

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Cracker Barrel #29 Remanent O Mobile Establishment Name Type of Establishment 1460 N. Mack Smith Rd. Address

O Temporary O Seasonal East Ridge Time in 01:45 PM AM / PM Time out 02:15: PM AM / PM

02/17/2023 Establishment # 605004905 Embargoed 0 Inspection Date

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

Risk Category 04 Follow-up Required

Number of Seats 205 O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

10	N≃in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=c	ж	ecte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					I	IN	OUT	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	16	×	0	0	0
	IN	OUT	NA	NO	Employee Health		-			17	õ	ŏ	ŏ	×
2	HC.	0			Management and food employee awareness, reporting	0	0		Н	-	Ť	ŭ	Ŭ	-
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				7	18	0	0	0	涎
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	19	×	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	[2	100	2	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands				[2	11	×	0	0	0
6	巡	0		0	Hands clean and properly washed	0	0		١,	22	×	0	0	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		IN	OUT	NA.	NO
8	300	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	L B	7		-		NO
Ť	IN	OUT	NA	NO	Approved Source	<u> </u>	_	-	2	23	×	0	0	
9	窓	0			Food obtained from approved source	0	0		ı	T	IN	OUT	NA	NO
10	0	0	0	3%	Food received at proper temperature	0	0	1	١,	J	0	$\overline{}$	912	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H	4	o	0	×	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination					5	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4	2	6	2	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0	0	×	

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	1	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		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	245	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			
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	

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
Compliance Status				NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega ten (10) days of the date of the ons 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

02/17/2023

Date Signature of Environmental Health Specialist

02/17/2023

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

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: Cracker Barrel #29							
Establishment Number # 605004905							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.		•					
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	n of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature			Temperature (Fah				
- 1-			•				
Food Temperature		1.01.0	1= 1				
Description		State of Food	Temperature (Fah	renheit)			

Observed Violations
Total # 4 Repeated # 0
Repeated # ()
38:
47:
53:
54:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Cracker Barrel #29 Establishment Number: 605004905 Comments/Other Observations 1: 2: 33	Establishment Information	
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	Establishment Number: 605004905	
	Comments/Other Observations	
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Additional Comments	
See last page for additional comments.	
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Cracker Barrel #29			
Establishment Number: 605004905			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information								
Establishment Name: Cracker Barrel #29								
Establishment Number #: 605004905								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
Priority items #20,22 corrected. See original report	dated 2/9/23.							