



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



<b>Establishment Information</b>	
Establishment Name:	Big Bill's BBQ
Establishment Number #:	605212195

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	
Age-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.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
3 Compartment sink		150	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Refrigerator	32
Deli Refrigerator	37
Refrigerator 2	38
Freezer in rear	-6

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Cole slaw	Cold Holding	47
Spaghetti	Hot Holding	153
Pork	Hot Holding	157
Beef	Hot Holding	116
Ribs	Hot Holding	167
Sliced tomatoes	Cold Holding	45
Turkey patty	Cooking	152

### Observed Violations

Total # 13

Repeated # 0

- 2: Manager states someone broke into establishment and stole paperwork.
- 4: Personal cellphone on cutting board in food prep area.
- 6: Employees not washing their hands when changing stations.
- 7: Observe employee using his bare hands to scoop up already cooked fries to recook.
- 8: No paper towels or hand soap at either hand washing stations.
- 13: Cooked ribs stored in nonfood grade plastic bag. Boxes of ribs stored on the floor. Can drinks and bottled water stored on the floor.
- 14: Cutting boards needs replacing.
- 19: Beef hot holding 116F
- 20: Cole slaw and tomatoes out of proper cold holding temp.
- 38: Employees not wearing hair restraints.
- 44: Gloves are not properly being used between changing stations.
- 46: Observed employee improperly setting up 3 compartment sink to wash dishes.
- 53: Buildup of grease and on appliances and walls. Floors in the kitchen needs cleaning

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Establishment Name: Big Bill's BBQ

Establishment Number : 605212195

***Comments/Other Observations***

1: Manager was knowledgeable on proper cooling down process and reheating process.

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\*\*\*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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<b>Sources</b>			
Source Type:	Food	Source:	Sysco, Lit
Source Type:	Water	Source:	MLGW
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Given safe food donation pamphlet.			