

Establishment Name

Inspection Date

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Hixson City

Buddy's Bar-B-Q

568 Northgate Mall Dr

Time in 11:05 AM AM / PM Time out 11:20: AM

O Consultation/Other

O Yes 疑 No

SCORE

Number of Seats 90

03/18/2024 Establishment # 605303468 Embargoed 0

₩ Follow-up Routine O Complaint O Preliminary

Purpose of Inspection О3 04 Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	Nº-in compliance OUT=not in compliance NA=not applicable NO=not observe		red		C	08=a	от			
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					T
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6
	IN	OUT	NA	NO	Employee Health				1	7
2	ЭX	0			Management and food employee awareness; reporting	0	0		ΙГ	Т
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ı
	IN	ОИТ	NA	NO	Good Hygienic Practices				1 1	8
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19	9
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	2	0
	IN	OUT	NA	NO	Preventing Contamination by Hands	Preventing Contamination by Hands			2	1
6	黨	0		0	Hands clean and properly washed	0	0] [z	<u>.</u>
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	-
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	[z	Ţ
	IN	OUT	NA	NO	Approved Source				١Ľ	1
9	黨	0			Food obtained from approved source	0	0			Т
10	0	0	0	×	Food received at proper temperature	0	0		1 2	J.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T
	IN	OUT	NA	NO	Protection from Contamination				2	
13	黛	0	0		Food separated and protected	0	0	4	2	6
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		Т
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7

					Compliance Status	cos	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	24	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	Chemicals		
25	0	0	3%		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

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

ecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
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	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of th SHOW W

03/18/2024

Date Signature of Environmental Health Specialist

03/18/2024 Date

Signature of Person In Charge

**** 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

Smoking observed where smoking is prohibited by the Act.

Establishment Name: Buddy's Bar-B-Q

Establishment Information



Establishment Number #: 605303468	
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)						

Equipment Temperature					
Description		Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked chicken wings - walk in	Cold Holding	38
Cooked beef - walk in	Cold Holding	37

bserved Violations	
otal # 1	
epeated # ()	
7: See original report.	
"See page at the end of this document for any violations that could not be displayed in this space.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Buddy's Bar-B-Q Establishment Number: 605303468					
Comments/Other Observations					
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:					
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6:					
7:					
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11 :					
12:					
13:					
14: 15·					
15: 16:					
17:					
18: Chicken wings made 3/17 at 37°F indicating proper cooling. Reviewed cooling process.					
19:					
21:					
22:					
20: 21: 22: 23: 24: 25: 26: 27:					
24:					
25:					
20: 27:					
21. 57·					
57: 58:					
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Additional Comments					
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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 Information	
Establishment Number: 605303468 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Buddy's Bar-B-Q	
Additional Comments (cont'd)	Establishment Number: 605303468	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
Establishment Name: Buddy's Bar-B-Q							
Establishment Number # 605303468							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							