

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Bardog Tavern Permanent O Mobile Type of Establishment 73 Monroe Ave. O Temporary O Seasonal

Memphis Time in 11:30; AM_ AM / PM Time out 12:30; PM

City Embargoed 000 08/18/2023 Establishment # 605205527 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection **O**3

Number of Seats 77 04

Follow-up Required

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	20			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			landwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	誕	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13		0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

_	Compliance Status		COS	K	WI			
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	26	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	冥	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	×	0			Toxic substances properly identified, stored, used	0	0	٠
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

狱 Yes O No

s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	3-6/50	άu
		Compliance Status	COS		_
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	2%	Physical facilities installed, maintained, and clean	0	0	•
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		ī
55	凝	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act		100	
58		Tobacco products offered for sale	128	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

am 08/18/2023 Signature of Person In Charge Date

Signature of Environmental Health Specialist

08/18/2023 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Int	formation
Establishment Name:	Bardog Tavern
Establishment Number	★ 1605205527

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 compartment sink	Chlorine	100					

Equipment Temperature						
Description		Temperature (Fahrenheit)				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			

Observed Violations
Total # 9
Repeated # 0
2: Violation corrected. Employee illness policy is posted on side of cooler in kitchen by bread on shelf.
•
12: Violation not corrected. Shell stock tags are not available for last 90 days. According to executive chef Hector, he was instructed by a health inspector to discard old shell stock tags and to only keep the new, current one that pertains to the current order, or supply, of oysters.
14: Violation not corrected. Cutting boards are deeply stained and grooved, and they are still in use. Please replace cutting boards. According to invoice, cutting boards were ordered on 8/15/2023. Violation corrected. Ice machine is clean downstairs.
21: Violation corrected. Date marking system is present and it has improved. Please continue to provide adequate date marking for appropriate food storage
containers. Please hace discard dates available.
23: Violation not corrected. New menus have been ordered but nothing is currently available on present menu. Consumer advisory sign is posted on side
of ice machine in bar area. Consumer advisory is present for reminder but not the disclosure. Please provide both reminder and disclosure for consumer
advisory on menu. 45: Coolers are not clean in kitchen. Please clean equipment and maintain cleanliness.
46: Dishwasher is not dispensing sanitizer. Please clean and sanitize dishes.
53: There is one stained ceiling tile in the kitchen. Please clean or replace ceiling tile.
55: The current permit is not posted. Please post current permit.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Bardog Tavern	
Establishment Number: 605205527	
THE COUNTY OF COUNTY OF THE CO	
Comments/Other Observations	
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4:	
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9:	
10: (NO): No food received during inspection.	
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1: 3: 4: 5: 6: 7: 8: 9: 10: (NO): No food received during inspection. 11: 13: 15: 16: 17: 18: 19: 20: 22: 24: 25: 26: 27: 57: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5: 63: 4: 5: 64:	
1:	
2:	
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4:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

comments/Other Observations (cont'd)		
dditional Comments (cont'd)		
ee last page for additional comr	nents.	

Establishment Information

Establishment Information	
Establishment Name: Bardog Tavern	
Establishment Number # 605205527	
Sources	
Source Type:	Source:
Additional Comments	
All points cannot be returned at this time. There are 3 priority violations still outstanding: 12, 14, & 23. Shell stock tags are not available. Cutting boards and new menus have been ordered but they are not currently present. Violation 46 has been corrected. However, the dishwasher is not working due to power failure. The dishwasher will be repaired today, according to executive chef Hector. 3 compartment sink is being utilized to wash, rinse, and sanitize dishes.	