## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

San																			
Establishment Name				Pork N Deans Barbeque 2193 Park Drive Type of Establishment O Mobile O Termer's Market Food Unit © Permanent O Mobile O Termer's Market Food Unit															
Address				O Temporary O Seasonal										-					
City				Chattanooga Time in 11:50 AM AM / PM Time out 12:15 PM AM / PM															
Insp	ectio	n Da	te		10/27/2	023 Establishment													
Purp	ose	of In	spect		Routine	O Follow-up	O Complaint			-	elimin		_		Cor	nsultation/Other			
Risi	Cate	agon	,		01	\$222	03			<b>O</b> 4				Fo	low-	up Required O Yes K No Number	of Seats	0	
			isk F													to the Centers for Disease Control and Prev control measures to prevent illness or injury	ention		
					one meany is											INTERVENTIONS			
				ignet		tatus (IN, OUT, NA, NO) fo	each numbered iten	. For		mark	ed 00	π, •	ark CO	s or R	for e	ach item an applicable. Deduct points for category or sub		.)	
IN	•in co	mpli	ance			viance NA=not applicable Minimpliance Status	<ul> <li>NO=not observe</li> </ul>	d COS	R		)\$=cor	recte	d on-si	te duri	ng ins	pection R=repeat (violation of the same code pro Compliance Status		\$ R	WT
	IN (	оит	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1		0			Person in charg performs duties		÷ -	0	0	5		0	-		×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	5
2	IN (		NA		Management ar	Employee Health nd food employee aware		0		_	17	0	0	0	X	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time (	_	0	Ľ
	_	0				estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	-		
	IN (		NA			Good Hygionic Practic asting, drinking, or tobac		~				0	0	0		Proper cooling time and temperature Proper hot holding temperatures	- 8	8	$\square$
	2	0		0	No discharge fro	om eyes, nose, and mou	th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	1 .
6		001	NA			d properly washed	by Hands	0	0	_		*		0		Proper date marking and disposition	Ŏ		
7	_	ŏ	0		No bare hand o	ontact with ready-to-eat f	oods or approved	ō	ŏ	5	22	-	0	×	-	Time as a public health control: procedures and record	; 0	0	
	2	-	-	-	alternate proces Handwashing s	inks properly supplied an	d accessible		0	2	-	IN O		NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	+_		
	IN (	OUT O	NA	NO	Easd obtained f	Approved Source					23	IN	O	XX NA	10	food Highly Susceptible Populations	0	0	-
10	0	0	0	20		from approved source at proper temperature		ŏ	0		24			200	NO		0		
	×	_	0.00			ondition, safe, and unadu ts available: shell stock to		0	0	5	24	0	0	-		Pasteurized foods used; prohibited foods not offered		0	ů
		0	×	0	destruction			0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Food separated	tection from Contam and protected	nation	0	o	4	25	0 度	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	-8	0	5
14	×	0	0			urfaces: cleaned and san		0	0	5				NA	10.00	Conformance with Approved Procedures		_	
15	8	٥			Proper dispositi served	ion of unsafe food, return	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Prac	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	ofp	atho	jens	, chemicals, and physical objects into foods			
													nci s		_				
				00	T=not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same code provisio			
		OUT				mpliance Status le Food and Water		cos	R	wi		0	UT			Compliance Status Utensils and Equipment	1008	A K	WT
2	8	8	Paste	eurize	ed eggs used wh lice from approv	ere required		8	8	1	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0			obtained for spec	cialized processing method	ds		ŏ	1	4	5	- 1			g facilities, installed, maintained, used, test strips	6	0	1
		OUT	Prop	er cod		Temperature Control ked; adequate equipment	for temperature				47		-			ntact surfaces clean	0		1
3	1	•	contr	ol			for compensione	0	0	2		0	UT			Physical Facilities			
3	_				properly cooked thawing methods			8	0		41	_				I water available; adequate pressure stalled; proper backflow devices		8	2
3	_				eters provided an			ŏ	ŏ	1	50	_	o s	ewage	and	waste water properly disposed	Ťŏ	ŏ	2
	-	OUT				od identification					51	_				es: properly constructed, supplied, cleaned	0		1
3		-	Food	prop		inal container; required r		0	0	1	53		-	-		use properly disposed; facilities maintained	0	0	1
3	_	OUT	Insec	te m	dents, and anim	n of Food Contaminat	lion	0	0	2	5	_	-			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
	+	-					torano & disnlav	0	0	1	F	+-	UT	ocqua	10 40	Administrative items	Ť	1	
			amination prevented during food preparation, storage & display anal cleanliness			0	0	1	5/	55 O Current permit posted			-	0					
3	9	Ó	Wipir	ng clo	ths; properly use			0	0	1		_				inspection posted	0	0	0
40 O Washing		hing f	ruits and vegetal	bies per Use of Utensils		0	0	1			_			Compliance Status Non-Smokers Protection Act	YES	NO	WT		
41 O In-use uter		nsils; properly st	ored			0		5					with TN Non-Smoker Protection Act	123	0				
4	_					nens; properly stored, dri articles; properly stored, (		0	0		53	3				ducts offered for sale oducts are sold, NSPA survey completed	- 8	0	•
					ed properly				ŏ		<u> </u>								

iture to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous anner 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 port. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320. 1

10/27/2023	
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SCORE

Signature of	Person In	Charge
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Date Signature of Environmental Health Specialist

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\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1192201 (101.0-10)	Please call (	) 4232098110	to sign-up for a class.	101.020

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



#### Establishment Information Establishment Name: Pork N Deans Barbeque Establishment Number #: 605306464

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink	QA	200						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ground beef	Cold Holding	40

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



#### Establishment Information

Establishment Name: Pork N Deans Barbeque

Establishment Number : 605306464

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee illness policy posted in kitchen.
- 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: Food obtained from 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 observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures observed.
- 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: Pork N Deans Barbeque Establishment Number : 605306464

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Pork N Deans Barbeque Establishment Number # 605306464

SourcesSource Type:FoodSource:Sams, CRS, WalmartSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

#### Additional Comments