

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jim 'N Nicks BBQ #4041 Permanent O Mobile Type of Establishment

2040 Hamilton Place Blvd Ste 150 O Temporary O Seasonal Address

Chattanooga Time in 02:10 PM AM / PM Time out 03:00: PM AM / PM City 08/22/2022 Establishment # 605256451 Embargoed 0

Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 252 Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

es (IH, OUT, HA, HO) for a

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	rd		0	OS:	con	recte	d on-si	te dur	ř
					Compliance Status	COS	R	WT] [_
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	ı
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16	0	0	0	ł
	IN	OUT	NA	NO	Employee Health					17		0	0	t
2	700	0			Management and food employee awareness; reporting	0	0		11					Ì
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	0	Ī
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19	义	0	0	ľ
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	24	0	0	ĺ
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	×	0	0	I
6	1	0		0	Hands clean and properly washed	0	0		1 I	22	0	0	×	I
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	ł
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [23	×	0	0	ĺ
	IN	OUT	NA	NO	Approved Source				1 L	23	\sim			1
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	ı
10	0	0	0	×	Food received at proper temperature	0	0		Ιſ	24	0	0	333	ĺ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιl	24	•	_	(40)	l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	I
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	3%	Ī
13	×	0	0		Food separated and protected	0	0	4] [26	黨	0		Ĭ
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	OUT	NA	ĺ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	ĺ

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	巡		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

troduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

08/22/2022

Date Signature of Environmental Health Specialist

08/22/2022

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Jim 'N Nicks BBQ #4041
Establishment Number #: |605256451

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish machine	Chlorine	0					
			l				

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	40
Potato salad	Cold Holding	39
Raw chicken	Cold Holding	39
Cut leafy greens	Cold Holding	40
Raw ground beef	Cold Holding	39
Turnip greens	Hot Holding	150
Baked beans	Hot Holding	145
Brisket	Hot Holding	140
Bbq chicken	Hot Holding	145
Raw chicken	Cold Holding	39
Coleslaw	Cold Holding	39
Baked beans #2	Hot Holding	145
Baked beans #3	Hot Holding	154

Observed Violations
Total # B
Repeated # 0
14: 0 ppm sanitizer at dish machine. Using triple sink until repaired.
42: Pans wet-stacked. Must air dry before stacking.
46: No Sink & Surface test strips for triple sink/sanitizer buckets.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Jim 'N Nicks BBQ #4041

Establishment Number: 605256451

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Proper 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: 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: (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: (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: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 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.

Establishment Name: Jim 'N Nicks BBQ #4041				
Establishment Number: 605256451				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information Establishment Name: Jim 'N Nicks BBQ #4041 Establishment Number # 605256451 Sources Source Type: Water Source: Public Source Type: Food GFS, T&T, Stockyards Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**