TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO	1000				10000								20						\neg
Esta	bisi	hmen	t Nar	ne	Ooo Wee BBQ					_	Tyr	e of F	İstabli	ishmi	Farmer's Market Food Unit O Permanent O Mobile	10			
Add	ress				4272 Bonny Oaks Dr.						.,,,				O Temporary O Seasonal				/
City					Chattanooga	Time in	02	2:2	0 F	M	A	4 / PA	A Th	me o	ut 03:00: PM AM / PM				
	ectiv	on Da	te		02/23/2022 Establish					Emba	_								
		of In			Routine O Follow-up	O Complaint			-	elimin	-	-	0) Co	nsuitation/Other				_
Risk	Cat	tegon			O1 322	03			O 4						-up Required O Yes 質 No	Number of Se	ats	12	
		R	isk I												to the Centers for Disease Contro control measures to prevent illner	ol and Preventi	on		
					FOOD	BORNE ILLNESS RIS	KF/	ACTO	ors	AND	PU	BLIC	HEA	т	INTERVENTIONS				
IN	uin e	(Lin ompiii		algaa	of compliance status (IN, OUT, NA, N OUT=not in compliance NA=not app			tems							spection Rerepeat (violation of the				
104	-110	unpit	* 100		Compliance Statu		cos	R		Ē	100.00	0.001-01	ne que	ny ini	Compliance Status		cos	R	WT
	IN	ουτ	NA	NO	Supervisio			_			IN	оυт	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
1	鬣	0			Person in charge present, demonst performs duties	rates knowledge, and	0	0	5		0				Proper cooking time and temperatures		8	ত	
		OUT O	NA	NO	Employee He Management and food employee a		0			17	0	0	0	X	Proper reheating procedures for hot holding		0	0	<u> </u>
_	R	ō			Proper use of restriction and exclus		ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Contro				
	IN	OUT	NA		Good Hygienic Pr						0	0	0		Proper cooling time and temperature		0	0	
4	X	0			Proper eating, tasting, drinking, or t			0	5					X	Proper hot holding temperatures		0	<u> </u>	
	X	O	NA		No discharge from eyes, nose, and Preventing Contaminat		0	0	_		100		8	~	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_	X		104		Hands clean and properly washed	cion by rianes	0	ο									_		
_	×		0	0	No bare hand contact with ready-to	-eat foods or approved	0	0	5	22		0	×		Time as a public health control: procedure	is and records	0	0	
			~	<u> </u>	alternate procedures followed	ad and according	-		_		IN	OUT	NA	NO		and a second second			
•	î	아	NA	NO	Handwashing sinks properly supple Approved Sec		0	0	-	23	0	0	篇		Consumer advisory provided for raw and food	undercooked	0	0	4
9	嵐	0			Food obtained from approved source	00	0				IN	OUT	NA	NO	Highly Susceptible Populat	lons			
10	0	0	0	×	Food received at proper temperatur	re		0	5	24	0	0	80		Pasteurized foods used: prohibited foods	not offered	0	0	5
11 12	0	0 0	512	0	Food in good condition, safe, and u Required records available: shell st		0	0 0	Ĩ	H		OUT	-	NO	Chemicals				_
		OUT	~	-	Protection from Com	tamination	•	-	_	25			26			od	न	AT	_
		0		NO	Food separated and protected	tamination	0	0	4	26	Ň	ŏ	- 200	J.	Food additives: approved and properly us Toxic substances properly identified, store	eg ba	허	읭	5
14	2	ŏ	ŏ		Food-contact surfaces: cleaned and	d sanitized	ŏ	ŏ	5				NA	NO	Conformance with Approved Pr		-	-	
15					Proper disposition of unsafe food, n served	eturned food not re-	0	-	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
_	_			God	d Retail Practices are prever	tive measures to co	ntrol	the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects	into foods.	_	_	
				_								ICE			al energies and hilferen enfects				
				ÔU	T=not in compliance	COS=correc							,,		R-repeat (violation of the same	a code provision)			
					Compliance Status		COS								Compliance Status		COS	R	WT
		OUT			Safe Food and Wate						0	UT			Utensils and Equipment				
2					d eggs used where required		0	0	1	4	5 (infood-contact surfaces cleanable, properly	/ designed,	0	0	1
2	_				ice from approved source btained for specialized processing r	methods	0	0	2	\vdash	+	- 00			, and used		-	-	-
	-	OUT	a di k		Food Temperature Con		-		-	4	5 (0 V	larew	ashin	g facilities, installed, maintained, used, tes	t strips	0	0	1
3	1		Prop		oling methods used; adequate equip	ment for temperature	0	0	2	4	_		onfoo	d-cor	ntact surfaces clean		0	0	1
			1000000000	1.11			-					- 1 T I			Chysical Facilities				

