## TENNESSEE DEPARTMENT OF HEALTH FOOD REDVICE FRARI IRUMENT INRECTION DEPORT

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A PACAL				FOOD SER	VICE ESTA	BL	ISH	IMI	ENT	r II	<b>NS</b> I	PEC	TI		ORE				
Pork N Deans Barbeque						-				Fermer's Merket Food Unit @ Permanent O Mobile		(							
				2193 Park Drive O Temporary O Seasonal												/			
City					Chattanooga Time in 10:00 AM AM / PM Time out 10:30: AM AM / PM														
					04/21/20	022 Establishment					Embe				ne o				
	ectio		te spect		KRoutine					- O Pr			a =		0	nsuitation/Other			
											eaman	ary						0	
Risi	(Cat				O1 prs are food p	neparation practice	O3 s and employee	beha		04 8 mk	st c	omn	nonh			up Required O Yes KNo Number of to the Centers for Disease Control and Prev			
				as c	ontributing fa											control measures to prevent illness or injury.			
		(Ma	rik der	ignat	ed compliance st											INTERVENTIONS ach litem as applicable. Deduct points for category or subc	itegory.	.)	
IN	⊧in co	mpīt	ance			iance NA=not applicable	NO=not observe				S=co	rrecte	d on-s	site duri	ng ins	spection R=repeat (violation of the same code pro			
H	IN	оит	NA	NO	Col	Supervision		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	-	0			Person in charge	e present, demonstrates	knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
H			NA	NO	performs duties	Employee Health		-		-		0	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	- 8	00	5
	X	_				d food employee awarer		0		5		IN	оит		NO	Cooling and Holding, Date Marking, and Time a	_		_
3		0	NA	110		striction and exclusion		0	0	Ť						a Public Health Control			
4	0	0	NA			sting, drinking, or tobac		0		5	19		0			Proper cooling time and temperature Proper hot holding temperatures	0	0	
5		0	NA			m eyes, nose, and mounting Contamination		0	0	°	20 21		8			Proper cold holding temperatures Proper date marking and disposition	8	8	5
6		0	-		Hands clean and	d properly washed	by names	0	0		22	-	0			Time as a public health control: procedures and records	_	0	
7	0	0	0	X	No bare hand co alternate proced	intact with ready-to-eat f ures followed	oods or approved	0	0	5	H	IN	OUT		NO	Consumer Advisory	Ť	l.	
	×		NA	100		his properly supplied an Approved Source	d accessible	0	0	2	23	_	0	_		Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0				om approved source		0	o			IN	OUT	T NA	NO	food Highly Susceptible Populations	+		
10		8	0	×	Food received at	t proper temperature ndition, safe, and unadu	torated	0	8	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	ŏ	×	0	Required record	s available: shell stock t		ŏ	ŏ			IN	OUT	r NA	NO	Chemicals			
	IN (	OUT	NA	NO	destruction Prot	ection from Contami	nation					0	0			Food additives: approved and properly used	0	0	5
13	<b>0</b> 送	응	8		Food separated	and protected rfaces: cleaned and san	bacit	8	8	4	26	良 IN		r na	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ĵ
	_	ŏ	_		Proper dispositio	on of unsafe food, return		ō	ō	2	27	_	0	-		Compliance with variance, specialized process, and	0	0	5
				_	served											HACCP plan			
				Goo	d Retail Pract	lices are preventive	measures to co						_		gens	s, chemicals, and physical objects into foods.			
				00	T=not in compliance	e	COS=corre	cted o						83		R-repeat (violation of the same code provision			
		OUT				npliance Status e Food and Water			R				UT			Compliance Status Utensils and Equipment	COS	R	WT
2	8	0			d eggs used whe	are required		0	0	1	4		o F			nfood-contact surfaces cleanable, properly designed,	0	0	1
2					tice from approve obtained for speci	ed source alized processing metho	ds	8	0	2	$\vdash$	-	- c	constructed, and used		+	-		
		ουτ			Food T	emperature Control						_	_			0	0	1	
3	1		contr		oling methods use	ed; adequate equipment	for temperature	0	<b>0</b>	2	4	_	O N UT	vonioo	a-cor	Physical Facilities	0	10	
3					properly cooked			0								water available; adequate pressure		0	2
3	_				thawing methods eters provided an			0	0	1	4					stalled; proper backflow devices	0	0	2
	_	OUT				od identification		Ť					_			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	prop	erly labeled; origi	nal container; required r	ecords available	0	0	1	5	2	•  •	Garbag	e/refi	use properly disposed; facilities maintained	0	0	1
	_	OUT				of Food Contaminat	lion				5	_	-			lities installed, maintained, and clean	0	0	1
3	-	-			rodents, and animals not present			0	0	2	5	-	-	Adequa	de ve	intilation and lighting; designated areas used	0	0	1
3	_	_			ination prevented during food preparation, storage & display			0	0	1			UT	-		Administrative Items		1 -	
3	_			onal cleanliness ng cloths; properly used and stored			0	0	1		55 O Current permit posted 56 O Most recent inspection posted				8	0	0		
_	0	0			ruits and vegetab	ies		ō								Compliance Status	YES	NO	WT
4	_	OUT O	In-us	e uter	Prop nsils; properly sto	er Use of Utensils ared		0	0	1	5	7	-	Comple	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	20	0	
4	2	0	Utens	sils, e	quipment and lin	ens; properly stored, drie		0	0	1	5	8		Tobacc	o pro	ducts offered for sale	0	8	0
_					s/single-service a ed properly	rticles; properly stored, u	2560		8		5	9	1	r tobac	co pr	oducts are sold, NSPA survey completed	0	0	

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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-719

	04/21/2022		04/21/2022			
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date			
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****						

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
Pri-2207 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	NDA 029

#### 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)					
Dishmachine Three comp sink	High temp QA	200	164					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Decoription	State of Food	Temperature ( Fahrenheit

## 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): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) 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: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: No food stored onsite. Food is brought in day of prep
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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

Sources			
Source Type:	Food	Source:	Gordon
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments

No food prep during inspection. Food is brought in as ordered for catering job.