TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6230

FOOD SERVICE ESTAI			BL	ISH	IME	INT	. IV	ISF	PEC	TIC	ON REPO	RT	sco	RE								
Ş			S.C.																			
Esta	blish	men/	t Nan	ne	Buddy's B	ar-B-Q							Tim	o of E	Establi	in line of the second	E Parmar	Market Food Unit	Y			
Add	655				568 North	gate Mall	Dr						ιγp	eure	-51001	SHIIIPO		ary O Seasonal				
City					Hixson			Time in	02	2:1	5 F	M	AN	A/PN	M Tr	me ou	ut 03:15 F					
	untin.	n Da	ta		03/08/2	023 Estat	blishment#					Embar	-				·· ·_					
			spect		Routine	O Follow	_	O Complaint			_	limina		-		Cor	nsuitation/Other				_	
		agon			01	302	- op	03			04		,				up Required	窗 Yes O No	Number of 8	loats	90)
10.00	Con		isk P	acto	ors are food p	reparation p		d employee		vior	s mo				repo	ortec	to the Cente	rs for Disease Cont	rol and Preven	tion	-	
				as c	ontributing ti												INTERVENTION	ares to prevent illn	ess or injury.			
				lgnet		tatus (IN, OUT, N	KA, NO) for eacl	h numbered iten	n. For		mark	N 00	T, ma	ink CO	38 or R	for e	ach itom as applic	able. Deduct points for		_)	
IN	in co	mplia	ance		OUT=not in comp	oliance NA=not ompliance St	t applicable atus	NO=not observe		R		S=corr	ected	t on-si	ite duri	ng ins	pection Compl	R=repeat (violation of th ance Status	e same code provisi		R	WT
	IN C	ουτ	NA	NO		Superv							IN	ουτ	NA	NO	-	Reheating of Time/ rol For Safety (TCS)				
		٥			Person in charg performs duties		ionstrates know	wledge, and	0	0	5	16		0	0	×	Proper cooking t	ime and temperatures		0	0	5
			NA	NO	Management ar	Employee nd food employe		reporting	0	ТОТ	_	17	0	0	0			procedures for hot hok loiding, Date Markin		0	0	Ű
	_	0			Proper use of re	estriction and ex	clusion		0	0	5		IN	OUT	NA	NO		Public Health Contr				
4	_	OUT O	NA		Proper eating, t	Good Hygienia		10				18 19		0	0		Proper cooling to Proper hot holding	me and temperature		0		
5	1	0		0	No discharge fr	om eyes, nose,	and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold hold	ing temperatures		0	0	5
		0	NA	and the second second	Hands clean an	nting Contam d properly was?		ands	0	0		21		× 0	0 ※			king and disposition health control: procedu	res and records	0	0	
7	鬣	0	0	0	No bare hand o alternate proces		dy-to-eat foods	or approved	0	0	5	-		OUT	NA	-	Time as a poole	Consumer Advisory		-	Ŭ	
8		0 001	NA	NO	Handwashing s	inks properly su Approved		cessible	0	0	2	23	0	0	莨		Consumer advis food	ory provided for raw an	d undercooked	0	0	4
	8		~	0	Food obtained f Food received a					0			IN	OUT		NO	Highi	y Susceptible Popul	ations			
11	ŝ	ŏ	Ŭ	_	Food in good co	ondition, safe, a	nd unadulterat		ŏ	ŏ	5	24	٥	0	×		Pasteurized food	Is used; prohibited food	s not offered	0	0	5
		0	×	0	Required record destruction			-	0	0				OUT				Chemicals				
13	2	0	NA	NO	Food separated	tection from and protected		on	0	0	4	25 26	<u>0</u> 嵐	0				approved and properly used and properly used and properly identified, sto		0		5
14	×	0	0		Food-contact su Proper dispositi			-	-	0	5		IN	OUT	-	_		nce with Approved I variance, specialized p				
15	2	٥			served	on or unsale io	ou, returned to	ou not re-	0	0	2	27	0	0	黨		HACCP plan	variance, specialized p	rocess, and	0	0	5
				Goo	d Retail Prac	tices are pre	eventive me	asures to co						<u> </u>		gens	, chemicals, a	and physical object	s into foods.			
				00	Innot in compliant	ce		COS=corre				inspec		ICE	3		R-	repeat (violation of the sar	me code provision)			
	-	OUT			Co	mpliance Sta fe Food and W				R		É		UT			Comp	liance Status s and Equipment		COS	R	WT
2	3	0			d eggs used wh	ere required				2		45		5 F			nfood-contact su	faces cleanable, prope	rly designed,	0	0	1
3	>	0			ice from approv obtained for spec	cialized process			8	00	2	46		-			and used a facilities, install	ed, maintained, used, to	est strips	0	0	1
	-	OUT	Prop	er coo	Feed ling methods us	Temperature sed: adequate e		emperature				47		_			tact surfaces cle			0	0	1
3		<u> </u>	contr	ol					0	0	2			UT	100.000	f oold		adequate pressure		0		
3	_	0	Appr	oved	properly cooked thawing method	s used			0	8	1	48		D P	'lumbir	ng ins	stalled; proper bac	ckflow devices		Ō	Ō	2
3		0 DUT	Then	nome	eters provided an	nd accurate od identifica	tion		0	0	1	50	_	-			waste water prop s: properly const	perly disposed ructed, supplied, cleane	юd	0	0	2
3	5	0	Food	prop	erly labeled; orig	ginal container; r	required record	ds available	0	0	1	52	_					osed; facilities maintain		0	0	1
	-	оит			Preventio	n of Feed Cor	ntamination					53	-	o ∣P	hysica	al faci	lities installed, ma	aintained, and clean		0	0	1
3	3	0	Insec	ts, ro	dents, and anim	als not present			0	0	2	54	0	> ^	dequa	de ve	ntilation and light	ing; designated areas u	sed	0	0	1
3	<u> </u>	٥	Cont	amina	ition prevented of	during food prep	paration, storag	ge & display	0	0	1		0	UT			Admir	istrative items			_	
3	_	-	-		leanliness ths; properly use	ed and stored			0	0	1	55					nit posted inspection posted	1		00		0
4)	0			ruits and vegetal	bles				õ			-	-			Comp	liance Status				WT
4					nsils; properly st					0		57					with TN Non-Sm	Smokers Protection oker Protection Act	AGT	X	0	
4	3	0	Singl	e-use	quipment and lin /single-service a				0	0	1	58 59					ducts offered for oducts are sold, f	sale NSPA survey completer	1	0		0
4	1	0	Glow	85 US	ed properly				0	0	1											
	re to		hmen	t perm	sit. Items identified	d as constituting	imminent health	h hazards shall b	e corre	cted i	mmedi	ately o	e ope	ration	is shall	ceas	e. You are required	of an identical risk factor to post the food service	establishment permi	t in a c	onsp	icuous
	ce es			PROPERTY 1					and the second	NOT BEEN	t a bea	rinn re	de la contra de la	second their		n by f	lling a written requ	est with the Commissione	r within ten (10) davs	of the	date	of this
	ce es ler ar	d por			recent inspection 14-703, 68-14-706,								gara	ng m	is repo							
	ce es ler ar	d por							16, 4-5	320.			gard	7	~	· +	A	-			8/2	2023
Ţ			P					8-14-715, 68-14-7	16, 4-5	023			-	7	۔ ~م	.7	ental Health Spe	-			8/2	2023 Date

