



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



<b>Establishment Information</b>	
Establishment Name:	Feed Table and Tavern
Establishment Number #:	605244624

<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>
Echolab	Chlorine	50	

<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>
Slaw	Cold Holding	38
Cut tomatoes	Cold Holding	38
Hummus	Cold Holding	36
Potatoes	Cooling	52
Ribs	Hot Holding	148
Sloppy joes	Hot Holding	102
Sloppy joes	Hot Holding	135
Bbq	Hot Holding	150
Beans	Hot Holding	145
Sliced tomatoes	Cold Holding	38
Chicken salad	Cold Holding	40
Smoked chicken	Cold Holding	52
Grilled chicken	Cold Holding	43
Pinto beans	Cooling	153
Whole ham	Cold Holding	38

### Observed Violations

Total # 3

Repeated # 0

23: (NA) Establishment does not serve animal food that is raw or undercooked.  
31: One cold prep case not holding food below 41, case turned colder. Keep lids and load level of TCS foods on line below load limit  
54: Packet personal medicine stored on shelf with food prep table. Vent iver dish machine dusty

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Feed Table and Tavern

Establishment Number : 605244624

**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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:
- 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:
- 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: Found full pan sloppy joes temping 102 top pan after stirred was 133-135, be sure reheating to at least 165 before placing in hot holding
- 18:
- 19:
- 20:
- 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.
- 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: Recorded temp for cooling should be temp that is checked not temp to be cooled to.
- 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.

**Establishment Information**

Establishment Name: Feed Table and Tavern

Establishment Number : 605244624

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

**Establishment Information**

Establishment Name:   Feed Table and Tavern

Establishment Number #:   605244624

**Sources**

Source Type:	Food	Source:	US food
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**