TENNESSEE DEPARTMENT OF HEALTH VICE ESTARI ISHMENT INSPEC NU DED

N. CARLES						FOOD SERV	ICE ESTA	BL	ISH	IME	EN٦	r IP	NS	PEC	TI	ON REPORT	SCOP	RE		
Esta	bist	imen	t Nar		Neely's Inter	state BBQ										O Fermer's Merket Food Unit)		7	
	ress				7209 Winche	ester RD					_	Тур	be of	Establ	ishme	O Temporary O Seasonal				
					Memphis			02)·?	5 0										
City						2									me o	ut U2:55; PIVI AM/PM				
		n Da				Establishment #	00524764	5		-	Embe		d			[
Ρυη	oose	of In	spect	tion	ORoutine	樹 Follow-up	O Complaint			O Pro	Mimin	ary		c	Co	nsultation/Other				
Risi	Cat	egon			01	<u>31</u> (2	O 3	haba		04	-					up Required O Yes 🕅 No Num to the Centers for Disease Control and P	ber of Se		10	5
		_														control measures to prevent illness or inj		on		
			* *		ed compliance status											INTERVENTIONS ach liom as applicable. Deduct points for category or	aubcataa			
IN	⊨in c	ompili				e NA=not applicable	NO=not observe									spection R=repeat (violation of the same cod				
						liance Status	10 101000111	COS	R		Ē					Compliance Status			R	WT
	IN	OUT	NA	NO		Supervision						IN	ou	T NA	NO	Cooking and Reheating of Time/Temperat Control For Safety (TCS) Foods	ture			
1	鬣	0			Person in charge pre performs duties	esent, demonstrates kn	owledge, and	0	0	5	16	0	0			Proper cooking time and temperatures	-	0	0	
,	IN XX		NA	NO		Employee Health od employee awarenes	e: reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding		0	8	•
3		0			Proper use of restric		a, reporting	ō	ŏ	5		IN	ou	T NA	NO	Cooling and Holding, Date Marking, and Tin a Public Health Control	ne as			
	IN	OUT	NA	NO	Good	d Hygionic Practicos	•					0	0			Proper cooling time and temperature	-	0	0	_
4	邕	0				g_ drinking_ or tobacco yes, nose, and mouth	use	00		5	19 20		8	0	0	Proper hot holding temperatures Proper cold holding temperatures		응	8	
	IN	OUT	NA	NO	Preventin	g Contamination by	Hands					1			0	Proper date marking and disposition		ŏ	ŏ	5
	嵐	0			Hands clean and pro	operly washed ct with ready-to-eat foor	ds or approved	0		5	22	0	0	12	0	Time as a public health control: procedures and rec	cords	0	0	
7	鬣	0	0	0	alternate procedures	s followed		0	0	Ť		IN	ou	T NA	NO	Consumer Advisory				
8	N IN	ᇞ	NA	NO		properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercoo food	ked	0	0	4
9	嵩	0			Food obtained from	approved source		0				IN	ou	T NA	NO	Highly Susceptible Populations				
10	0 ※	0	0	×	Food received at pro	oper temperature ion, safe, and unadulter	ated	00	0	5	24	0	0	100		Pasteurized foods used; prohibited foods not offere	d	0	0	5
	0	ŏ	88	0	Required records av	ailable: shell stock tags		ō	ŏ			IN	our	T NA	NO	Chemicals			-	
H	IN	OUT	NA	NO	destruction Protect	ion from Contamina	tion	-	-	-		0	0	123	-	Food additives: approved and properly used		न	তা	
13	篾	0	0		Food separated and				0		26	篾	0			Toxic substances properly identified, stored, used		0	0	-
	_	0	0			es: cleaned and sanitiz f unsafe food, returned				5		IN	-	T NA	NO	Conformance with Approved Procedure Compliance with variance, specialized process, and	4	_		
15	篾	0			served			0	0	2	27	0	0	黨		HACCP plan	-	0	٥	5
				Goo	d Retail Practice	s are preventive m	easures to co	ntro	the	intro	oduc	tion	of	patho	geni	s, chemicals, and physical objects into for	ods.			
						-		GOO	DR	ar/Al	L PR	АСТ	TICE	53						
				00	not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same code pro-			- 1	1117
		OUT				iance Status ood and Water		cos	R	WI		0	UT			Compliance Status Utensils and Equipment	-	208	ĸ	WT
2	8				d eggs used where r			0	0	1	4	5 (infood-contact surfaces cleanable, properly designe	d, ,	0	0	1
_	0					ed processing methods		ő	0	2	4		. 1			and used g facilities, installed, maintained, used, test strips		0	0	1
_	_	OUT	_			perature Control	s tampa cathura			_	4		-			ntact surfaces clean	_	-	 	1
3	1		contr		aing methods used; a	adequate equipment for	r temperature	0	이	2	F	_	UT	14011100	4.00	Physical Facilities		~	~	<u> </u>
	2				properly cooked for I				0	1	4	_				swater available; adequate pressure		<u> </u>		2
	3 4				thawing methods use tens provided and ac			0	0	1	4	_				stalled; proper backflow devices		8	허	2
		OUT				identification		-			5	_	-			es: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	l prop	erly labeled; original	container; required reco	ords available	0	0	1	5	2	0	Garbaç	e/ref	use properly disposed; facilities maintained		0	0	1
		OUT			Prevention of	Food Contamination	n				5	3 3	×	Physica	al fac	lities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and animals n	ot present		0	0	2	5	4 (<u> </u>	Adequa	ste ve	entilation and lighting; designated areas used		0	0	1
3	7	0	Cont	amina	tion prevented durin	g food preparation, stor	rage & display	0	0	1		0	TUK			Administrative items				
	8				leanliness			0	0	1	5					nit posted		0	0	0
_	9 0				ths; properly used ar ruits and vegetables	nd stored			00	1	5	6 (0]	Most re	cent	Compliance Status		O (ES		WT
		OUT			Proper	Use of Utensils				_						Non-Smokers Protection Act		-	-	
4	12				nsils; properly stored	properly stored, dried,	bandled		8		5					with TN Non-Smoker Protection Act ducts offered for sale		읽	읭	0
	3					es; properly stored, use				1	5					roducts are sold, NSPA survey completed		ŏ	ő	Ť

tion of an identical risk factor may result in revocation of your foo ired to post the food service establishment permit in a conspicuou sion of your fo sult in su od se ards shall be corrected i nt h ng immi tely or op rou are re ith the Commissioner within ten (10) days of the date of thi ort in a conspicuous manner. You have the right to request a hearing regarding this report by NO A V ensi y P 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. 44-7

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onmental Health Specialist

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O Gloves used properly

08/12/2022

Signature of Person In Charge

44

001

08/12/2022

Date

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

Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Neely's Interstate BBQ Establishment Number #: 605247645

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 2

Repeated # ()

31: Hot box was not holding food at 135 or above.

53: Ceiling tiles are discolored and damaged. Need to be replaced. The flooring near walk in freezer is damaged.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Neely's Interstate BBQ Establishment Number: 605247645

Comments/Other Observations	

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 Information

Establishment Name: Neely's Interstate BBQ Establishment Number: 605247645

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments