



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



<b>Establishment Information</b>	
Establishment Name:	Rib And Loin
Establishment Number #:	605068561

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Auto chlor	Chlorine	50	
Triple sink	Quat	200	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Bbq pork	Hot Holding	150
Bake beans	Hot Holding	155
Slaw	Cold Holding	36
Mac cheese	Hot Holding	144
Potato salad	Cold Holding	38
Bbq beef	Hot Holding	180
Corn cob	Hot Holding	177
Green beans	Hot Holding	175
Chili	Hot Holding	160
Hot dog	Hot Holding	180
Bbq chicken	Hot Holding	170
Tomatoes	Cold Holding	38
Lettuce	Cold Holding	40
Mashed potatoes	Hot Holding	142
Stew	Hot Holding	155

### Observed Violations

Total # 2

Repeated # 0

8: Sink in back area had buckets blocking access to sink. Do not store anything in sink.

31: Cooling buckets with bbq meats too full, had too much food in plastic to cool within the 2 hour below 70 additional 4 hours to get below 41. Must not put over 4 inches meat inside containers, plastic insulates metal is better to cool in

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**Comments/Other Observations**

- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed between task
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 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:
- 17: (NO) No TCS foods reheated during inspection.
- 18: Bake beans ambient air cooling temp 64 after 1 hour.
- 19: Bake potatoes 180. Hot foods in hot baths all above 135
- 20: Foods below 41
- 21: Work on labels for dates that do not blow off lids or write date
- 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.
- 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:	Source:
Source Type:	Source:
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**Additional Comments**