## TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

NAMES -						FOOD SER	VICE ESTA	BL	ISH	IME	EN 1	r IN	ISI	PEC	TI	ON REPORT	SCO	RE		
2		744	and the second		Choo Choo	PRO										O Fermer's Market Food Unit		C		
Establishment Name							_	Тур	xe of 6	Establ	ishme	ent C Permanent O Mobile	9	ſ						
Address 6410 Hixson Pike							_					O Temporary O Seasonal								
City	,				Hixson		Time in	02	2:3	5 P	M	AJ	M/P	м ті	me o	ut 02:45:PM AM/PM				
Insp	sectio	on Da	rte		04/04/202	22 Establishment	<pre>60524385</pre>	8		_ 1	Emba	irgoe	d 0	)						
Pur	pose	of In	spect	tion	O Routine	器 Follow-up	O Complaint			O Pre	limin	ary		c	Co	nsuitation/Other				
Ris	k Cat	tegon	y		<b>O</b> 1	3022	<b>O</b> 3			<b>O</b> 4				Fo	wollow-	up Required O Yes 🕅 No	Number of S	eats	80	
		R														to the Centers for Disease Contro control measures to prevent illnes	and Prevent	tion		
																INTERVENTIONS				
				algna					ltema							ach liam an applicable. Deduct points for cat			)	
	Pinc	ompli	ance			nce NA=not applicabl pliance Status	e NO=not observ		R		5=00	recte	d on-s	ne dur	ng int	spection R=repeat (violation of the s Compliance Status			R	WT
	_	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
1	×	0			Person in charge p performs duties	present, demonstrates		0	0	5		0	0			Proper cooking time and temperatures		0	0	5
2	N X		NA	NO	Management and f	Employee Health food employee aware		0		-	17	黨	0	0		Proper reheating procedures for hot holding Ceoling and Holding, Date Marking,		0	0	-
3	黨	0			Proper use of restr	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN XX		NA	_		od Hygionic Practi ing. drinking. or tobac			0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures		00	0	
5	25	0		0	No discharge from	eyes, nose, and mou	th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	N N	001	NA		Prevent Hands clean and p	ing Contamination	by Hands	0	0	_		*		0	0	Proper date marking and disposition			0	Ť
7	2	0	0	0		act with ready-to-eat	foods or approved	ŏ	ō	5	22	0	0	X	-	Time as a public health control: procedures	and records	0	0	
	X		~	-	alternate procedure Handwashing sink	es followed s properly supplied ar	nd accessible		0	2	-	IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and u	ndercooked	_		
	IN X	OUT	NA	NO		Approved Source					23	-	0	23	110	food		0	٥	4
10	0	0	0	20	Food obtained from Food received at p						24	IN O	OUT	NA	NO	Highly Susceptible Populati		0	0	
	×			-		ition, safe, and unadu available: shell stock to		0	0	5	24		0	_		Pasteurized foods used; prohibited foods n	ot offered	0	9	•
12	0	0	XX NA	0	destruction		• · · ·	0	0		~	IN	OUT			Chemicais		0		
13		001		NO	Food separated an	ction from Contam nd protected	Ination	0	0	4	25	返り	6	X	J	Food additives: approved and properly use Toxic substances properly identified, stored		0		5
14	×	0	0	1		ces: cleaned and sar		0	0	5		IN	OUT	NA	NO					
15	X	0			Proper disposition served	of unsafe food, return	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized proc HACCP plan	ess, and	0	0	5
				Goo	d Retail Practic	es are preventiv	measures to co	ontro	l the	intro	oduc	tion	ofp	atho	gens	, chemicals, and physical objects i	nto foods.			
										TAU			-							
				00	T=not in compliance		COS=corre	icted o	n-site	during				<u> </u>		R-repeat (violation of the same			_	1117
		OUT				Food and Water		cos	R	WT	H	0	UT			Compliance Status Utensils and Equipment		cos	к	WT
	8 9				ed eggs used where				2		4	5 8	NA 111			infood-contact surfaces cleanable, properly	designed,	0	0	1
	10					ized processing meth		8	0	2	4		. 1			and used g facilities, installed, maintained, used, test	etrice	0	0	
	_	OUT	Dense			mperature Control		1		_	4		-			ntact surfaces clean	suips	0	0	1
1	и	0	contr		oling methods used	; adequate equipmen	t for temperature	0	0	2	F	_	UT	4011100	0.00	Physical Facilities		Ŭ		-
_	2				properly cooked for				0	1	4	_				I water available; adequate pressure		0		2
_	13 14		<u> </u>		thawing methods u eters provided and a			0	0	1	4	_	_			stalled; proper backflow devices I waste water properly disposed		0	0	2
		OUT				Identification			-		5	_				es: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	i prop	erly labeled; origina	al container; required	records available	0	0	1	5	2 0	0	Sarbaç	e/ref	use properly disposed; facilities maintained		0	0	1
		OUT			Prevention of	of Food Contamina	tion				5	3 (	o P	hysica	al fac	ilities installed, maintained, and clean		0	0	1
3	6	0	Insec	ots, ro	dents, and animals	not present		0	0	2	5	4 (	0 A	dequa	nte ve	entilation and lighting; designated areas used	ł	0	0	1
1	17	0	Cont	amin	ation prevented duri	ing food preparation,	storage & display	0	0	1		0	UT			Administrative Items				
_	8	-	-		leanliness			0	0	1	5					nit posted		0	0	0
_	:9 10				ths; properly used a ruits and vegetable			8	8	1	5	9   (	0 1	nost re	cent	inspection posted Compliance Status		O YES		WT
		OUT			Proper	Use of Utensils										Non-Smokers Protection Ac				
_	1				nsils; properly store automent and lines	d is; properly stored, dri	ed handled	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		Ň	읭	0
	3					cles; properly stored, dri			ŏ		5	5				oducts are sold, NSPA survey completed		ŏ	ŏ	v
4	4				ed properly				0											
																Repeated violation of an identical risk factor m				
mar	ner a	nd po	st the	most	recent inspection rep	ort in a conspicuous ma	nner. You have the rig	the to r	eques							e. You are required to post the food service esti- fling a written request with the Commissioner wi				
repo	ит. Т.	C.A.	sectio	ns 68-	14-703, 68-14-706, 68-1	14-708, 68-14-709, 68-14-							$\wedge$		ſ	A-				
_		~	Č		2		04/0	)4/2	022	2	_		$\sim$	gr gr	Ŧ	15	C	)4/0	)4/2	2022
Sig	natu	re of	Pers	on In	Charge				[	Date	Sig	natu	ire 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 class Please call (	ses are available each mor ) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

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



#### Establishment Information

Establishment Name: Choo Choo BBQ Establishment Number # 605243858

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.						
	<u> </u>					

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

bserved Violations	
otal # 2	
epeated # 0	
1:	
5:	

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#### Establishment Information

Establishment Name: Choo Choo BBQ Establishment Number : 605243858

Comments/Other Observations

1: 2: 3: 4: 5: 6: 7: 8: 9:

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Additional Comments See last page for additional comments.

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# Establishment Information

Establishment Name: Choo Choo BBQ

Establishment Number : 605243858

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