## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

13	1	- 11	123																	
A.		(計) 7+4・	S. C.																	
		ALC: NO.			Fossie Bar B	3 Q										O Farmer's Market Food Unit	9		Z	
	ablis fress		t Nar		603 1/2 East	: Walnut St					_	Тур	xe of I	Establi	shme	O Temporary O Seasonal	J			
		,			Dickson			12	·1	5 F						ut 01:10:PM_AM/PM				
City						21						_			me ou	AM/PM				
		on Da				Establishment #		0		_	Embe		d L			L			_	
Pur	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pro	elimin	ary		c	Cor	nsultation/Other				
Ris	k Ca	tegor		Inch	O1	22	O3	hehs		04	ate	0.000	aonh			up Required O Yes 🗮 No I to the Centers for Disease Control :	Number of Se		2	
																control measures to prevent illness				
					of compliance status											INTERVENTIONS ach litem as applicable. Deduct points for categ	ore or exheated			
IB	⊫in o	ompli				NA=not applicable	NO=not observe									pection R=repeat (violation of the san				
		-			Comp	liance Status		COS	R	WT			_			Compliance Status		cos	R	WT
			NA	NO	Person in charge or	Supervision esent, demonstrates k	wiedge and			_		IN	ουτ	NA	NO	Cooking and Roberting of Time/Tem Control For Safety (TCS) Foo				
1	×	0	NA	NO	performs duties	Employee Health	ionneogre, uno	0	0	5	16 17		8	8		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	श्न	5
2	X	0	nun.		Management and fo	od employee awarene	ss; reporting	0			۲ <sup>μ</sup>	IN	OUT			Cooling and Holding, Date Marking, an		-	<u> </u>	
3	×				Proper use of restric			0	0	5						a Public Health Control			-	
4	24	0	NA	NO O		d Hygienic Practice g. drinking, or tobacco	-	0	0	5	19	民業	0	8	_	Proper cooling time and temperature Proper hot holding temperatures		8	0	
5		O OUT	NA	-		eyes, nose, and mouth g Contamination by	Hands	0	0	-		12	8	8		Proper cold holding temperatures Proper date marking and disposition		8	응	5
6	×	0		0	Hands clean and pr				-	5		0	0	X		Time as a public health control: procedures a		_	ō	
7	×		0	0	alternate procedure	s followed		0	0			IN	OUT		NO	Consumer Advisory			<b>_</b>	
	IN		NA	NO		properly supplied and Approved Source	accessible		0	2	23		0	簒		Consumer advisory provided for raw and une food		<u> </u>	이	4
		0	0	-	Food obtained from Food received at pre			0				IN	OUT		NO	Highly Susceptible Population				
11	X	0			Food in good condit	ion, safe, and unadulte vailable: shell stock tag		0	0	5	24	_	0	×		Pasteurized foods used, prohibited foods not	offered	0	0	5
12	0	0	X	O NO	destruction	tion from Contamin		0	0		25	IN O		NA		Chemicals Food additives: approved and properly used		~	a	
13	X	0	0	-	Food separated and	i protected			0		26	鬣	0			Toxic substances properly identified, stored,	used	8	허	5
	_	0	0	J		es: cleaned and sanita f unsafe food, returned			0			IN		NA		Conformance with Approved Proc Compliance with variance, specialized proce	es and			
15	×	0			served			0	0	2	27	0	0	8		HACCP plan		0	이	5
				Goo	d Retail Practice	is are preventive r	neasures to co	ntrol	the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects in	to foods.			
								600						8						
				00		iance Status	COS=corre	COS								R-repeat (violation of the same co Compliance Status		COS	R	WT
	8	OUT		eurize	Safe Fo d eggs used where r	ood and Water required		0	0	1	4		NUT O	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly de	rsigned,			
_	19 10	0	Wate	er and	ice from approved s		<u>.</u>	0	00	2	$\vdash$	+	•	onstru	cted,	and used		0	0	1
		OUT			Food Tem	perature Control		-		_	46 O vvarewasning facilities, installed, maintained, used, test strips				1					
3	И	0	cont		oling methods used;	adequate equipment fo	r temperature	0	0	2	H	_	0 NUT	lonioo	a-con	Physical Facilities		0	0	1
