

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Pig N' Pit Grill Remanent O Mobile Establishment Name Type of Establishment 4910 Main St Ste 108 O Temporary O Seasonal

Spring Hill

Time in 02:10 PM AM / PM Time out 03:00; PM AM / PM City 05/10/2022 Establishment # 605304040 Embargoed 55 Inspection Date

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

Number of Seats 70 Risk Category О3 04 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, NA, NO) for each numbered item, For items marked OUT, mark COS or R for each item as applicable.

10	<b>∉</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				)\$=co	rrecte	d on-si	te duri	ing ins	pection R=
					Compliance Status	cos	R	WT						Compliano
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Re
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Proper cooking time a
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ	_	Proper reheating prod
2	TXC	_			Management and food employee awareness: reporting	0	0	$\Box$		Ť				Cooling and Holdi
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Put
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time a
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	义	0	0	0	Proper hot holding ter
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l° I	20	0	100	0		Proper cold holding to
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	24	0	0	Proper date marking
6	0	0		3%	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public heal
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	ľ	_			·
•	-	_	_		alternate procedures followed	_	_	$\Box$		IN	OUT	NA	NO	Cor
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	0	0		Consumer advisory p
		OUT	NA	NO	Approved Source	-		-			_	_		food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Su
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foods us
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	1.7	_	ľ	(40)		r doleui zeu ioous us
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: appro
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances pro
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with vari HACCP plan

ᆫ	Compliance status							** 1
	IN	OUT	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	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	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	24	0	0	Proper date marking and disposition	0	0	•
22	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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

#### trol the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

Signature of Person In Charge

specti	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this reg 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, 4-5-329. n ten (10) days of the date of th

> NV HZY 05/10/2022 Date Signature of Environmental Health Specialist

05/10/2022

\*\*\*\* 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 ) 6157915110 Please call ( to sign-up for a class.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Pig N' Pit Grill
Establishment Number #: 605304040

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									
Sanitizer Type	PPM	Temperature ( Fahrenhelt)							
Chlorine	50								
	-								

Equipment Temperature									
Description	Temperature ( Fahrenheit)								

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes on ice	Cold Holding	41
Coleslaw on prep line	Cold Holding	40
Pork hot line	Hot Holding	141
White queso	Hot Holding	151
Pork belly On counter	Cold Holding	74
Meat loaf on counter	Cold Holding	58
Smoked turkey	Cold Holding	66
Queso on counter	Cold Holding	68
WICqueso and cooked chkn	Cold Holding	40
Brisket on smoker	Cooking	167

Observed Violations
Total # 3
Repeated # 0
20: Observed roughly 35 lbs of meat loaf, smoked turkey, mashed potatoes, and queso sittin gon thr counter since at least 11am. All between 59-74F. Embargoed 21: Observed pork belly, mac and cheese, smoked bologna, smoked sausage dated 4/29 embargoed. Pork round dated 5/1 embargoed.
Several items made on saturday and sunday not dated as well.
Reminder any products that are prepard, opened, cooked snd TCS must be dated if held longer than 24hours. Any items older than 7days okd must be discarded due to listeria cocnerns. Rmbargoed roughly 25 lbs 37: Dark grooves in cutting board. Cutting bosrd needs to be resurfaced.

<sup>&</sup>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: Pig N' Pit Grill
Establishment Number: 605304040

### Comments/Other Observations

- 1: Pic does have knowledge but date marking and cold holding us out if compliance. An employee quit today. (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: No handvwashing was observed no food was prepared
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: Pic stated he accidently put sanitizer in the dispensor at the bar. He disclosed this as soon as i started the inspection. I asked him to switch it bsck to soap before i left.
- 9: Restaurant depot, gfs, kriger, walmart
- 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 compliance
- 22: (NA) No food held under time as a public health control.
- 23: In compliance for burgers
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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: Pig N' Pit Grill	
Establishment Number: 605304040	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information									
Establishment Name: Pig	y N' Pit Grill								
Establishment Number #:	605304040								
100									
Sources									
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								