



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Famous Dave's BBQ Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 991 Industrial Blvd. ☐ Temporary ☐ Seasonal
City Smyrna Time in 01:26 PM AM / PM Time out 02:20 PM AM / PM
Inspection Date 04/08/2024 Establishment # 605306761 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 216

Risk 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) 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 COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS R WT		
Supervision						Compliance Status			COS R WT		
1	IN	OUT	NA	NO		Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health						Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO		Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO		Proper use of restriction and exclusion					
Good Hygienic Practices						Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO		Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO		No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands						Consumer Advisory			COS R WT		
6	IN	OUT	NA	NO		Hands clean and properly washed					5
7	IN	OUT	NA	NO		No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	IN	OUT	NA	NO		Handwashing sinks properly supplied and accessible					2
Approved Source						Highly Susceptible Populations			COS R WT		
9	IN	OUT	NA	NO		Food obtained from approved source					4
10	IN	OUT	NA	NO		Food received at proper temperature					5
11	IN	OUT	NA	NO		Food in good condition, safe, and unadulterated					
12	IN	OUT	NA	NO		Required records available: shell stock tags, parasite destruction					
Protection from Contamination						Chemicals			COS R WT		
13	IN	OUT	NA	NO		Food separated and protected					5
14	IN	OUT	NA	NO		Food-contact surfaces: cleaned and sanitized					
15	IN	OUT	NA	NO		Proper disposition of unsafe food, returned food not re-served					5

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS R WT		
Safe Food and Water						Compliance Status			COS R WT		
28	OUT					Pasteurized eggs used where required					1
29	OUT					Water and ice from approved source					2
30	OUT					Variance obtained for specialized processing methods					1
Food Temperature Control						Utensils and Equipment			COS R WT		
31	OUT					Proper cooling methods used; adequate equipment for temperature control					2
32	OUT					Plant food properly cooked for hot holding					1
33	OUT					Approved thawing methods used					1
34	OUT					Thermometers provided and accurate					1
Food Identification						Physical Facilities			COS R WT		
35	OUT					Food properly labeled; original container; required records available					1
Prevention of Food Contamination						Administrative Items			COS R WT		
36	OUT					Insects, rodents, and animals not present					2
37	OUT					Contamination prevented during food preparation, storage & display					1
38	OUT					Personal cleanliness					1
39	OUT					Wiping cloths: properly used and stored					1
40	OUT					Washing fruits and vegetables					1
Proper Use of Utensils						Compliance Status			YES NO WT		
41	OUT					In-use utensils; properly stored					1
42	OUT					Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT					Single-use/single-service articles; properly stored, used					1
44	OUT					Gloves used properly					1
Non-Smokers Protection Act						Compliance Status			YES NO WT		
57	OUT					Compliance with TN Non-Smoker Protection Act					0
58	OUT					Tobacco products offered for sale					0
59	OUT					If tobacco products are sold, NSPA survey completed					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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/08/2024 Signature of Environmental Health Specialist [Signature] Date 04/08/2024

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

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Famous Dave's BBQ Restaurant

Establishment Number #: 605306761

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 infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink not set up Dish machine	Cl Heat		160

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	38
Walk in freezer	5

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Mac n cheese make line steam well	Hot Holding	150
Mashed taters make line steam well	Hot Holding	155
Raw chicken ice bath	Cold Holding	39
Sliced tomatoes make line cooler	Cold Holding	40
Cole slaw make line cooler	Cold Holding	40
Ribs warmer box	Hot Holding	145
Ribs 1 hr wic	Cooling	70
Pulled chicken wic	Cold Holding	40
Raw fish wic	Cold Holding	40
Raw chicken wic	Cold Holding	40

Observed Violations

Total # 4

Repeated # 0

37: Employee personal belongings stored on make line cooler where foods are prepped

50: Dump sink drain in ware wash area is clogged. No other drains throughout kitchen are having any issues or clogged. Pic stated the plumber is actively trying to get a large item out that is stuck within then drain. Advised op to not use that dump sink until completely fixed.

53: Tiles missing throughout kitchen floor

53: Excessive ice build up in walk in freezer

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Famous Dave' s BBQ Restaurant

Establishment Number : 605306761

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy is present and posted
- 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 stayed on task. Discussed hand washing
- 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 food 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: Not observed, discussed temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: All foods were within proper temp range for cooling. Will send applicable food safety fact sheets for 2 stage cooling process
- 19: All hot holding foods were within proper temp range. See food temps
- 20: All cold holding foods were within proper temp range. 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: (NA) No food held under time as a public health control.
- 23: Menu is compliant with advisory and foods properly marked
- 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.

***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: Famous Dave' s BBQ Restaurant

Establishment Number : 605306761

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information	
Establishment Name:	Famous Dave' s BBQ Restaurant
Establishment Number #:	605306761

Sources			
Source Type:	Food	Source:	Sysco
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
Heather.coulter@famousdaves.com			