



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name: Choo-Choo BBQ Smokehouse
Address: 9070 HWY 58
City: Harrison
Inspection Date: 11/14/2019
Time in: 01:10 PM
Time out: 02:15 PM
Risk Category: 03
Number of Seats: 72

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

Table with 2 main columns: 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, 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 columns: 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: 11/14/2019
Signature of Environmental Health Specialist: [Signature] Date: 11/14/2019

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: Choo-Choo BBQ Smokehouse
 Establishment Number #: 605255201

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
No Smoking signs or the international *Non-Smoking* symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Sanitizer buckets Chemical dishwasher	QA 0ppm Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Beans	Hot Holding	153
Potato salad	Cold Holding	39
Sliced tomatoes	Cold Holding	39
Cole slaw	Cold Holding	39
Pasta	Cold Holding	38
Green beans	Cold Holding	39
Pork (walk-in-cooler)	Cold Holding	37
Ribs	Hot Holding	148
Green beans (walk-in-cooler)	Cold Holding	37

Observed Violations

Total # 3

Repeated # 0

- 14: *0ppm of chlorine and QA in dishwasher and 3-compartment sink.
- 21: *Several items not date marked in back stand up cooler-pork, pasta, cole slaw..etc.
- 47: *Nonfood contact surfaces dirty.



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: (NO) No workers present during inspection.
- 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:
- 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.
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 58:
- 1:
- 2:
- 3:
- 4:
- 5:

***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.

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Sources

Source Type: Water Source: Eastside Utilities

Source Type: Food Source: PFG & Stockyards

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

*Have ten days to correct priority items.