# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name				Mikes Smokehouse O Farmer's Market Food Unit Type of Establishment O Mobile																
Address 3147 S. Broad St.					Type of Establishment O Mobile															
Address					01	•4	5 F	- M			и т.		t <u>02:45</u> : <u>PM</u> ам/рм							
City Time in 02/16/2021 Establishment # 605243856						<b>L</b> . I		Emba	_			me ou	A 02.10,111 AM/PM							
		of In			MRoutine	O Follow-up	O Complaint	0	_	- O Pr			a =			nsultation/Other				
		tegon		oon	O1		O Complaint O 3			0 Ph	parnan	ary					Number of S		64	
ROSE	cua		r		ors are food prep		and employee		vior	8 mo				repo	ortec	to the Centers for Disease Control	and Prevent			
	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																			
		(Ma	ırk de	nigna	ted compliance status											INTERVENTIONS ach item an applicable. Deduct points for cat	egory or subcate	gory.)		
IN	⊨in c	ompii	ance			e NA=not applicable liance Status	NO=not observe	d COS	R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the s Compliance Status			R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Te	mperature			
1	籝	0			Person in charge pro	esent, demonstrates k	nowledge, and	0	0	5	16	0	0	0	家	Control For Safety (TCS) For Proper cooking time and temperatures	ods	0	न	
2		OUT	NA	NO		Employee Health od employee awarene	ss: reporting	0	o			Ó	Ó			Proper reheating procedures for hot holding		8	õ	5
	×	õ			Proper use of restric		ioo, reporting	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Control	and Time as			
			NA	NO		d Hygionic Practice		~				00	0	8		Proper cooling time and temperature Proper hot holding temperatures		0 家		
4	区区	0		0	No discharge from e	g. drinking, or tobacco eyes, nose, and mouth		0	0	5	20	25	<u>意</u> 0	0		Proper cold holding temperatures		0	0	5
6	IN XX		NA	NO O	Preventin Hands clean and pro	g Contamination b operly washed	y Hands	0	0	_		0	*		-	Proper date marking and disposition			0	•
7	×	0	0	0		ct with ready-to-eat for	ods or approved	0	0	5	22	O	0	×	NO	Time as a public health control: procedures Consumer Advisory	and records	0	이	
		0	NA	NO	Handwashing sinks	properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and un food	ndercooked	0	0	4
9	嵩	0			Food obtained from	approved source			0	-		IN	OUT	NA	NO	Highly Susceptible Population	ons			
	0000		0		Food received at pro Food in good condit	oper temperature ion, safe, and unadulte	erated	0	00	5	24	0	0	X		Pasteurized foods used; prohibited foods n	ot offered	0	0	5
	0	0	×	0	Required records av destruction	vailable: shell stock tag	ps, parasite	0	0			IN	OUT	NA	NO	Chemicals			_	
		OUT O		NO		tion from Contamin	ation	~			25 26	00	0 123	X		Food additives: approved and properly use		0	흿	5
		ö			Food-contact surfac	es: cleaned and saniti			_	5	20			NA	10.00	Toxic substances properly identified, stored Conformance with Approved Pro	cedures	-		
15	X	0			Proper disposition o served	f unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proc HACCP plan	ess, and	0	0	5
				Go	d Retail Practice	is are preventive i	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	nto foods.			
								600						8						
	_			00		iance Status	COS=corre		R		Inspe	ction				R-repeat (violation of the same of Compliance Status		COS	R	WT
2	8	OUT	Past	leuriz	Safe Fe ed eggs used where r	ood and Water required		0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly (	designed.			
_	9	0	Wate	er an	lice from approved s		6	0	8	2	45	+	<u>ہ</u>	onstru	cted,	and used		0	•	1
_		OUT			Food Tem	perature Control		-		_	40		_			g facilities, installed, maintained, used, test	strips	0	0	1
3	1	0	Proper cooling methods used; adequate equipment for temperature control			0	0	2	47	_	iii ∧ UT	vonioo	a-con	tact surfaces clean Physical Facilities		0	0	1		
_	2				properly cooked for thawing methods use			8		1	41	_				water available; adequate pressure talled; proper backflow devices		8	읭	2
_	4	0			eters provided and ac			ŏ	ŏ	1	50		0 8	ševag	e and	waste water properly disposed		0	0	2
_		OUT	-			Identification		_			51	_				s: properly constructed, supplied, cleaned			0	1
3	5	O OUT	Food	d prop		container; required rec Food Contamination		0	0	1	53					use properly disposed; facilities maintained lities installed, maintained, and clean		0	0	1
3	6	-	Inse	cts, n	dents, and animals r			0	0	2	54		-			ntilation and lighting; designated areas used	±	ŏ	ŏ	1
3	7	X	Cont	tamin	ation prevented durin	g food preparation, sto	orage & display	0	0	1		0	UT			Administrative items				
	8	0	Pers	ional	cleanliness			0	0	1	55	_	0	Jurrent	perm	nit posted		0	0	0
_	9 0				oths; properly used an fruits and vegetables	nd stored		0	0	1	56	\$ (	0 [1	/lost re	cent	Compliance Status			0 NO	WT
		OUT			Proper	Use of Utensils						1				Non-Smokers Protection Ac	t	_	-	
4	2				nsils; properly stored equipment and linens	; properly stored, dried	i, handled		8		57	5				with TN Non-Smoker Protection Act ducts offered for sale		<u>×</u>	윙	0
43       O       Single-use/single-service articles; property stored, used       O       O       1         44       O       Gloves used property       O       O       1																				
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																				
man	ner a	nd po	st the	most	recent inspection report	t in a conspicuous man	ver. You have the rig	ht to r	eques							e. You are required to post the food service esti- lling a written request with the Commissioner will				
repo	λI		sectio	rns 68	14-703, 68-14-706, 68-14	-708, 68-14-709, 68-14-71							1	D	ξ	01.			<b>.</b>	
6	N	[1	1	L	DIVOL		02/1	.6/2	_			7	~~~	En i	Ľ		C	)2/1	6/2	021
Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																				

