# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

							7													
Establishment Name Address			Beef 'O' Brady's						O Fermer's Market Food Unit Type of Establishment Ø Permanent O Mobile							7				
			5958 Snow	/ Hill Rd., Ste 10	00					Type of Establishment O Temporary O Seasonal										
								02	2:5	0 F	M	AJ	4/P	M Tk	ne ou	ut 03:45; PM AM / PM				
		on Da	to.		11/15/20	23 Establishment #					Emba	-								
			spect		Routine	O Follow-up	OComplaint	-		- O Pr			-		0.000	nsultation/Other				
					<b>0</b> 1	\$102	03			04	20011001	ary					Number of S		12	4
ras	K Ca	tegor,	-		÷ ·	Conden.	**	beha		-	st ce	min	only			up Required 🕱 Yes O No I to the Centers for Disease Con				
				as c	ontributing fac			_								control measures to prevent illn	ess or injury.			
		(14	uric de	elgnet	ed compliance stat											INTERVENTIONS ach litem as applicable. Deduct points for	category or subcate	gory.)		
17	∳in c	ompii	ance			ance NA=not applicable	NO=not observe				S=cor	recte	d on-s	ite duri	ng ins	spection Rerepeat (violation of th				-
	IN	OUT	NA	NO	Con	Supervision		cos	ĸ	wi	h	IN	OUT	NA	NO	Compliance Status Cooking and Reheating of Time		cos	ĸ	WT
1	鬣	0				present, demonstrates k	nowledge, and	0	0	5	16	0	0	0		Control For Safety (TCS)	Foods	~	~	
			NA		performs duties	Employee Health						ŏ	ő			Proper cooking time and temperatures Proper reheating procedures for hot hol	ding	00	ő	5
2	英义	0				food employee awarene triction and exclusion	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
-		-	NA		,	ood Hygienic Practice		Ū		_	18	0	0	0	X	Proper cooling time and temperature	01	0	0	
4 5	滅滅	0				sting, drinking, or tobacco m eyes, nose, and mouth		0	0	5	19	<u>×</u> 0	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN	OUT	NA	NO	Prevent	ting Contamination by					21	×		ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
6	直区		0		Hands clean and No bare hand cor	properly washed ntact with ready-to-eat for	ods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedu	ires and records	0	0	
1 8		0 漢	0	0	alternate procedu			-	0	2			_	NA	NO	Consumer Advisory Consumer advisory provided for raw an			_	
	IN	OUT	NA	NO		Approved Source	0000331010		_		23	×	0	0		food		0	0	4
9 10	高口		0			proper temperature		0				IN	OUT		NO	Highly Susceptible Popul				
11	×	0			Food in good con	dition, safe, and unadulte available: shell stock tag		0	0	5	24		0	×		Pasteurized foods used; prohibited food	s not offered	٥	0	•
12		0	×		destruction			0	0			IN	OUT			Chemicais		_	~	
13	X	0	NA	NO	Food separated a	and protected	ation	0	0	4	25	<b>2</b> 0	0	X		Food additives: approved and properly Toxic substances properly identified, sto		0	응	5
14	×	0	0			faces: cleaned and saniti n of unsafe food, returned		0		5		IN	OUT	_	NO	Conformance with Approved			_	
15	X	0			served	n or unsate tood, returned	a rood not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	rocess, and	0	٥	5
				Goo	d Retail Practi	ices are preventive r	measures to co	ntro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	a into foods.			
						-		GOO	DR	ETAN	L PR	ACT	ICE	3	_					
				00	Tenot in compliance	pliance Status	COS=corre	cted o		during						R-repeat (violation of the sar Compliance Status	me code provision)	cos	PI	WT
		OUT			Safe	Food and Water						0	UT			Utensils and Equipment			~ 1	
_	28 29	-	_		d eggs used when lice from approved			8	0	1	4	5 8				infood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
- :	30	0 OUT		nce o		alized processing method emperature Control	5	Ő	Ō	1	4	5 (	o v	Varewa	ashin	g facilities, installed, maintained, used, b	est strips	0	0	1
	31	0	_	er coo		d; adequate equipment fr	or temperature	0	0	2	4	7 1	BK N	lonfoo	d-con	ntact surfaces clean		0	0	1
	32	-	contr		properly cooked for	or hat habing		0		1	4	_	UT D ⊢	lot and	Loold	Physical Facilities i water available; adequate pressure		0		2
_	33				thawing methods (			ŏ	0	1	4	_				stalled; proper backflow devices			0	2
:	34	O	Then	mome	eters provided and	i accurate d identification		0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleane	d.	8	0	2
	35	0	Food	prop		al container; required rec	ords available	0	0	1	5	_	_			use properly disposed; facilities maintain		ō	ō	1
		OUT				of Food Contaminatio					5	3 3	R P	hysica	I faci	ilities installed, maintained, and clean		0	0	1
;	36	0	Insec	ts, ro	dents, and animal	is not present		0	0	2	5	1 8	₿ A	dequa	ite ve	entilation and lighting; designated areas u	sed	0	0	1
;	37	22	Cont	amina	ation prevented du	ring food preparation, sto	orage & display	0	0	1		0	υτ			Administrative items				
	38	-	-		leanliness			0	0	1	5	_				nit posted		0	0	0
_	39 10			- X	ths; properly used ruits and vegetable			8		1	54	\$ (	o IN	lost re	cent	inspection posted Compliance Status		O YES	0 NO	-
		OUT			Prope	or Use of Utensils										Non-Smokers Protection	Act			
-	11				nsils; properly stor quipment and line	red ms; properly stored, dried	, handled	0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale			0	0
	13 14	0	Singl	e-use		ticles; properly stored, us			8		5	9]	lf	tobac	co pr	oducts are sold, NSPA survey complete	t	0	0	
						items within ten (10) dare o	nay result in susper	-			servic	0 615	blish	nent or	ermit.	Repeated violation of an identical risk facto	r may result in revee	ation	of you	r food
ser	ice e	stablis	shmen	t perm	nit. Items identified a	as constituting imminent he	alth hazards shall b	e corre	cted is	mmed	ately (	or ope	ration	is shall	ceas	e. You are required to post the food service filing a written request with the Commissione	establishment permit	in a c	onspi	cuous
rep		CA.	section	ns 68-1	14-703, 68-14-706, 68	1-14-708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5	320.			4	J	_	20	* ^				
¢	7	<i>f</i> <	Þ	$\mathbf{A}$			11/1	.5/2	023	3			<b>``</b>	04		and a	1	.1/1	5/2	023
Sig	natu	re of	Pers	on In	Charge				(	Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(10200) (1001. 0-10)	Piease call (	) 4232098110	to sign-up for a class.	101020

