TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1000		A. C.													10	1	^	1
Establishment Name								Тур	e of I	Establi	ishme	O Fermer's Market Food Unit O Permanent 第Mobile							
Address 7735 Maggie Lane												O Temporary O Seasonal							
City					Georgetow	/n	Time i	<u>0</u> 3	3:5	0 F	PM	A	M/P	M Ti	me o	ut 04:00; PM AM/PM			
Insp	ectio	n Da	rte		09/08/20	021 Establishme	mt∎ 60526283	33			Emba	irgoe	d C)					
			spec		ORoutine	援 Follow-up	O Complaint				elimin		-		Cor	nsultation/Other			
Risi	Cat	egon	, ,		01	80(2	03			04				Fo	allow-	up Required O Yes W No Number of S	Seats	0	
		_												y repo	ortec	to the Centers for Disease Control and Preven		_	
				as c	contributing fa											control measures to prevent illness or injury.			
		(Ma	ırk de	algna	ted compliance st											ach item as applicable. Deduct points for category or subcat	gory.		
IN	•in c	ompīi	ance			iance NA=not applica mpliance Status	ble NO=not observ		R)S=cor	recte	d on-s	site duri	ing ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
h	IN	OUT	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge performs duties	e present, demonstrat	tes knowledge, and	0	0	5	16		0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
Ļ			NA	NO		Employee Heat			0			ŏ	ŏ	ŏ		Proper reheating procedures for hot holding	00	ŏ	5
23	×	ŏ				d food employee awa striction and exclusion		ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		OUT	NA			lood Hygienic Prac						0	0	0		Proper cooling time and temperature	0	0	
4	邕京	0				sting, drinking, or tob meyes, nose, and m		8	0	5	19		0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
\square	IN		NA	NO	Prever	ting Contaminatio			0		21	0	Õ		12	Proper date marking and disposition	0	0	°
6 7	直鼠	0	0	0	No bare hand co	intact with ready-to-ea	at foods or approved	6	6	5	22		0	0		Time as a public health control: procedures and records	0	0	
8			-	-	alternate proced Handwashing si	nks properly supplied	and accessible		0	2	-	IN O	001	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0		
			NA	NO	Eood obtained fr	Approved Source om approved source			0		23	O IN	O	NA	NO	food Highly Susceptible Populations	0	0	•
10	0	0	0	8	Food received a	t proper temperature		0	0		24		0	88	110	Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0		ndition, safe, and una s available: shell stoci		0	0	5	-	IN	OUT	-	NO	Chemicals	-	-	
H		-		NO	destruction Prot	ection from Conta	mination	ľ	0	-	25	0	0			Food additives: approved and properly used	0	ठा	
13	2	0	0		Food separated		and the set		0		26	×	0		·	Toxic substances properly identified, stored, used	0	0	5
14 15	<u>8</u>	0 0	0	1		rfaces: cleaned and s on of unsafe food, retu		0	0		27	N	001	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0		5
	~	•			served			0	0	-	21	•	<u> </u>	~		HACCP plan	Ŭ	~	0
				God	d Retail Pract	tices are preventi	ve measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				0	T=not in complianc	÷	608				L PR		1CB	5		Burnered (visibilities of the same series are initial)			
				00	Cor	mpliance Status	COS=corr		R		Ē					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	OUT	Past	eurize	Saf ed eggs used whe	e Food and Water		0	0	1			UT	ood ar	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	lice from approve		thade	0	0	2	4	-				and used	0	0	1
Ľ		OUT	Valia			emperature Contr				_	4		-			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods us	ed; adequate equipme	ent for temperature	0	0	2	4	_	0 N UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3			Plan	t food	properly cooked			0	0	1	4	8 (0 1			f water available; adequate pressure	0	0	2
3	_		<u> </u>		thawing methods eters provided an			0	00	1	4	_	_			stalled; proper backflow devices	0	0	2
Ľ		OUT				od identification		Ľ		<u> </u>	5	_	_			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	i prop	perly labeled; origi	nal container; require	d records available	0	0	1	5	2	• •	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
E		OUT				of Feed Contamin	ation				5	_	-			ilities installed, maintained, and clean	0	0	1
3	_	-			odents, and anima			0	0	2	5	-	-	vaequa	ne ve	entilation and lighting; designated areas used	0	0	1
3						uring food preparation	n, storage & display	0	0	1			UT			Administrative items		-	
3	_	-	-		cleanliness oths; properly use	d and stored		0	0	1	5					nit posted inspection posted	0	0	0
4	0		Was	hing f	ruits and vegetab				0	1		-	_			Compliance Status	YES	NO	WT
4	1	OUT	In-us	e ute	nsils; properly sto	er Use of Utensils red		0	0	1	5		-	Somplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	25	0	
4	_	0	Uten	sils, e	equipment and lin	ens; properly stored, or rticles; properly stored		0	0	1	5	8				ducts offered for sale roducts are sold, NSPA survey completed	0	0	0
	_				ed properly	, property and			ŏ		Ľ							-	
-	_		ect an		ations of risk factor	items within ten (10) di										Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment permi			
				и реп		as constituting immine	nt health hazards shall t	be come	CORD 1				ALC: N	15 50-30	CONTRACT				
serv man	ce e ser a	stablis nd po	shmer st the	most	nit. Items identified recent inspection r	eport in a conspicuous r		ght to r	eques							filing a written request with the Commissioner within ten (10) days		date	
serv man	ce e ser a	stablis nd po	shmer st the	most	nit. Items identified recent inspection r 14-703, 68-14-706, 6	eport in a conspicuous 8-14-708, 68-14-709, 68-1	manner. You have the ri 14-711, 68-14-715, 68-14-7	ght to r 716, 4-5	eques	t a he		egard	ing th	iis repo	rt by f		i of the		
serv man repo		C.A.	shmer st the sectio	most ns 68-	nit. Items identified recent inspection r	eport in a conspicuous 8-14-708, 68-14-709, 68-1	manner. You have the ri 14-711, 68-14-715, 68-14-7	ght to r	2021	t a he	aring r	R		U	rt by f	\mathcal{O}	i of the		2021 Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1172201 (1001.0-10)	Please call () 4232098110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Knubby's Blue Collar BBQ Establishment Number #: 605262833

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature Decoription	State of Food	Temperature (Fahrenheit
Pulled chicken	Hot Holding	140
Coleslaw	Cold Holding	40
Potato salad	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Knubby's Blue Collar BBQ Establishment Number : 605262833

Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:	
3:	
4:	
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9. 10 [.]	
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12.	
13:	
14:	
15:	
16:	
17:	
19: Extra butane burner added to hot table. Pulled chicken temping 140°F. 20: Ice bath added to cooler. Fresh coleslaw and potato salad held in cooler. Temping 40°F.	
20: Ice bath added to cooler. Fresh colesiaw and potato salad held in cooler. Temping 40°F.	
21: 22: 23: 24: 25: 26: 27: 57: 58:	
22. 23 [.]	
20. 24 [.]	
25:	
26:	
27:	
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: Knubby's Blue Collar BBQ Establishment Number: 605262833

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