

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



Establishment Information

Establishment Name: Cracker Barrel #200

Establishment Number #: 605087691

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.

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.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple Sink Dish Machine (surface temp)	Lactic Acid Hot Water	704	167

Equipment Temperature

Description	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken Tenders	Cooking	221
Sliders (ground beef)	Cooking	181
Sausage (cooling drawer)	Cold Holding	38
Ground Beef (cookline)	Cold Holding	39
Sweet Potatoes	Cold Holding	38
Sliced Tomatoes (cookline)	Cold Holding	38
Catfish (walk in)	Cold Holding	36
Cut Leafy Greens (salad station)	Cold Holding	37
Chicken (breeding station)	Cold Holding	37
Cole Slaw (wait station)	Cold Holding	34
Dipper Well (wait station)	Hot Holding	157
Cooked Greens	Hot Holding	161
Beans	Hot Holding	138
Chili	Hot Holding	162
Cooked Greens (holding cabinet)	Hot Holding	156

Observed Violations

Total # 3

Repeated # 0

47: Some non-food contact surfaces dirty on cookline. Convection ovens dirty inside and some refrigeration units dirty.

50: Greywater leak noted at dish machine.

53: Ceilings dirty in biscuit make area and on cookline.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food products obtained from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (IN) Observed raw, TCS foods cooked to the proper internal time/temperature requirements during inspection (see food temperatures).
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) TPHC used for whole shelled eggs and pancake batter on cookline. Approved written policy provided and items were time stamped as required.
- 23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

***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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Source Type: Source:

Additional Comments