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



## Establishment Information

Establishment Name: Beef 'O' Brady's Establishment Number #: 605206896

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 wenty-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.	
Sarage 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)					
Dish machine	Chlorine	100						
3 sink	Quat	300						

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Low boy by flat top	47

Food Temperature	ood Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Raw beef	Cold Holding	47				
Raw chx	Cold Holding	47				
Queso	Hot Holding	157				
Mash	Hot Holding	151				
Cut lettuce	Cold Holding	41				
Cut toms	Cold Holding	41				
Ham	Cold Holding	41				
Roast beef	Cold Holding	41				

Total # 8 Repeated # ()

8: Hand sinks by low boy on front line and by dish machine inoperable.

20: Front low boy by flat topholding at 45-48°F. Iced all TCs food items down.

37: Drip from walkin fan unit

42: Utensils stored in cardboard potato box. All clean utensils should be stored in cleanable conainers.

45: Gaskets in poorrepair on cooler line.

47: Multiple non food contact surfaces dirty including top shelf at end of kitchen, sides of flat top, and piping behind line. Excessive build upon lines of beer in beer cooler.

53: Wall and sink next to mop sink dirty.

54: Unshielded lights throughout kitchen. Replace with shatter proof bulb or provide shielding.



### Establishment Information

Establishment Name: Beef 'O' Brady's

Establishment Number : 605206896

### Comments/Other Observations

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

- 2: Poliy available and located
- 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 employees washing hands when changing gloves and changing tasks.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: Approved 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 of raw protein observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: All items sufficiently cooled at time of insoection.
- 19: Adequate hot holding available.
- 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: 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: 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: Beef 'O' Brady's

Establishment Number : 605206896

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Beef 'O' Brady's Establishment Number #: 605206896

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments