

Establishment Name

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Time in 01:10 PM AM/PM Time out 02:15: PM AM/PM

O Temporary O Seasonal

SCORE

11/14/2019 Establishment # 605255201 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 72 Risk Category О3 Follow-up Required 级 Yes O No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	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	
		OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	509	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Choo-Choo BBQ Smokehouse

9070 HWY 58

Harrison

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	243	0	0		Proper cold holding temperatures	0	0	5
21	0	250	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	M		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	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

				GOOD RE				
		OUT=not in compliance COS=con						
		Compliance Status	cos	R	W			
	OUT	Safe Food and Water						
28	0	Pasteurized eggs used where required	0	0	1			
29	0	Water and ice from approved source	0	0	_;			
30	0	Variance obtained for specialized processing methods	0	0	١.			
	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	Ι.			
34	0	Thermometers provided and accurate	0	0	Т			
	OUT	Food Identification						
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				
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī			
38	0	Personal cleanliness	0	0	Г			
39	0	Wiping cloths; properly used and stored	0	0				
40	0	Washing fruits and vegetables	0	0	Г			
	OUT	Proper Use of Utensils	$\top$					
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				
44	10	Gloves used properly	0	0				

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W)
	OUT	Utensils and Equipment	000		
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	凝	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	- :
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			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	×	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	$\Box$

icuous manner. You have the right to request a n (10) days of the date of the

11/14/2019

Signature of Person In Charge

11/14/2019

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

### 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 ( Fahrenhei						

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 #   B
Repeated # ()
14: *Oppm of chlorine and QA in dishwasher and 3-compartment sink. 21: *Several items not date marked in back stand up cooler-pork, pasta, cole slawetc.
47: *Nonfood contact surfaces dirty.

<sup>&</sup>quot;"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: Choo-Choo BBQ Smokehouse	
Establishment Number: 605255201	
Comments/Other Observations	
1:	
3·	
2: 3: 4: 5:	
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.	
<ol> <li>(NA) Shell stock not used and parasite destruction not required at this establishment.</li> <li>(IN) All raw animal food is separated and protected as required.</li> </ol>	
15: (IN) All Taw animal food is separated and protected as required.	
15. 16:	
15. 17:	
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25: 26:	
20: 27:	
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# Additional Comments

See last page for additional comments.

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

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Establishment Name: Choo-Choo BBQ Smokehouse	
Establishment Number: 605255201	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Infor	Caralle III and			
Establishment Name: C Establishment Number #:	Choo-Choo BBQ Smokeh 605255201	ouse		
	UUJZJJZUI			
Sources				
Source Type:	Water	Source:	Eastside Utilities	
Source Type:	Food	Source:	PFG & Stockyards	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			
*Have ten days to c	correct priority items.			