



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
73

Establishment Name Bardog Tavern
Address 73 Monroe Ave.
City Memphis
Inspection Date 08/18/2023
Risk Category 01
Number of Seats 77

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: Heelan, Date: 08/18/2023
Signature of Environmental Health Specialist: Lam Mills, Date: 08/18/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bardog Tavern
 Establishment Number #: 605205527

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 have 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.



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Comments/Other Observations

- 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:

***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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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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.