

**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

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
CL Dishwasher	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 # 0

- 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.

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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.
- 9: 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:

***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: Food

Source: GFS

Source Type: Water

Source: Public

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Prep/storage rack blocking prep area handsink for majority of routine health inspection. PIC moved rack and took stored items out of handsink.