TENNESSEE DEPARTMENT OF HEALTH -----------____ __

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					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								RE							
ß																				
Edle Establishment Name				Edley's BBQ Bar O Farmer's Market Food Unit Type of Establishment O Mobile																
Add	ress				205 Manufacturer's Road Suite 110 O Temporary O Seasonal										/					
City					Chattanoog	a	Time in	03	3:0	QF	PM	A	4 / PI	и Тir	ne ou	и 03:10: РМ АМ/РМ				
		n Da	de		04/19/20	21 Establishmer	nts 60525227													
			spect		Routine	O Follow-up	O Complaint			- O Pr			_		Cor	nsultation/Other				
Risk	Cat	egon	,		881	02	03			04				Fo	ilow-	up Required O Yes 🕱 No	Number of S	eats	0	
		-	isk i													to the Centers for Disease Cont control measures to prevent illne	rol and Prevent		_	
					ontributing fac											INTERVENTIONS	iss of injury.			
				elgnet					ltema							ach Nom as applicable. Deduct points for				
IN	un ci	ompli	ance	_		nce NA=not applica pliance Status	ble NO=not observe	cos	R		\$=00	rrecte	d on-si	ne dun	ng ins	Compliance Status		cos	R	WT
	_	-	NA	NO	Denne in channe	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1	嵩	0			Person in charge performs duties	present, demonstrati		0	0	5		0	0			Proper cooking time and temperatures		8	<u> </u>	5
	X	0	NA	NO	Management and	Employee Healt food employee awar		0	0		17		0			Proper reheating procedures for hot hok Ceeling and Holding, Date Marking		0	0	
3	嵩	0				riction and exclusion		0	0	5		IN	OUT		NO	a Public Health Contr	ol	-	-	
4	20	0	NA	0	Proper eating, tas	od Hygionic Pract ting, drinking, or toba	acco use	0	0		18 19	0		室		Proper cooling time and temperature Proper hot holding temperatures		0	0	
			NA	NO	Prevent	eyes, nose, and mo ing Contamination		0	0	_		25		00	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
	<u>×</u>	0	-		Hands clean and p No bare hand con		t foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
7	氢氢	0	0	0	alternate procedur			0	0	2		_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and		-	_	
		OUT	NA			Approved Source m approved source				_	23	O IN	O OUT	XX NA	NO	food		0	0	4
10	0	0	0		Food received at p	proper temperature	- H	0	0		24	_	0	20	mo	Pasteurized foods used; prohibited foods		0	0	5
	<u>米</u>	0	80	0	Required records	tequired records available: shell stock tags, parasite OOO UIN OUT NA NO Chemicata		-	-	-										
H	IN	OUT	NA	-	destruction Prote	ction from Contar	mination				25	0	0	25		Food additives: approved and properly u	ised	0	0	5
13 14	息区	00	00		Food separated an Food-contact surfa	nd protected aces: cleaned and sa	anitized	8	00	4	26	<u>実</u> IN	O	NA	Toxic substances properly identified, stored, used IA NO Conformance with Approved Procedures			ō	0	Ĵ
	1	0			Proper disposition served	of unsafe food, retu	rned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
	_	_		Goo		es are preventiv	ve measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
								GOO	D R	ar.	L PR	LACT	ICE	3						
				00	T=not in compliance Com	pliance Status	COS=come		n-site R		inspe	ction				R-repeat (violation of the san Compliance Status		COS	R	WT
2	_	OUT	Past	eurize		Food and Water						_	UT	ood ar	od no	Utensils and Equipment nfood-contact surfaces cleanable, proper	dy designed		_	
2	9	0	Wate	er and	ice from approved		hode	0	00	2	4	5				and used	ry seagnes,	0	<u> </u>	1
3	-	OUT			Food Te	mperature Contro	h			_			_			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	٥	Prop		oling methods used	t; adequate equipme	nt for temperature	0	0	2	4	_	O N UT	ontoo	d-cor	Physical Facilities		0	0	1
3	_				properly cooked for thawing methods u			8	8	1	4		_			water available; adequate pressure stalled; proper backflow devices		8	8	2
3	4	0	<u> </u>		eters provided and	accurate		ŏ	ŏ	1	5	0 0	o s	ewage	and	waste water properly disposed	-	0	0	2
3	_	OUT O	Food	i prop		al container; required	d records available	0	0	1	5	_				Is: properly constructed, supplied, cleane use properly disposed; facilities maintaine		0	0	1
		OUT				of Food Contamin				-			-	-		ities installed, maintained, and clean			0	1
3	6	0	Insec	cts, ro	dents, and animals	not present		0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas u	sed	0	0	1
3	_					ing food preparation	, storage & display	0	0	1		_	UT			Administrative Items				
3	_	-	-		leanliness ths; properly used	and stored		0	0	1		-	_		-	nit posted inspection posted		0		0
4	-	0 TUO	Was	hing f	ruits and vegetable Prese	s r Use of Utensils		0	0	1	E	_	_	_	_	Compliance Status Non-Smokers Protection		YES	NO	WT
4	1	0			nsils; properly store	id .	triad bandlad		8		5					with TN Non-Smoker Protection Act		×	읭	0
- 4	43 O Single-use/single-service articles; properly stored, used O O 1 59 If tobacco products are sold, NSPA survey completed O (v											
	4					ame within two 4400 -0-	we may result in success				and a		hille	need or	-	Repeated violation of an identical risk factor	mar result in succe	aler -	1	r los d
serv	ce es	tablis	hmen	t perm	nit. Items identified a	s constituting imminer	t health hazards shall b	e corre	cted i	mmed	iately	or op	ration	is shall	ceas	e. You are required to post the food service (ling a written request with the Commissioner	establishment permit	in a c	onspi	icuous
							4-711, 68-14-715, 68-14-7						-		_	_ /				
2	\leq	\checkmark		2) SA		04/2	19/2			_	_	_		-	>	C)4/1	9/2	2021
Sig	natur	re of	Pers	on In	Charge		det. information		[Date	Si	gnatu	re of	Envir	onme	ental 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 classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Edley's BBQ Bar Establishment Number # 605252274

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	Chlorine	100								

Equipment Temperature							
Description	Temperature (Fahrenheit)						

ood Temperature	State of Food	Temperature (Fahrenheit)		



Establishment Information

Establishment Name: Edley's BBQ Bar

Establishment Number : 605252274

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 drinking from an approved container which is stored properly.
- 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.
- 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.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NA) Establishment does not hot hold TCS foods.
- 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: (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: Edley's BBQ Bar

Establishment Number : 605252274

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments