TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	ALL														_	
Establ	shmer	nt Nam		Ms Tees BBQ and Soul Food					_				Fermer's Market Food Unit O Mobile			
Addres				2215 Crutchfield St				_	Тур	be of t	Establi	shme	O Temporary O Seasonal			
City				Chattanooga	0	1:3	0 F	- M	4		и та	ma ni	t 02:25; PM AM / PM			
,			i	05/25/2023 Establishment # 60530711					-	d 0		ine or				
Inspec						_	-						nsultation/Other		_	
Purpo				展Routine O Follow-up O Complain			O Pro	Siimin	ary		-				12	
Risk C	-			O1 X2 O3 ors are food preparation practices and employee	behr		04	at c	omin	nonh			up Required O Yes 🗱 No Number of .		12	
				ontributing factors in foodborne illness outbreak												
	(14)	urk den	gnat	FOODBORNE ILLNESS R ted compliance status (IK, OUT, HA, HO) for each numbered ite										egory.)	
IN≈ir	compl			OUT=not in compliance NA=not applicable NO=not observ	ed		C0						pection R=repeat (violation of the same code provis	ion)		
	017	NA	NO	Compliance Status Supervision	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1 8	-	~		Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
1 04		NA	NO	performs duties Employee Health		0	9		凉 0	8	0		Proper cocking time and temperatures Proper reheating procedures for hot holding	0	00	5
2) 3);			- 1	Management and food employee awareness: reporting	_	0	5	-	IN	олт			Cooling and Holding, Date Marking, and Time as	-	_	
\vdash	-		_	Proper use of restriction and exclusion	0	0	Ť	4	0				a Public Health Control			
4 X	0	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0		19	12		8		Proper cooling time and temperature Proper hot holding temperatures		0	
5 🔊	(O	NA	O NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	°		25	8	8	0	Proper cold holding temperatures. Proper date marking and disposition		8	5
6 1			0	Hands clean and properly washed	0	0			0	ŏ	x	-	Time as a public health control: procedures and records	ō	ō	
7 8		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT		NO	Consumer Advisory	-		
8 2		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4
9 8	0	nex	no l	Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 C	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12 C	ō	8	0	Required records available: shell stock tags, parasite	ō	ŏ		H	IN	OUT	NA	NO	Chemicals			
L IN	OUT	NA		destruction Protection from Contamination			-	25	0	0	25		Food additives: approved and properly used	0	0	
				East concerned and evelopted												
13 5	유	8		Food separated and protected	-	0			<u> 第</u>	0	NA	NO	Toxic substances properly identified, stored, used	0	0	
13 X 14 X 15 X		0		Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0 0 0	000	4 5 2		IN		NA X	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	0	0	5
13 X 14 X 15 X				Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5 2	26 27	IN O	OUT O	冥		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
13 <u>3</u> 14 <u>3</u> 15 <u>3</u>			G 00	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c	0 0 ontro	0 0 the	5 2 intro	26 27 oduc	IN O tion	out O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.			5
13 X 14 X 15 X			G 00	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	O O ontro	0 0 the	5 2 intro	26 27 oduc	IN O tion	out O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0	0	5 WT
15)	0	1	300	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water	0 0 ontro ected o COS	O O the n-site R	5 2 intro arAl during WT	26 27 oduc	IN O tion ction	our of p rcts	义 atho	gena	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	O COS	0 R	WT
15)) 28 29		Paste	0U1 oU1 and	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tenot in compliance COS=corr Compliance Status Safe Food and Water d eggs used where required lice from approved source	O O O O O C O S O O O	0 0 the n-site R	5 2 intro during WT 1 2	26 27 oduc	IN O tion ction		atho	gens	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0	0	
15 XI		Paste Water Variar	0U1 oU1 and	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tenot in compliance COS=corr Compliance Status Safe Food and Water ed eggs used where required	O O O O O C O S O O O	O O the n-site R	5 2 intro during WT 1 2	26 27 oduc	IN O tion ction		atho	gena nd no	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	O COS	0 R	WT
15)ji 28 29		Paste Water Variar Prope	ourize and ice o	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water d eggs used where required fice from approved source cottained for specialized processing methods	O O O O O C O S O O O	0 0 the n-site R	5 2 intro during WT 1 2	26 27 oduc	IN O tion C tion C tion C tion C tion C tion C		atho ood a onstru Varew	gena nd no cted, ashin	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0	0 R	WT
15)j		Paste Water Variar Prope	GOO OUT unze and ice o	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tenot in compliance COS=com Compliance Status Safe Food and Water d eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control Compliance Status Compliance Control Complianc	O O O C O O O O O O	0 0 1 the 0 0 0 0 0	5 2 intro 31/1 during WT 1 2 1	26 27 0duc	IN O tion ACI ction 5 5 7 2 0		atho ood a onstru Varew	gena nd no cted, ashin d-cor	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0 0 0	0 R 0 0	WT 1 1
15)i		Paste Water Variar Prope contro Plant Appro	Goo OUT and ace o r coo f food ved 1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water d eggs used where required fice from approved source cottained for specialized processing methods Food Temperature Control Coling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used	ontro cos cos cos cos cos cos cos		5 2 317-1 during WT 1 2 1 2 1 1 1	26 27 000000 41 41 44 44 44 44	IN O Ction Ction S S C S S C S S C S		atho onstru Varew lonfoo	gena nd no cted, ashin d-cor d cold	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italled, proper backflow devices	0 0 0 0 0	0 R 0 0 0 0	WT 1 1 1 2 2
15)i		Paste Water Variar Prope contro Plant Appro Them	Goo OUT and ace o r coo f food ved 1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance COS=corr Compliance Status Safe Food and Water d eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature properly cocked for hot holding	O ontro cos cos O O O O O		5 2 ar/ during WT 1 2 1 2 1	26 27 0duc 198 198 44 44 44	IN O tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C		Cood at onstru Varew lonfoo Numbi Sewag	gena nd no cted, ashin d-cor d cold ng ins e and	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan c, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure	0 0 0 0 0	0 R 0 0 0 0 0 0 0	WT 1 1 2
