TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	S	hiller	Sec.																
_	Cracker Barrel #29			Type of Establishment O Fermer's Market Food Unit Event O Mobile															
	tablishment Name 1460 N. Mack Smith Rd.							Туз	e of E	Establi	shme			Ζ					
	Hooress			01	1 • 1	<u>Б</u> Г						O Temporary O Seas							
						L. L			_			me o	и <u>02:30</u> : <u>PM</u> АМ	/PM					
Inspe												d 0							
Purpose of Inspection Routine O Follow-up O Complaint					nt		O Pr	elimir	hary		c	Cor	suitation/Other			00	_		
Risk Category O1 第2 O3 Risk Factors are food preparation practices and employee					e behi	O 4 Follow-up Required X Yes O No Number of Seats 205										5			
						rs in foodborne illness outbrea													
		(Me	urik de	elgnet	ted compliance status	FOODBORNE ILLNESS (IN, OUT, NA, HO) for each numbered II										elats for category or subcate	igery.		
IN-	in c	ompii	ance			e NA=not applicable NO=not obse				05= ∞	rrecte	d on-si	ite duri	ng ins		ation of the same code provisi			
	IN	OUT	NA	NO	Comp	liance Status Supervision	COS	R	WT						Compliance Status Cooking and Reheating of		COS	R	WT
1	黨	0				esent, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safet			~	
	IN	OUT	NA	NO		Employee Health					<u>演</u> 0	00	0		Proper cooking time and tempe Proper reheating procedures fo		0	8	5
2 3	区区	_			Management and fo Proper use of restric	od employee awareness; reporting tion and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date a Public Heat				
			NA	_	,	i Hygionic Practicos		Ū			0	0	0		Proper cooling time and temper	rature	0	0	
	ŝ	0				g, drinking, or tobacco use yes, nose, and mouth	8	0	5		8	○ 嵐	0	0	Proper hot holding temperature Proper cold holding temperature	-	0	8	
			NA		Preventin Hands clean and pro	g Contamination by Hands	0			21	12	0			Proper date marking and dispo	stion	0	0	9
	ž.	0	0		No bare hand contain	ct with ready-to-eat foods or approved		ō	5	22	20	O	0	O NO	Time as a public health control: Consumer A		0	0	
8	×	0	NA	100		properly supplied and accessible	0	0	2	23	_	0	0	no	Consumer advisory provided for		0	0	4
9 3	黨	0			Food obtained from		_	0			IN	OUT	NA	NO	food Highly Susceptibl	e Populations			
10	e ×	0	0		Food received at pro Food in good condition	on, safe, and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohib	ited foods not offered	0	0	5
	0	0	×	0	destruction	ailable: shell stock tags, parasite	0	0			IN	OUT		NO	Chemic	eis			
13			NA		Protect Food separated and	protected	0	0	4	25	0 戻	8	X		Food additives: approved and p Toxic substances properly iden		0	0	5
14	×	0	0			es: cleaned and sanitized	0	0			IN		NA	NO	Conformance with App	proved Procedures		_	
15	2	0			Proper disposition of served	f unsafe food, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, spe HACCP plan	cialized process, and	0	٥	5
				Goo	d Retail Practice	s are preventive measures to	contro	l the	e intr	oduc	tion	ofp	atho	gens	, chemicals, and physical	l objects into foods.			
						-	GOO	DD R	ETA	IL PR	ACT	ICE	3	-					
				00	T=not in compliance	C05=00			durin WT	a inspe	iction				R-repeat (violation Compliance State	of the same code provision)	COS	R	WT
28	_	OUT			ovinpi	iance Status	1000		_									_	
29	5			euríze	Safe Fe	ood and Water		0	1			UT	ood a	nd no	Utensils and Equips			-	
)	8	Past Wate	er and	Safe Fo d eggs used where r lice from approved s	eed and Water equired curce	8	8	2		5	0 F	onstru	cted,	nfood-contact surfaces cleanab and used	le, properly designed,	0	0	1
	-	8	Past Wate Varia	r and ince o	Safe Fe d eggs used where r lice from approved s obtained for specializ Feed Tem	eed and Water equired curce ed processing methods perature Control	8		2	4	5	0 0 0 V	onstru Varew	cted, ashin	nfood-contact surfaces cleanab and used g facilities, installed, maintained	le, properly designed,	0 0	0	1
31		000	Past Wate Varia	er and	Safe Fe d eggs used where r lice from approved s obtained for specializ Feed Tem	equired ource ed processing methods	8	0	2	4	5 6 7	0 0 0 V	onstru Varew	cted, ashin	nfood-contact surfaces cleanab and used	le, properly designed, I, used, test strips	0	-	1 1 1
32	1	0 0 2000	Past Wate Varia Prop contr Plant	er and er coo ol	Safe Fe ed eggs used where r lice from approved s obtained for specialize Feed Tem oling methods used; a properly cooked for l	eed and Water equired curce ed processing methods perature Control adequate equipment for temperature hot holding	0 0 0 0	00	2 1 2 1 1 1	4	5 6 7 0 8		onstru Varew Ionfoo Iot and	cted, ashin d-cor d cold	nfood-contact surfaces cleanab and used g facilities, installed, maintained tact surfaces clean Physical Facilitie water available; adequate presi	le, properly designed, I, used, test strips	0000	0 0	1 1 2
	1 2 3 4	000 0 3000	Paste Wate Varia Prop contr Plant Appr Then	er and er coo ol t food oved t	Safe Fe ed eggs used where r lice from approved s bitained for specialize Feed Tem oling methods used; a properly cooked for thawing methods use eters provided and ac	eed and Water equired curce ed processing methods perature Control adequate equipment for temperature not holding ed courate	0000	0	2 1 2 1 1 1	4	5 6 7 0 8 9 2 0	0 V 0 V 0 U 0 U 0 U 0 S	onstru Varew Ionfoo Iot and Iumbii iewag	cted, ashin d-cor d cold ng ins e and	nfood-contact surfaces cleanab and used g facilities, installed, maintained tact surfaces clean Physical Facilitie water available; adequate presi talled; proper backflow devices waste water properly disposed	le, properly designed, I, used, test strips sure	0 0 0 000	0	1 1 2 2 2 2
32 33 34	1 2 3 4	<u><u><u></u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u></u> <u></u> <u></u> <u></u> <u></u>	Pasti Wate Varia Prop contr Plant Appr Then	er and er coc ol t food oved t mome	Sate Fe ed eggs used where r lice from approved s obtained for specializ Feed Tem oling methods used; a properly cocked for thawing methods use eters provided and ac Feed 1	equired curpe ed processing methods perature Control adequate equipment for temperature not holding ed scourate identification	0 0 0 0 0 0 0 0 0	00000	2 1 2 1 1 1 1	4 4 4 5 5	5 6 7 0 8 9 2 0		onstru Varew Ionfoo Iot and Iumbii iewag oilet fa	cted, ashin d-con d cold ng ins e and scilitie	nfood-contact surfaces cleanab and used g facilities, installed, maintained tact surfaces clean Physical Pacilitie water available; adequate pres- talled; proper backflow devices waste water properly disposed is: properly constructed, supple	le, properly designed, I, used, test strips sure d, cleaned	0 0 0 0 0 0 0	00000	1 1 2 2 2 1
32	1 2 3 1 5	<u><u><u></u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u></u> <u></u> <u></u> <u></u> <u></u>	Pasti Wate Varia Prop contr Plant Appr Then	er and er coc ol t food oved t mome	Sate Fe ed eggs used where r lice from approved s obtained for specialize Feed Tem oling methods used; a properly cooked for thawing methods use eters provided and ac Feed I erly labeled; original	eed and Water equired curce ed processing methods perature Control adequate equipment for temperature not holding ed courate	0 0 0 0	000	2 1 2 1 1 1 1	4 4 4 5 5 5	5 6 7 0 8 9 1 2		onstru Varew Ionfoo Iot and Iumbii iewag oilet fa Sarbag	cted, ashin d-cor d cold ng ins e and acilitie e/refu	nfood-contact surfaces cleanab and used g facilities, installed, maintained tact surfaces clean Physical Facilitie water available; adequate presi talled; proper backflow devices waste water properly disposed	ke, properly designed, I, used, test strips sure d, cleaned maintained	0 0 0 0 0 0 0	0	1 1 2 2 2 2
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #29 Establishment Number # 605004905

