

Purpose of Inspection

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Big Buff 92 BBQ (Mobile) O Permanent MMobile Establishment Name Type of Establishment 1709 Wilson Street O Temporary O Seasonal Address Chattanooga Time in 01:37; PM AM / PM Time out 01:57; PM AM / PM City 11/29/2023 Establishment # 605313260 Embargoed 0 Inspection Date

O Complaint

О3

Number of Seats 0 Risk Category Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

II.	IN-in compliance OUT-not in compliance NA-not applicable NO-not observ				ed		0	
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5
8	82	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	- 2
	IN.	OUT	NA	NO	Approved Source	-	_	-
9	300	_			Food obtained from approved source	0	0	$\overline{}$
10	0	0	0	32	Food received at proper temperature	ō	o	
11	-	_		-	Food in good condition, safe, and unadulterated	ō	ō	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

日本 Follow-up

Routine

					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	200	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	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

RACTICES

			G00			
		OUT=not in compliance COS=con				inst
		Compliance Status	cos	R	WT	L
	OUT	Caro roce and crimes				L
28	0	Pasteurized eggs used where required	0	0	1	
29		Water and ice from approved source	0	0	2	L
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT	Food Temperature Control				L
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	H
32	0	Plant food properly cooked for hot holding	0	0	1	1 1
33	0	Approved thawing methods used	0	0	1	1 1
34	0	Thermometers provided and accurate	0	0	1	Ιħ
	OUT	Food Identification	1			١ŀ
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food 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	1	Ιħ
39	0	Wiping cloths; properly used and stored	0	0	1	Ιŀ
40	0	Washing fruits and vegetables	0	0	1	ΙГ
	OUT	Proper Use of Utensils		_		
2.2	0	In-use utensils; properly stored	0	0	1	ı
41			_			
42	ŏ	Utensils, equipment and linens; properly stored, dried, handled	0	0	1 7 1	1 1
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pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status Utensils and Equipment	COS	R	W
	OUT				
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	_	Current permit posted	ा	0	0
56	0	Most recent inspection posted	0	0	Ů
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hi in ten (10) days of the date of th ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

11/29/2023

11/29/2023 Date

Signature of Person In Charge

Date Signature of Environmental Health Specialist

\*\*\*\* 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: Big Buff 92 BBQ (Mobile)  Establishment Number #   605313260									
Establishment Number #:  605313260									
MCDA Common To be completed if	#F7 := #M=#								
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to pe	recons 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	s in non-enclosed areas are r	not completely removed o	r open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info Machine Name	Sanifire Tune	PPM	Tamparatura ( 5 a)	ranh stř					
Maonine Name	Sanitizer Type	PPM	Temperature ( Fah	irenneit)					
Equipment Temperature									
Description			Temperature ( Fah	renhelt)					
Food Temperature		1 - 1 1	1						
Description		State of Food	Temperature ( Fah	renhelt)					

Observed Violations	
Total # 2 Repeated # 0	
Repeated # 0	
<b>15</b> :	
<b>18</b> :	
TO se name at the and of this document for any violations that could not be displayed in this space.	

<sup>&#</sup>x27;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: Big Buff 92 BBQ (Mobile)	
Establishment Number: 605313260	
Comments/Other Observations	
1:	
2:	
3:	
4: -	
1: 2: 3: 4: 5: 6: 7: 8: 9:	
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<b>16</b> :	
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27: 57: 58:	
58:	
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Additional Col	mments			
See last pa	age for addition	onal comme	ents.	

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Big Buff 92 BBQ (Mobile)				
Establishment Number: 605313260				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: Big Buff 92 BBQ (Mobile)							
Establishment Number #: 605313260							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							