15)i		Paste Water Variar Prope contro Plant Appro Them	GOO and and ace o r coo l food ved 1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance COS=corr Compliance Status Safe Food and Water d eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate	ontro cos cos cos cos cos cos cos		5 2 317-1 during WT 1 2 1 2 1 1 1	26 27 00duc 198 44 44 44 44 44 44 44 50	IN O tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C tion C		Cood au cood au constru Varew Varew Varew Varew Varew Vot and Varew Varew Varew Varew Vot and Varew Varew	gena nd no cted, ashin d-cor d cold ng ins a and acilitie	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed	0 0 0 0 0 0	0 R 0 0 0 0	WT 1 1 1 2 2 2
15) 28 29 30 31 31 32 33 34	0000 0000 0000 0000 0000	Paste Water Variar Prope contro Plant Appro Them	GOO and and ace o r coo l food ved 1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water ed eggs used where required fice from approved source costained for specialized processing methods Food Temperature Control Compensional active and active properly cocked for hot holding thawing methods used eters provided and accurate Food Identification			5 2 317-1 during WT 1 2 1 2 1 1 1	26 27 0duc 127 127 127 14 44 44 44 44 44 44 56 5	IN O tion Action S S S S S S S S S S S S S S S S S S S		ood au onstru konfoo konfoo kot and fumbii sewagu oilet fi	gent nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refi	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment rifood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned		0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1
15) 28 29 30 31 31 32 33 34		Paste Water Variar Prope contro Plant Appro Them Food	Goo ounze and ice o r cood l food ved 1 norme	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Trinot in compliance are preventive measures to c COS=com Compliance Status Safe Food and Water ed eggs used where required fice from approved source obtained for specialized processing methods. Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available			5 2 317-1 during WT 1 2 1 2 1 1 1	26 27 00duc 44 44 44 45 55 55	IN O tion Action C C S S C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S S C C C S S C C C C S S C C S S C C S S S C S		interference of the second and the second and the second s	gene nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15) 28 29 30 31 32 33 34 35	0000 0000 0000 0000 0000 0000 0000 0000 0000	Paste Water Variar Prope contro Plant Appro Them Food	Goo OUT urize and ice o r coo i f cood i ore prope	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tenot in compliance are preventive measures to c Tenot in compliance COS=com Compliance Status Safe Food and Water d eggs used where required lice from approved source bitatined for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 arAll during WT 1 2 1 1 1 1 1 1	26 27 27 27 15 15 44 44 44 44 44 45 55 55 55 55	IN O C C C C C C C C C C C C C C C C C C		interference of the second and the second and the second s	gene nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean		0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15) 28 29 30 31 32 33 34 35 36 37 38		Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso	GOU and and and and and and and and and and	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance are preventive measures to c T=not in compliance COS=corr Compliance Status Safe Food and Water d eggs used where required fice from approved source cottained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 26 44 44 44 44 44 56 55 55 55	IN C C C C C C C C C C C C C		Current Coord and Coord an	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci typerm	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items		0 R 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15) 28 29 30 31 32 33 34 35 36 37	0000 0000 0000 0000 0000 0000 0000 0000 0000	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin	GOU and ace o food food food food food food food fo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water d eggs used where required fice from approved source cottained for specialized processing methods Food Temperature Control compeny cooked for hot holding thawing methods used there provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 26 44 44 44 44 44 56 55 55 55	IN C C C C C C C C C C C C C		Current Coord and Coord an	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci typerm	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italed, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items		0 R 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15) 28 29 30 31 32 33 34 35 36 37 38 39 40		Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash	Good unize and and ce o r cood f food f food f f oome prope s, ro mina and ce o f f oom f f oom f f oom f f oom f f oom f f oom f f oom f f oom f f oom f f oom f f oom f f oom f oo f oom f oo f oom f oo f oo f oo f oo f oo f oom f oom f oom f oom f oo f oo f oo f oo f oom f oo f oo f oom f oom f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oo f oom f oo f oo f oo f oo f oo f oo f oo f oo f oom f oom f oom f oo f oo f oo f oom f oo f oom f oo f oom f oo f oo f oom f oo f oo f oom f oom f f oo f	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tend in compliance are preventive measures to c COS=corr Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of UtensIIs	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 ar/Al during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 27 27 27 44 44 44 44 44 55 55 55 55 55	IN C C C C C C C C C C C C C		Current Construction Constructi	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci typerm cent	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 1 0
15) 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42	00000000000000000000000000000000000000	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens	Goo and r coo l food yed t ome propo s, ro mina nal c g clo ing fr uter is, e	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tend in compliance are preventive measures to c Tend in compliance Status Safe Food and Water d eggs used where required Fice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 27 27 10 44 44 44 44 44 44 55 55 55 55 55 55	IN O tion AG1 C C C C C C C C C C C C C		SK atho ood all ood all ood and varew lonfoo lot and lot and l	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 1 0