_	2 3				properly cooked for thawing methods use			00	8	1	4	_	-			water available; adequate pressure stalled; proper backflow devices		8	읭	2
	4	0	Ther		eters provided and a	courate		ŏ	õ	1	5	0	0 8	iewag	e and	waste water properly disposed		0	0	2
- 3	15	OUT	_	10000		container; required rec	orde available	0	0	1	5	_	_			is: properly constructed, supplied, cleaned use properly disposed; facilities maintained			0	1
		OUT		, prop		Food Contaminatio		•		-	5		-	-		Ities installed, maintained, and clean		-	<del> </del>	1
3	6	0	Inse	cts, ro	dents, and animals r	not present		0	0	2	5	4	0 /	dequa	ite ve	ntilation and lighting; designated areas used		0	0	1
2	17	0	Cont	amina	tion prevented durin	g food preparation, sto	rage & display	0	0	1		0	υт			Administrative Items			_	
_	8	-			leanliness			0	0	1	5	_				nit posted		0	0	0
_	:9 10				ths; properly used an ruits and vegetables	nd stored			0		5	6	0  1	fost re	cent	Compliance Status		O YES	0 N0	WT
	1	OUT				Use of Utensils			0		5	,	_	ameli	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		x		
4	2	0	Uten	sils, e	quipment and linens	; properly stored, dried		0	0	1	5	8		obacc	o pro	ducts offered for sale		0	0	0
	13 14				/single-service articl ed properly	es; properly stored, us	ю		0 0		5	9	1	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor may				
		nd po	st the	most	recent inspection report	t in a conspicuous mann	er. You have the rig	ht to n	eques							e. You are required to post the food service establing a written request with the Commissioner with				
7	P	<u>~</u>	$\mathbf{V}$	ris 08-		-708, 68-14-709, 68-14-71				4		F			~	-	~	0/0	7/0	00
Sie	natio	te of	Perr	00.10	Charge	J	03/2	2/12	-	ate	SI-	anatu	10	Ema		ental Health Specialist		3/2		024 Date
org	nattu	e of	r-c15	on m		Additional food cafet	information can	he fo						cilite c		ealth/article/eh-foodservice ****				0408
044	2200	(Per-	6-15				-									inty health department.			00	A 629
r154	6601	snoey.	0-101				-												- MD2	rs, 1523

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
(Net: 0-15)	Please call (	) 6157975056	to sign-up for a class.	

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



#### Establishment Information

Establishment Name: Fossie Bar B Q Establishment Number #: 605003450

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)								
3 comp sink not set up	CI										

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Rif	0					
Rif	0					
Ric	40					
Ric	39					

State of Food	Temperature (Fahrenheit)
Cold Holding	42
Cooling	60
Cold Holding	39
Cold Holding	38
Hot Holding	138
Hot Holding	156
	Cold Holding Cooling Cold Holding Cold Holding Hot Holding

#### Observed Violations

Total # 2

Repeated # ()

39: Soiled rags on tables throughout facility

53: Damage to walls and grease buildup on equipment, walls, floors.



## Establishment Information

Establishment Name: Fossie Bar B Q

Establishment Number : 605003450

## Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: Posted

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: Observed proper handwashing

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: See source

- 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: No cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures

19: See temperatures

- 20: See temperatures
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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.

# Establishment Information

Establishment Name: Fossie Bar B Q

Establishment Number : 605003450

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Fossie Bar B Q

Establishment Number #: 605003450

Sources							
Source Type:	Food	Source:	Halsey halmiton sams				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

# Additional Comments