31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	4/		Nontood-contact surfaces clean	U U	0	<u> </u>
	Ŭ	control	Ŭ	-	-		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	
39	0	Wiping cloths; properly used and stored	0	0	1	56		Most recent inspection posted	0	0	Ů
	O Washing fruits and vegetables O O 1 Compliance Status			VER	100	WT					
40	0	Washing fruits and vegetables	0		11			oonphanoo onthe	TES	1 NO	
40	O OUT	Washing fruits and vegetables Proper Use of Utensils	0	0	1			Non-Smokers Protection Act	TES	Into	
41	OUT		0	0	1	57				10	
	OUT	Proper Use of Utensils	0	0	1	58		Non-Smokers Protection Act	X	8	
41 42 43		Proper Use of Utensils In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled Single-use/single-service articles; properly stored, used	000	000	1			Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act	X	10	
41 42		Proper Use of Utensils In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled	000	0	1	58		Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale	X	8	
41 42 43 44 Failure to service a manner of	OUT O O O O O O O	Proper Use of Utensils In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled Single-use/single-service articles; properly stored, used Gloves used properly et any violations of risk factor items within ten (10) days may result in susper itement permit. Items identified as constituting imminent health hazards shall b		0 0 0 0	1 1 1 1	58 59 service of lately or	operat	Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale	O O	0 0 0	0 ur food
41 42 43 44 Failure to service a manner of	OUT O O O O O O O	Proper Use of Utensils In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled Single-use/single-service articles; properly stored, used Gloves used properly ect any violations of risk factor items within ten (10) days may result in susper thment permit. Items identified as constituting imminent health hazards shall b st the most recent inspection report in a conspicuous manner. You have the rig	0 0 0 0 0 0 0 0 0 0 0	O O O O o o o o o o o o o o o o o o o o	1 1 1 r foor	58 59 service of lately or	operat	Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale If tobacco products are sold, NSPA survey completed shment permit. Repeated violation of an identical risk factor may result in revo tions shall cease. You are required to post the food service establishment perm this report by filing a written request with the Commissioner within ten (10) day	Cation it in a s of th	O O O of yo	0 ur food
41 42 43 44 Failure to service a manner of report. 1	OUT O O O Stablist	Proper Use of Utensils In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled Single-use/single-service articles; properly stored, used Gloves used properly ect any violations of risk factor items within ten (10) days may result in susper shment permit, items identified as constituting imminent health hazards shall b st the most recent inspection report in a conspicuous manner. You have the rig sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0		1 1 1 r foor	58 59 service of lately or aring reg	operat arding	Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale If tobacco products are sold, NSPA survey completed shment permit. Repeated violation of an identical risk factor may result in revo tions shall cease. You are required to post the food service establishment perm this report by filing a written request with the Commissioner within ten (10) day	Cation it in a s of th	O O O of yo	0 ur food picuous e of this

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Ooo Wee BBQ Establishment Number #: 605308143

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)							
Triple Sink	Chlorine	50								

Equipment l'emperature								
Description	Temperature (Fahrenheit)							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Dairy	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ooo Wee BBQ

Establishment Number : 605308143

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Proper hand washing observed.

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: Source approved.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: Ooo Wee BBQ

Establishment Number: 605308143

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Ooo Wee BBQ Establishment Number #: 605308143

Sources				
Source Type:	Food	Source:	Grocery	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Education provided on reheating protocol. Renovations currently underway.