15) 28 29 30 31 32 33 34 35 36 37 38 39 40 41		Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Uters Single	Good and ice o r cood l food yeed to mina nal c g clot ing fr uter uter use	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tenot in compliance are preventive measures to c Tenot in compliance COS=com Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 27 1 27 1 27 1 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 5 5 5 5	IN O tion AG1 C C C C C C C C C C C C C		SK atho ood all ood all ood and varew lonfoo lot and lot and l	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 0 WT
15) (28 29 30 31 32 33 34 35 36 36 37 38 39 40 40 41 42 43 37 7 88 39 40		Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Good unize and ice o r cood i food yed t i ome prope s, ro mina anal c g cloi ing fr is, e -use s use s use	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tend in compliance COS=corr Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination etents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ed properly etions of risk factor items within ten (10) days may result in suspe	0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 27 27 27 27 27 44 44 44 44 44 44 44 44 55 55 55 55 55	IN Control Control Co		SK atho ood at ood	gena nd no cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci typerm cent typerm cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food
15) (28 29 30 31 31 32 33 33 34 35 36 36 37 38 39 40 40 40 41 41 42 43 34 44	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appron Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Good and ce o r cood l c cod l cod l cod l cod l cod l	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Trinot in compliance are preventive measures to c Trinot in compliance Status Safe Food and Water d eggs used where required fice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification rerly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored squipment and linens; properly stored, dried, handled s/single-service articles; properly stored, dried, handled s/single-service articles; properly stored, used eters identified as constituting imminent health hazards shall i	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 27 27 27 27 27 44 44 44 44 44 44 44 44 44 44 44 44 55 55	IN C C C C C C C C C C C C C		SIK atho ood all ood all o	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violations of an identical risk factor may result in revolu- . You are required to post the food service establishment perm			WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food
15) (28 29 30 31 31 32 33 33 34 35 36 36 37 38 39 40 40 40 41 41 42 43 34 44	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appron Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Good and ce o r cood l c cod l cod l cod l cod l cod l	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tend in compliance are preventive measures to c Tend in compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erfly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in supe bit. Items identified as constituting imminent health hazards shall 1	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 27 27 27 27 27 44 44 44 44 44 44 44 44 44 44 44 44 55 55	IN C C C C C C C C C C C C C		SIK atho ood all ood all o	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Maministrative Items hit posted inspection posted Men-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor . You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0 0
15) (28 29 30 31 31 32 33 33 34 35 36 36 37 38 39 40 40 40 41 41 42 43 34 44	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appron Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Good and ce o r cood l c cod l cod l cod l cod l cod l	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c Tend in compliance are preventive measures to c Tend in compliance COS=corr Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled Misingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspection it.tems identified as constituting imminent health hazards shall I recent inspection report in a conspicuous manner. You have the ri 14-700, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	26 27 27 27 27 27 27 44 44 44 44 44 44 44 44 44 44 44 44 55 55	IN C C C C C C C C C C C C C		SIK atho ood all ood all o	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Maministrative Items hit posted inspection posted Men-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor . You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day		0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0 0

Signature of	Person	In Charge				

05/25/2023

SCORE

Date

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

Please call () 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
	(Net. 0-10)	Piease call () 4232098110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ms Tees BBQ and Soul Food Establishment Number #: 605307115

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 wenty-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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	CI	50								

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Ribs SW	Hot Holding	145
Beans	Hot Holding	152
Ribs Grill	Cooking	162
Turkey Leg RI	Cold Holding	40
Slaw	Cold Holding	40

Observed Violations

Total # 3

Repeated # 0

- 37: Multiple fly traps are place above food prep table.
- 47: Nonfood contact surfaces soilded.
- 54: Light out in the kitchen and restroom.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ms Tees BBQ and Soul Food

Establishment Number : 605307115

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: PIC knows all symptoms of the illness policy.
- 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: Hands properly washed.

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: Food is from an approved source.

- 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: Please see temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooling during inspection.
- 19: Please see temperatures.
- 20: Please see temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.
- 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: 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.

Establishment Information

Establishment Name: Ms Tees BBQ and Soul Food Establishment Number: 605307115

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Ms Tees BBQ and Soul Food Establishment Number # 605307115

Sources		
Source Type:	Source:	

Additional Comments