TENNESSEE DEPARTMENT OF HEALTH

SCORE

No.					FOOD SERV	ICE ESTA	BL	ıэп	WIE			ıər	EC		ON REPORT				
Esta	blish	imen!	t Name	PBR - 2nd	Ave. Bar						Tun	e of F	stabli	shme	O Farmer's Market Food Unit	10			
Address 128 2nd Ave N						170	001	.5686.010	211114	O Temporary O Seasonal	▏▄┹┷▖╰╲			/					
		08	3:2	5 P	M	A	//P/	/ Tin	ne o	ut 08:35: PM _ АМ/РМ									
Insp	ectio	n Da	te	04/04/20	24 Establishment #						_								
					O Follow-up	O Complaint			O Pre					Cor	nsuitation/Other				
		03			04		-		Fo	ilow-	up Required O Yes 🕱 No	Number of S	eats	0					
			isk Fac												to the Centers for Disease Cont control measures to prevent illne	trol and Prevent			
				contributing in											INTERVENTIONS	ess of injury.			
					tus (IN, OUT, NA, NO) for e	ach numbered item	. For		mark	M 0U	π,	rtk CO	S or R	for e	each Hem as applicable. Deduct points for e)	
IN	in co	mplia	ance	OUT=not in compl Col	iance NA=not applicable mpliance Status	NO=not observe		R		S=con	recter	1 on-si	te durir	ng ins	spection R=repeat (violation of th Compliance Status			R	WT
	IN (DUT	NA N	0	Supervision					\square	IN	оυт	NA	NO	Cooking and Reheating of Time/				
1	黨	0		Person in charge performs duties	e present, demonstrates k	nowledge, and	0	0	5				×		Control For Safety (TCS) Proper cooking time and temperatures		0	0	5
2			NA N		Employee Health d food employee awarene	ess: reporting	0	0		17	0	0	×	0	Proper reheating procedures for hot hold		0	0	-
		0			striction and exclusion		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN (NA N		ood Hygionic Practice sting, drinking, or tobacco		~				0	-	岌		Proper cooling time and temperature Proper hot holding temperatures		0	읫	
5	0	0	2	No discharge fro	m eyes, nose, and mouth		ŏ	0	5	20	0	0	25		Proper cold holding temperatures		0	0	5
		이	NA N	O Prever K Hands clean and	ting Contamination by properly washed	y Hands	0	0	_		0				Proper date marking and disposition				
-	_	0	0 8		intact with ready-to-eat for	ods or approved	0	0	5	22	-	0	NA		Time as a public health control: procedu Consumer Advisory		0	0	_
8				Handwashing sir	nks properly supplied and	accessible	0	0	2	23	0	0	12	no	Consumer advisory provided for raw and		0	0	4
		0	NA N		Approved Source om approved source		0	o			-	OUT		NO	food Highly Susceptible Popula	ations	-	-	_
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10	0	0	0 3		t proper temperature ndition, safe, and unadulte	erated	00	8	5	24	0	0	82		Pasteurized foods used; prohibited foods		0	0	5
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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, 4-5-320.	
ACT	04/04/2024	ann
Signature of Person In Charge	Date Si	ignature of Environmental Health Specialist
	Additional food safety information can be found on our we	bsite, http://tn.gov/health/article/eh-foodservice ****

ner 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 rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329.

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y result in suspension of your food service established th hazards shall be corrected immediately or operation

hment permit. Repeated violation of an identical risk factor may result in revocation of your foor ons shall cease. You are required to post the food service establishment permit in a conspicuous

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04/04/2024

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Date

Compliance with TN Non-Smoker Protection Act. Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

 OUT
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 O
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

correct any violations of risk factor items within ten (10) days may result in su ablishment permit. Items identified as constituting imminent health hazards sh

44 O Gloves used properly

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(19220) (1007, 0910)	Piease call () 6153405620	to sign-up for a class.	10100

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PBR - 2nd Ave. Bar Establishment Number #: 605321394

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
three compartment sink	Quarternary								

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Description	State of Food	Temperature (Fahrenheit

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Establishment Information

Establishment Name: PBR - 2nd Ave. Bar

Establishment Number : 605321394

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: An employee health policy is present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No food workers present during inspection
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling takes place at bar
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 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.

***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: PBR - 2nd Ave. Bar

Establishment Number: 605321394

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: PBR - 2nd Ave. Bar

Establishment Number #: 605321394

Sources				
Source Type:	Food	Source:	Us foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
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Additional Comments