TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

12		794	S. C. F.														ſ		
Estat	vist	hme	nt Na	me	Kenny's Smo	kehouse (Mo	bile)					Tur	o of i	Establi	ie litore o	O Fermer's Merket Food Unit O Permanent ﷺMobile			
Addr	155				2312 Stuart S	St.						1 yş	xe or i	CSIGDI	Isnime	O Temporary O Seasonal			
City					Chattanooga		Time in	12	2:5	0 F	M	A	M/P	м ті	me o	ut 01:30: PM AM / PM			
Inspe	ctic	on D	ate		10/04/202	3 Establishment #	0000400				Emba								
Purp	se	of I	nspec	tion	ORoutine	份 Follow-up	O Complaint			O Pr	limin	ary		c	Cor	nsultation/Other			
Risk	Cat				O 1	3 \$2	O 3			O 4						up Required O Yes 鏡 No Number of		_	
			Risk													to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
					1-1 B etetus											INTERVENTIONS ach item as applicable. Deduct points for category or subce			
IN-	in c		liance	20941	OUT=not in compliance		NO=not observe		14 Jun							spection R=repeat (violation of the same code provi			
	N	011		NO		Supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
\square	n K	00	1 100	NO		esent, demonstrates k	nowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
			T NA	NO	performs duties	Employee Health		-				00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
		0	-		Management and for Proper use of restrict	od employee awarene	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
$ \rightarrow $	_		T NA	NO		I Hygienic Practice		ľ		_		0	0	0	12	Proper cooling time and temperature	0	0	
4		0	-			g. drinking, or tobacco yes, nose, and mouth		0	0	5	19 20	0)33	0	0	2	Proper hot holding temperatures Proper cold holding temperatures		00	
		-	T NA	NO		g Contamination by			0		21	25	0	0		Proper date marking and disposition	0	0	•
-	õ	0	0	X	No bare hand contac	ct with ready-to-eat foo	ods or approved	ŏ	ō	5	22	O	0	NA	0	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	K	0				properly supplied and	accessible	0	0	2	23	0	001	12	NO	Consumer advisory provided for raw and undercooked	0	0	4
9 2	武	0			Food obtained from a				0	-		IN	OUT	NA	NO	food Highly Susceptible Populations			
	0 ×	00	0		Food received at pro Food in good condition	oper temperature on, safe, and unadulte	rated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	1	0	destruction	ailable: shell stock tag	s, parasite	0	0			IN	OUT			Chemicals			
13			T NA O	NO	Protect Food separated and	ion from Contamina protected	ation	0	0	4	25 26	0 溪	0	X	l	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14				1		es: cleaned and sanitia	zed	Ō	0	5				NA	NO	Conformance with Approved Procedures			
			_			Luncolo facel solumos	feed not co									Compliance with underse, encoded and encode and	-		
	R)	0			Proper disposition of served	f unsafe food, returned	i food not re-	0	0	2	27	0	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
	2	0		God	served			Ŭ	Ŭ	-	21	Ŭ	Ľ	-	_		0	0	5
	2	0			served		neasures to co	ontro	l the	intr	oduc L PR	tion AG	of p	atho	_	HACCP plan	0	0	5
	2				served od Retail Practice Tractic compliance Compli	s are preventive r iance Status		ontro GOO	l the	intro arAl during	oduc L PR	tion A(c)	of p	atho	_	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	<u> </u>		5 WT
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PH-2267 (Rev. 6-15)	Free food safety training clas	sses are available each mo	nth at the county health department.	RDA 629
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	nDr 013

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile) Establishment Number # 605304368

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	CI	100								

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Cheese	Cold Holding	41		
Water	Cold Holding	41		

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile) Establishment Number : 605304368

Comments/Other Observations

1: PIC plans on doimg knox county food training.

6: Running water and fully supplied sink. 7:

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: 10:

2: 3: 4: 5:

11: (IN) All food was in good, sound condition at time of inspection.

12: 13:

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

15: 16:

10. 17:

18:

19: (NO) TCS food is not being held hot during inspection.

PIC was able to answer all questions regardimg hot holding. 20: Please see temperatures.

21:

22:

23: 24:

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: Kenny's Smokehouse (Mobile) Establishment Number: 605304368

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Kenny's Smokehouse (Mobile) Establishment Number # 605304368

Sources		
Source Type:	Source:	

Additional Comments