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)				
Dish Machine (163*F-surface Triple Sink	Hot Water Chlorine	100	191				

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below.					

State of Food	Temperature (Fahrenheit)	
Cooking	167	
Cold Holding	39	
Cold Holding	37	
Cold Holding	37	
Cold Holding	39	
Cold Holding	39	
Cold Holding	36	
Hot Holding	168	
Hot Holding	177	
Hot Holding	169	
Hot Holding	138	
Cold Holding	48	
	Cooking Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding	

Total # 3

Repeated # ()

20: Raw chicken holding in ice bath on cookline at 48*F. Must be 41*F or below. Advised on proper ice bath set-up.

37: Food products not adequately protected from spoilage in walk in cooler unit. 49: Backflow device at tilt kettles in poor repair. Atmosheric vacuum breaker in poor repair at dish machine.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #29

Establishment Number : 605004905

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: (IN): Observed employees washing hands as needed.

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: (IN): Food products obtained from approved sources.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment using TPHC to hold whole shelled eggs on cookline. Products adequately time stamped and written policy provided.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: Cracker Barrel #29

Establishment Number : 605004905

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Cracker Barrel #29

Establishment Number # 605004905

Sources			
Source Type:	Water	Source:	Public
Source Type:	Food	Source:	Approved sources noted
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments