

Establishment Name

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Fat Boys Roadside Eats Remanent O Mobile Type of Establishment 8210 Apison Pike O Temporary O Seasonal

Ooltewah Time in 12:30 PM AM / PM Time out 01:35; PM AM / PM

07/07/2021 Establishment # 605303522 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 48 Risk Category 04 Follow-up Required 级 Yes O No e Control and Prevention

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS m (IN, OUT, NA, HO) for

								Secorrected on-site during inspection R*repeat (violation of the same code provisi																
	Compliance Status					COS	COS R WT Compliance Status			Compliance Status														
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature										
17	6=2	_		_	Person in charge present, demonstrates knowledge, and	_	0 0 5							Control For Safety (TCS) Foods										
ין	氮	0			performs duties	١ ٥			16	0	0	0	黨	Proper cooking time and temperatures										
	IN	OUT	NA	NO	Employee Health														17	0	0	0	300	Proper reheating procedures for hot holding
2	$\square X$	0			Management and food employee awareness; reporting	0	0 0 5							Cooling and Holding, Date Marking, and Time as										
3	×	0			Proper use of restriction and exclusion	0				IN	OUT	NA	NO	a Public Health Control										
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature										
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0		Proper hot holding temperatures										
5	黨	0			No discharge from eyes, nose, and mouth	0	00 °		20		0	0		Proper cold holding temperatures										
	IN	OUT	NA	1000	Preventing Contamination by Hands			21	*	0	0	0	Proper date marking and disposition											
6	巡	0		0	Hands clean and properly washed	0 0			22	0	lolo	0	報	Time as a public health control: procedures and records										
1 7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	o   5		_	_	_												
-			_	_	alternate procedures followed	-			$\vdash$	IN	OUT	NA	_	Consumer Advisory										
8		2E		NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	0	0	32		Consumer advisory provided for raw and undercooked										
-	_	_	NA.	NO		_		-	$\vdash$	IN	OUT	NA	NO	food Highly Susceptible Populations										
9	黨	9	_	1.000	Food obtained from approved source	0	0		$\vdash$	IN	OUT	NA	NO	righty susceptible repulations										
10	-	0	0	12%	Food received at proper temperature	0	0	5	24	0	0	320		Pasteurized foods used; prohibited foods not offered										
11	5	-		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	0 0 0		ы															
12	_	0	×	0	destruction	0				IN	ОUТ	NA	NO	Chemicals										
		OUT	NA	NO	Protection from Contamination				25		0	<b>X</b>		Food additives: approved and properly used										
13	黛		0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used										
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0 0 5			IN	OUT	NA	NO	Conformance with Approved Procedures										
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan										

	GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)													
	Compliance Status COS					][	Compliance Status		Compliance Status	COS	R	WT	
	OUT Safe Food and Water				1 [	OUT Utensils and Equipment							
28	0	Pasteurized eggs used where required	0	О	1	1 [	45 🐹		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•	
29	0	Water and ice from approved source	0		2	1 L			constructed, and used		u	'	
30		Variance obtained for specialized processing methods	0	0	1	] [	46 瀬		Warewashing facilities, installed, maintained, used, test strips		0	4	
	OUT	Food Temperature Control				3 L					_		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [	47 篇	100	Nonfood-contact surfaces clean	0	0	1	
31	١٠	control	0	0	2	11		OUT	Physical Facilities		_		
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2	
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2	
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2	
	OUT		Ť	_		t t	51 O Toilet facilities: properly constructed, supplied, cleaned			ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1	
$\vdash$	OUT	Prevention of Feed Contamination	-	$\perp$	_	4 6	53 ≥		Physical facilities installed, maintained, and clean		0	1	
_	-		-		_	4 6	-			0	-		
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш	OUT Administrative Items						
38	0	Personal cleanliness	0	0	1	1 [	55	0	Current permit posted	0	ा	0	
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v	
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT	
	OUT	Proper Use of Utensils				1 [			Non-Smokers Protection Act				
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	][	58		Tobacco products offered for sale	0	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	1	][	59		If tobacco products are sold, NSPA survey completed	0	0		
44	0	Gloves used properly	0	0	1	] ,							

ten (10) days of the date of the

07/07/2021

Signature of Person In Charge

-:/e

Signature of Environmental Health Specialist

07/07/2021 Date

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

Date

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



### Establishment Information

Establishment Name: Fat Boys Roadside Eats

Establishment Number #: |605303522

# 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.

Warewashing Info							
Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
CL	50						

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach in cooler	39			
Reach in cooler storage area	39			
Smokehouse reach in	36			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Philly meat (reach in)	Cold Holding	41
Shredded chicken (reach in)	Cold Holding	40
Impossible burger (reach in)	Cold Holding	40
Raw hamburger meat (reach in)	Cold Holding	40
Baked potato	Hot Holding	135
Mac N Cheese (reach in cooler)	Cold Holding	38
Baked beans (reach in)	Cold Holding	38
Sliced tomatoes (low boy)	Cold Holding	38
Raw beef (smokehouse reach in)	Cold Holding	36

Observed Violations
Total # 6
Repeated # ()  O: Dron/storage real/ blocking kitchen pron bendeink for majority of inappetion
8: Prep/storage rack blocking kitchen prep handsink for majority of inspection.
Broom bottom and pencil stored in handsink. Handsinks must be fully accesible and be used for for handwashing only.
45: Handle to reach in cooler by hot top broken.
46: CL test strips not available during routine health inspection.
47: Inside of low boy cooler dirty with stagnant water present on bottom area.
47: Bottom of reach in cooler in smokehouse dirty.
53: Food debris present on floor area around CL dishwasher.
process area area area area macros

<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: Fat Boys Roadside Eats

Establishment Number: 605303522

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed kitchen employees manuver around prep/storage wrack and wash hands with soap and water.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- Food from approved sources.
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

# 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.

<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: Fat Boys Roadside Eats	
Establishment Number: 605303522	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: Fat Boy	ys Roadside Eats						
	5303522						
300							
Sources			1				
Source Type:	Food	Source:	GFS				
Source Type:	Water	Source:	Public				
O <del>T</del>		0					
Source Type:		Source:					
Course Type:		Course					
Source Type:		Source:					
Source Type:		Source:					
Source Type.		Couroc.					
Additional Comments							
Prep/storage rack blockin took stored items out of h	ng prep area handsink for ma andsink.	ajority of routine health ir	nspection. PIC moved rack and				