



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
78

Establishment Name: Mikes Smokehouse
Address: 3147 S. Broad St.
City: Chattanooga
Inspection Date: 09/14/2021
Time in: 11:00 AM
Time out: 12:00 PM
Risk Category: 03
Number of Seats: 64

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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 09/14/2021
Signature of Environmental Health Specialist: [Signature] Date: 09/14/2021

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.	

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dish Machine	Chlorine	50	

Equipment Temperature

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

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Wings	Cold Holding	39
Bologna	Cold Holding	40
Sliced Tomatoes	Cold Holding	40
Sausage	Cold Holding	39
Pork	Hot Holding	181
*Baked Beans	Reheating	109
*Ribs	Reheating	119
Brisket	Hot Holding	191
Wings (1 hr)	Cooling	59

Observed Violations

Total # 10

Repeated # 0

14: Adequate cleaning/sanitizing frequency not provided for food/non-food contact surfaces. Recommend detailed cleaning regiment to ensure food and non-food contact surfaces are maintained.

17: Baked beans re-heated and hot holding at 109°F. Ribs reheated and hot held in hot cabinet at 119°F. Advised on proper re-heating temperatures for commercially processed items and items made in-house. Products re-heated to 165°F and hot held.

26: Cleaning products not properly stored. Product stored too close to food products.

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

41: In use utensils stored with handle in product. Store handle up to minimize manual contact with food products.

42: Clean dishes/containers stored in dirty container.

43: Single service products stored on floor. Must be 6" off floor.

45: Shelving rusted/poor repair in walk in cooler unit.

47: Ice machine dirty inside at deflector panel.

53: Walls dirty in prep area/walk in cooler unit. Flooring in poor repair in walk in cooler unit.



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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: (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: (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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 18: (IN) Smoked wings cooling at 59°F in walk in cooler unit (1 hr).
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.
- 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.

***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: Approved sources noted

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments