	0	0	0	Proper co
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	0	0	Proper ho
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	24	0	0		Proper co
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper da
6	黨	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	_	11110 00
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	_	^	M	-	Consume
	IN	OUT	NA	NO	Approved Source				23	0	0	245		food
9	黨	0			Food obtained from approved source	0 0				IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	320		Pasteuriz
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	•	300		Pasteuriz
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food add
13	黛	0	0		Food separated and protected	0	0	4	26	0	25			Taxic sub
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Cor
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complian HACCP

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	×		Food additives: approved and properly used	0	0	-
26	0	*			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

. PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	١.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	,
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ा	0	Г
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a h en (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

02/22/2024

02/22/2024

erson In Charge

PH-2267 (Rev. 6-15)

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

Free food safety training classes are available each month at the county health department.) 6154445325 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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 inflitrating 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 # ()
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

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

Establishment Number: 605228388

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Disucussed 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 handsinks 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: Se 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.

Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC Establishment Number: 605228388	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor Establishment Name: N	mation 1artin's BBQ Joint Mt. J	uliet, LLC	
Establishment Number #	605228388		
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 Comme	ents		
	ss. PIC stated that no		urant had been contacted by someone ness in the last 2 weeks. No sausage