



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Cracker Barrel Old Country Store #429
Address: 2697 Highwood Blvd.
City: Smyrna
Inspection Date: 05/07/2024
Time in: 02:20 PM
Time out: 03:17 PM
Risk Category: 03
Number of Seats: 184

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 05/07/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/07/2024

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Cracker Barrel Old Country Store #429  
 Establishment Number #: 605128064

**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)
Dish machine 3 comp sink not set up	Heat Sink and surface		167

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in cooler	36
Walk in freezer	0
Warmer box	180

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
White gravy front steam well	Hot Holding	153
Mashed potatoes make line steam well	Hot Holding	150
Mac n cheese make line steam well	Hot Holding	154
Diced tomatoes make line cooler	Cold Holding	40
Fried chicken warmer box make line	Hot Holding	159
Cooked ham stove drawer make line	Cold Holding	42
Raw chicken stove drawer make line	Cold Holding	40
Raw chicken breading station	Cold Holding	40
Meat loaf warmer box	Hot Holding	150
Cooked chicken wic	Cold Holding	39
Fried chicken wic	Cold Holding	39
Cole slaw wic	Cold Holding	40

**Observed Violations**

**Total #** 4

**Repeated #** 0

- 22: Shelled eggs sitting out near stove marked for time. Pic marked eggs with appropriate time policy sticker.
- 37: Ice build up from freezer piping on boxed food product in walk in freezer.
- 37: Employee personal drinks stored directly on food prep table along make line.
- 53: Excessive ice build up in walk in freezer.



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Policy is present when employees clock in each day
- 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: Observed good hand washing
- 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: See food 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: Not observed, discussed cooking temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed, discussed cooling methods and temps
- 19: Hot holding foods within proper temp range. See food temps
- 20: Cold holding foods within proper temp range. See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Consumer advisory is provided on menus with foods properly marked
- 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.***

**Establishment Information**

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**Sources**

Source Type: Water Source: Smyrna city

Source Type: Food Source: Pfg

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**