PH-2267 (Rev. 6-15)			th at the county health department.	RDA 629
	Please call (	) 4232098110	to sign-up for a class.	

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



#### Establishment Information

Establishment Name: Mikes Smokehouse Establishment Number #: 605243856

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Dish Machine	Chlorine	100									

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

Food Temperature	State of Food	Temperature (Fahrenheit)
Bologna	Cold Holding	39
Wings	Cold Holding	38
Potato Salad	Cold Holding	41
Sliced Tomatoes	Cold Holding	41
Pork	Cold Holding	38
Brisket	Hot Holding	153
Mac & Cheese	Hot Holding	165
BBQ Beef	Hot Holding	152
*Brisket	Hot Holding	108

#### Observed Violations

Total # 8

Repeated # 0

2: Employee unaware of employee illness policy. Advised on policy and gave a physical written employee illness policy at time of inspection.

19: Brisket holding adjacent to heat lamp at 108\*F. Must be 135\*F or above. Advised to move product closer to heat lamp to hold at 135\*F or above. (Embargoed)

21: Proper and adequate datemarking not provided for TCS, ready-to-eat foods

that are held longer than 24hrs. Advised on proper datemarking policies/procedures.

26: Cleaning products stored too close to clean dishes and on food contact surfaces in walk in cooler.

37: Uncovered/unprotected food products in walk in freezer unit.

42: Clean utensils stored in dirty container.

47: Several non food contact surfaces dirty in prep area/clean dish storage area. Food debris noted on clean dishes.

53: Flooring in walk in cooler in poor repair. Severly rusted/poor repair and not easily cleanable.

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



### Establishment Information

Establishment Name: Mikes Smokehouse

Establishment Number : 605243856

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: (IN): Observed employees washing hands as needed.

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: (IN): Food products obtained from approved sources.

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NÁ) 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.

20: (IN)TCS foods holding at 41\*F or below. See food temperatures listed above.

22: (NA) No food held under time as a public health control.

23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: (IN) Establishment does not allow smoking inside facility.

58: (IN): Tobacco products not sold at establishment.

\*\*\*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.

# Establishment Information

Establishment Name: Mikes Smokehouse

Establishment Number : 605243856

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: Mikes Smokehouse

Establishment Number # 605243856

Food	Source:	Approved sources noted
Water	Source:	Public
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

## Additional Comments