

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



Establishment Information	
Establishment Name:	Rib And Loin
Establishment Number #:	605068561

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 ADS	Quaternary Chlorine	200 0	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	36
Walkin cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Bbq pork	Hot Holding	166
Bbq beans	Hot Holding	166
Slaw	Cold Holding	36
Potatoe salad	Cold Holding	39
Green beans	Hot Holding	166
Corn cob	Hot Holding	155
Ribs	Hot Holding	166
Chicken	Hot Holding	165
Chili	Hot Holding	144
Hot dogs	Hot Holding	166
Dressing	Cold Holding	37
Bake potatoes	Hot Holding	160
Stew	Hot Holding	144
Mac cheese	Hot Holding	155
Mashed potatoes	Hot Holding	160

Observed Violations

Total # 3

Repeated # 0

14: Dish machine not dispensing 50ppm, was 0ppm. Cannot use until dispensing 50ppm chlorine. Use manual dishwashing sink

31: Cooling pulled pork in hotel pans keep no thicker than 4 inches. Move to cooler once meat reaches 135, was at 100 still at room temp, cooler was 36°

54: Ceiling vents above dish machine area soiled

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted
- 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: Hands washed between task
- 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:
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Chicken cooked over 165°
- 17: Ribs reheated immediate service, 144°
- 18: Pulled pork cooling was between 100-140, less than hour
- 19: Food held above 135°
- 20: Cold food held below 41°
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

***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