

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

O Farmer's Market Food Unit Kenny's Smokehouse (Mobile) O Permanent MMobile Establishment Name Type of Establishment 2312 Stuart St. O Temporary O Seasonal Address Chattanooga Time in 07:45 PM AM / PM Time out 08:20; PM City 06/09/2023 Establishment # 605304368 Embargoed 0 Inspection Date ₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

О3

tisk 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.

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					id		O	
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	窳		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16		0	0	寒	Proper cooking time and temperatures	0	0	5	
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control				
18	_	0	0	×	Proper cooling time and temperature	0	0		
19	-	_	0	0	Proper hot holding temperatures	0	0		
20		0	200	L.	Proper cold holding temperatures	0	0	5	
21	0	0	0	200	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5	
26	黨	0			Toxic substances properly identified, stored, used	0	0		
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

O Yes 疑 No

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	0	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	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	1000		
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	獻	Hot and cold water available; adequate pressure	0	0	- 2
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	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	類	Current permit posted	0	0	T-6
56	100	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

06/09/2023

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Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Kenny's Smokehouse (Mobile)							
Establishment Number #: [605304368							
NSPA Survey – To be completed if		Annual and all blooms to a					
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 per	son attempting to gain entry	to submit acceptable for	m of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	ry entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed	or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renheit)			
Food Temperature			1= 1				
Description		State of Food	Temperature (Fah	renheit)			

bserved Violations	
otal # 6 epeated # 0	
epeated # ()	
5:	
6:	
8:	
4:	
5:	
6:	
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Establishment Name: Kenny's Smokehouse (Mobile)

Establishment Number: 605304368

Comments/Other Observations
1: Owner presently in control of food borne illness risk factors. Highly recommend taking a food safety training to improve knowledge of food safety. 2: 3:
4:
5:
6: Water available to wash hands—reviewed good hand washing practices with the staff. 7:
8: Hand washing sink with running water.
9: 10: 11: 12: 13: 14: Running water, soap and bleach available to sanitize equipment. 15:
16:
17: No reheating observed. BBQ pork holding 168 F.
18: 19: Sausage, bbq pork and chicken holding above 135 F. 20:
21:
 22:
23:
24:
25:
26: 27:
57:
58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Kenny's Smokehouse (Mobile)		
Establishment Number: 605304368		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

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Establishment Name: Kenny's Smokehouse (Mobile)					
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Sources	1				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
	41				