

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Cracker Barrel #29 Permanent O Mobile Establishment Name Type of Establishment

1460 N. Mack Smith Rd. O Temporary O Seasonal East Ridge Time in 12:00 PM AM / PM Time out 02:00; PM

02/09/2023 Establishment # 605004905 Embargoed 3 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 205 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN	in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=	come	cte	d on-si	te duri	ng ins	spection R=repeat (violat
					Compliance Status	COS	R	WT	1 [Compliance Status
	IN	оит	NA	NO	Supervision				П	Τ	IN	оит	NA	NO	Cooking and Reheating of Control For Safety
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	X	0	0	0	Proper cooking time and tempera
	IN	OUT	NA	NO	Employee Health				Ιŀ	17	0	0	0	38	Proper reheating procedures for
2	300	0			Management and food employee awareness; reporting	0	0 0		ı	\top					Cooling and Holding, Date N
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	NA	NO	a Public Health
	IN	OUT	NA	NO	Good Hygienic Practices				17	18	0	0	0	涎	Proper cooling time and temperal
4	×	0			Proper eating, tasting, drinking, or tobacco use	0	0			19	×	0	0	0	Proper hot holding temperatures
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 7	100	0	30	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands				1 [3	1	*	0	0	0	Proper date marking and disposit
6	200	0		0	Hands clean and properly washed	0	0		ΙĘ	2	0	200	0	0	Time as a public health control: p
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	_	IN	OUT	_	NO	Consumer Ad
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	۱,	23	×	0	0		Consumer advisory provided for
	IN	OUT	NA	NO	Approved Source				ľ	9	×	_	•		food
9	×	0			Food obtained from approved source	0	0		П	Т	IN	OUT	NA	NO	Highly Susceptible
10	0	0	0	×	Food received at proper temperature	0	0		17	4	0	0	320		Onetowined foods wood ambibits
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	"	•	•	600		Pasteurized foods used; prohibite
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0]	П	T	IN	оит	NA	NO	Chemica
		OUT	NA	NO	Protection from Contamination						0	0	X		Food additives: approved and pro-
13	×	0	0		Food separated and protected	0	0	4		6	Ř	0			Toxic substances properly identif
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN	OUT	NA	NO	Conformance with Appr
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, special HACCP plan

	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	"
22	0	羅	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=corre	cted o	n-site	duri	ng in	rspecti	on.	R-repeat (violation of the same code provision)			
Compliance Status				R	WT] [Compliance Status				R	WT
	OUT	Safe Food and Water				1		OUT	Utensiis and Equipment			
28		Pasteurized eggs used where required	0	0	1	Ш	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	-
29		Water and ice from approved source	0	0	2]	40 0		constructed, and used			٠.
30		Variance obtained for specialized processing methods	0	0	1]	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control			Ш	40		viterewaaring racinoes, matareo, maintaineo, aseo, test su pa	Ľ			
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	Ш	47 章		Nonfood-contact surfaces clean	0	0	1
31	١٠	control	0	١٧	ľ	Ш		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	О	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification	1 -1 -1			ш	51	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	٥	1
	OUT	Prevention of Feed Contamination				11	53	2%	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2		54	麗	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1]		оит	Administrative Items			
38	25	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	O	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	۰
40	0	Washing fruits and vegetables	0	0	1	11	$\overline{}$		Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		11			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	11	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 '						

ten (10) days of the date of th

Signature of Person In Charge

02/09/2023

Date Signature of Environmental Health Specialist

02/09/2023

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

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

Date

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
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 (surface temp) Triple Sink	Hot Water Lactic Acic	704	164					

Equipment Temperature					
Description	Temperature (F.	ahrenheit)			
See Remarks					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Greens Beans	Hot Holding	152
Mashed Potatoes	Hot Holding	160
Mac & Cheese	Hot Holding	162
Grilled Chicken	Hot Holding	168
Cut Leafy Greens	Cold Holding	41
Sliced Tomatoes	Cold Holding	41
Liquid Egg	Cold Holding	41
Chicken (walk in)	Cold Holding	38
Dairy (walk in)	Cold Holding	41
*Chicken (breading table)	Cold Holding	46
Chicken (cooling drawer)	Cold Holding	40
Turkey	Cooking	183

Observed Violations
Total # 6
Repeated # 0
20: Chicken holding at breading table at 46*F. Must be 41*F or below. Advised PIC to move products to working cooler at time of inspection. 22: Pancake batter under time control past the allotted time provided on the time stamped product. Must follow TPHC written policy/procedures. Product was embargoed at time of inspection. (~3 lbs). Written internal TPHC policy provided at time of inspection.
38: Employee hair not adequately restrained.
47: Food debris build up noted on clean dishes.
53: Ceiling dirty in biscuit prep area. 54: Employee cell phone stored on cutting board. Keep personal items stored in designated areas away from food contact surfaces.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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.
- 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.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Information							
	Barrel #29						
Establishment Number #: 6050	004905						
Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							