



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name BAIN BBQ MOBILE Type of Establishment Permanent Mobile
 Address 65 N. Willett Temporary Seasonal
 City Memphis Time in 07:54 AM AM / PM Time out 08:05 AM AM / PM
 Inspection Date 06/14/2021 Establishment # 605304579 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats -2

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input checked="" type="radio"/>	<input type="radio"/>					5
Person in charge present, demonstrates knowledge, and performs duties							
Employee Health							
2	<input checked="" type="radio"/>	<input type="radio"/>					5
Management and food employee awareness, reporting							
3	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper use of restriction and exclusion							
Good Hygienic Practices							
4	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			5
Proper eating, tasting, drinking, or tobacco use							
5	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			5
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands							
6	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			5
Hands clean and properly washed							
7	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed							
8	<input checked="" type="radio"/>	<input type="radio"/>					2
Handwashing sinks properly supplied and accessible							
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>					5
Food obtained from approved source							
10	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			5
Food received at proper temperature							
11	<input checked="" type="radio"/>	<input type="radio"/>					5
Food in good condition, safe, and unadulterated							
12	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			5
Required records available: shell stock tags, parasite destruction							
Protection from Contamination							
13	<input checked="" type="radio"/>	<input type="radio"/>					4
Food separated and protected							
14	<input checked="" type="radio"/>	<input type="radio"/>					5
Food-contact surfaces: cleaned and sanitized							
15	<input checked="" type="radio"/>	<input type="radio"/>					2
Proper disposition of unsafe food, returned food not re-served							

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input type="radio"/>						1
Pasteurized eggs used where required							
29	<input type="radio"/>						2
Water and ice from approved source							
30	<input type="radio"/>						1
Variance obtained for specialized processing methods							
Food Temperature Control							
31	<input type="radio"/>						2
Proper cooling methods used; adequate equipment for temperature control							
32	<input type="radio"/>						1
Plant food properly cooked for hot holding							
33	<input type="radio"/>						1
Approved thawing methods used							
34	<input type="radio"/>						1
Thermometers provided and accurate							
Food Identification							
35	<input type="radio"/>						1
Food properly labeled; original container; required records available							
Prevention of Food Contamination							
36	<input type="radio"/>						2
Insects, rodents, and animals not present							
37	<input type="radio"/>						1
Contamination prevented during food preparation, storage & display							
38	<input type="radio"/>						1
Personal cleanliness							
39	<input type="radio"/>						1
Wiping cloths: properly used and stored							
40	<input type="radio"/>						1
Washing fruits and vegetables							
Proper Use of Utensils							
41	<input type="radio"/>						1
In-use utensils; properly stored							
42	<input type="radio"/>						1
Utensils, equipment and linens; properly stored, dried, handled							
43	<input type="radio"/>						1
Single-use/single-service articles; properly stored, used							
44	<input type="radio"/>						1
Gloves used properly							

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.S.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 06/14/2021 Signature of Environmental Health Specialist [Signature] Date 06/14/2021

**** 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



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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)

Equipment Temperature

Description	Temperature (Fahrenheit)
Cooler	40
Freezer	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Ok
- 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: (NO) TCS food is not being held hot during inspection.
- 20: Ok
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Tents or awning with removable sides or vents in non-enclosed areas are completely removed or open.
- 58: Ok

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

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)

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source: