# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO																		
Ooh Wee Bar-B-Q				Type of Establishment O Farmer's Market Food Unit O Mobile														
Address 2008 Jefferson Street						_	Typ	e of E	stable	shme	O Temporary O Seasonal			/				
City					Nashville	Time	02	2:0	0 F	M	AJ	/P	л Tir	ne oi	ut 02:05; PM AM/PM			
,	etic	n Da	te		03/20/2024	stablishment # 60524480					_	d 0						
			spect			low-up OComplain			- O Pr					Cor	nsultation/Other			
		egon			01 302	03			04						up Required O Yes 🕄 No Number of S	ieats	0	
			isk I										repo	rtec	to the Centers for Disease Control and Preven control measures to prevent illness or injury.		_	
				as c	ontributing factors in t	FOODBORNE ILLNESS R						_						
				algnat		T, HA, HO) for each numbered Ite	m. For		mark	ed 00	л, н	irk CC	rs or R	for e	ach liem as applicable. Deduct points for category or subcat			
IN	in c	ompili	nce	_	OUT=not in compliance NA Compliance			R		)s=	recte	d on-si	te duni	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	on) COS	R	WT
$\rightarrow$	_		NA	NO		ervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	邕	٥			performs duties	emonstrates knowledge, and	0	0	5		0		0		Proper cooking time and temperatures	8	0	5
		OUT	NA	NO	Emplo: Management and food emp	yee Health loyee awareness; reporting	0	0		17	0			-	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	-
$\rightarrow$	黨	0		_	Proper use of restriction and		0	0	5			OUT		NO	a Public Health Control		- 1	
4	1	0	NA		Good Hygle Proper eating, tasting, drink	ing, or tobacco use	0		5		0 溪	0	8	500	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5			NA		No discharge from eyes, no Preventing Cent	se, and mouth	0	0	<u> </u>		100	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	×.	0		0	Hands clean and properly w		_	0		22		0	×		Time as a public health control: procedures and records	0	0	
	×	0	٥	0	alternate procedures followe	be	0	0	Ľ		_	OUT	NA	NO	Consumer Advisory		_	
	IN		NA	NO		ed Source		0	2	23		0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
10		0	0		Food obtained from approve Food received at proper ten		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations			
11	_			_	Food in good condition, safe Required records available:		0	ŏ	5	24		0			Pasteurized foods used; prohibited foods not offered	0	0	-
	O IN	0 олт	XX NA	O NO	destruction Protection fro	m Contamination	0	0		25	IN O	OUT		NO	Chemicals Food additives: approved and properly used	0	0	_
13	2	0	0		Food separated and protect Food-contact surfaces clea	ed	8	8	4		黛	0	NA	10	Toxic substances properly identified, stored, used Conformance with Approved Procedures	ŏ	õ	5
15	_	_		J	Proper disposition of unsafe served	A	0	0	2	27	0	0	2	NO.	Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are	preventive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				All	Finot in compliance	COS=con			эıЛ			1CES	3		Beneral (deletion of the cases and case (inter-			
		0117	_		Compliance	Status		R		Ē					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	3		Past		Safe Food and d eggs used where required		0	0	1	4	_	UT D	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
2	_				ice from approved source btained for specialized proce		0	0	2	4	+	- 0			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Prop	er cor	Food Temperatu	te equipment for temperature				4	_	_			tact surfaces clean	0	0	1
3		~	contr	rol			0	0	2		0	UT			Physical Facilities			
3	_				properly cooked for hot hold thawing methods used	ing	8	0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices	0	8	2
3	1	O OUT	Then	mome	ters provided and accurate Food Identifi	cation	0	0	1	5		-			waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
3	5		Food	i prop		er; required records available	0	0	1	5	_	_			use properly disposed; facilities maintained	o	ō	1
		OUT			Prevention of Feed	Contamination				5	3 (	o P	hysica	il faci	lities installed, maintained, and clean	0	0	1
3	\$	٥	Insec	cts, ro	dents, and animals not prese	ent	0	0	2	5	4 (	• ^	dequa	te ve	ntilation and lighting; designated areas used	0	٥	1
3	r	٥	Cont	amina	tion prevented during food p	preparation, storage & display	0	0	1		0	υτ			Administrative Items			
3	_				leanliness ths; properly used and store	d	0	0	1	50	_	_		-	nit posted inspection posted	0	0	0
4	)	0		_	ruits and vegetables		ŏ	ŏ		Ĕ	_	- 1.		0.0115	Compliance Status	YES		WT
4	1				Proper Use of nsils; properly stored			0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	Ж 0	0	_
4	3	0	Singl	le-use	quipment and linens; proper /single-service articles; prop			0	1	54 55	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0	0	٥
4	_				ed properly		0	0	1								_	_
servi	Failure 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 manner 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								cuous									
						nspicuous manner. You have the r 14-709, 68-14-711, 68-14-715, 68-14-			e a he	ning r	egard	ing thi	s repor	it by f	anning a written request with the Commissioner within ten (10) days	of the	date	of this
03/20/2024 (MA(							)3/2	0/2	024									
Sigr	atur	re of	Pers	on In	Charge			[	Date	Sig	natu	re of	Envin	nme	ental Health Specialist			Date

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

PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
(192201 (1997. 0-10)	Please call (	) 6153405620	to sign-up for a class.	nur des

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



#### Establishment Information

Establishment Name: Ooh Wee Bar-B-Q Establishment Number #: 605244807

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

quipment l'emperature								
Description	Temperature (Fahrenheit)							

Food Temperature	State of Food	Temperature ( Fahrenheit
•		

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Additional Comments See last page for additional comments.

\*\*\*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: Ooh Wee Bar-B-Q

Establishment Number : 605244807

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

# Additional Comments