	P	-		
PH-2267 (Rev. 6-15)	Free food safety training ck Please call (asses are available each mor) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Buddy's Bar-B-Q Establishment Number # 605303468

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 sink And sani bucket	Sink and surface	1875								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature							
Decoription	State of Food	Temperature (Fahrenheit)					
Milk	Cold Holding	38					
Potato salad	Cold Holding	38					
Grn beans	Hot Holding	152					
Baked beans	Hot Holding	67					
Stew	Hot Holding	174					
Corn	Hot Holding	164					
Chx	Hot Holding	147					
Pork	Hot Holding	148					
Chx	Hot Holding	157					
Hot dog	Hot Holding	163					
Cut toms	Cold Holding	38					
Wing	Cold Holding	37					
Chili	Hot Holding	146					
Beans	Hot Holding	142					
Pot salad	Cold Holding	38					

	Violations						
otal # 1							
epeated #							
1: Ham	dated Feb	28 in lov	v boy coo	ler. Discar	ded .25 lb	S	
			5				

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Establishment Number : 605303468

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Observed employees practice proper hand washing techniques.

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: Approved.

- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed slaw cooling from room temperature to 41 F or below
- 19: See food temperatures
- 20: See food temperatures
- 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: Buddy's Bar-B-Q

Establishment Number: 605303468

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Buddy's Bar-B-Q

Establishment Number #: 605303468

Sources				
Source Type:	Food	Source:	Us foods	
Source Type:	Water	Source:	HUD	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments