## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100																	
Establishment Name			Dubs BBQ (Mobile) 221 Timber Knoll Drive															
Address 221 Timber Knoll Drive							. "	00 01 1		21111	O Temporary O Seasonal			/				
City					Chattanooga	Time in	11	:2	1. A	M	A	M/P	M Tir	ne ou	л <u>11:53:AM</u> ам/рм			
Inso	ectic	n Da	de		10/22/2022 Esta					Emba								
			spect		Routine O Follow				_	elimin		-		Cor	nsultation/Other			_
		egon			01 102	03			04		,				up Required O Yes 🕱 No Number of S	loate	0	
Nar	Cen	-	isk F		ors are food preparation	practices and employee		vior	8 mK				y repo	rtec	I to the Centers for Disease Control and Preven		_	
				as c											control measures to prevent illness or injury.			
		(11	rk der	Ignel		OODBORNE ILLNESS RI HA, HO) for each numbered iten									INTERVENTIONS ach liem as applicable. Deduct points for category or subcats	gory.)		
IN	in c	ompīi	ance		OUT=not in compliance NA=n					)S=cor	recte	d on-s	site duri	ng ins	pection R=repeat (violation of the same code provisi			
	IN	оит	NA	NO	Compliance S Super		cos	K	wi	Ь					Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	WI
1	黨	0			Person in charge present, der		0	0	5		IN			NO	Control For Safety (TCS) Foods			
-			NA	NO	performs duties Employe	e Health	-		-		0		8	훐	Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읭	5
	X				Management and food employ	ee awareness; reporting		0	5		IN	оυт		NO	Cooling and Holding, Date Marking, and Time as			
3	~ ~	0	NA	100	Proper use of restriction and e Good Hygien		0	0		19	0	0	0	14	Public Health Centrol Proper cooling time and temperature	0		_
4	20	0	ne		Proper eating, tasting, drinking		0	0		19	黨				Proper lot holding temperatures	0	0	
5		0	NA		No discharge from eyes, nose	, and mouth mination by Hands	0	0	•		20	8	8	-	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	X	0	-		Hands clean and properly was		0	0		22		6			Time as a public health control: procedures and records		0	
7	鬣	0	0	0	No bare hand contact with rea alternate procedures followed	1	0	0	5	-	-		NA		Consumer Advisory	~	~	_
8					Handwashing sinks properly s	upplied and accessible	0	0	2	23	0	0		110	Consumer advisory provided for raw and undercooked	0	0	4
	IN 嵐		NA	NO	Approve Food obtained from approved		0	0	-	-	IN	OUT		NO	food Highly Susceptible Populations		-	-
10	0	0	0	24	Food received at proper temp	erature	0	0		24	0	0			Pasteurized foods used: prohibited foods not offered	0	0	5
11	_	0			Food in good condition, safe, a Required records available: sh		0	0	5	-	_	-				_	-	-
	<u> </u>	0	XX NA	0	destruction		0	0		-	IN	OUT			Chemicals	0		
		0		NO	Protection from Food separated and protected		0	0	4	29	<b>0</b> 黛	6	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	허	5
		0			Food-contact surfaces: cleane		0	0	5		IN	OUT	NA	10000	Conformance with Approved Procedures		_	
15	15 💢 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 🕱 Compliance with variance, specialized process, and O O							0	5									
				Goo	d Retail Practices are pr	eventive measures to co	ontro	l the	intr	oduc	tion	ofp	atho	jens	, chemicals, and physical objects into foods.			
							GOO							_				
				00	not in compliance	COS=corre	ected o	n-site	during						R-repeat (violation of the same code provision)			
		OUT			Compliance St Safe Food and		COS	R	WT	H	0	UT			Compliance Status Utensils and Equipment	COS	к	WT
2	_				d eggs used where required		0	2	1	4	5	0 1			nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				ice from approved source btained for specialized proces	sing methods	8	0	2	4		-			and used g facilities, installed, maintained, used, test strips	0	0	1
		ουτ	_		Food Temperature		_			4		-			tact surfaces clean	0	-	
3	1	0	contr		ling methods used; adequate	equipment for temperature	0	0	2	H	_	NUT	40111008		Physical Facilities	-		1
3	_				properly cooked for hot holdin	3		0		4	_	-			water available; adequate pressure	0		2
3	_		<u> </u>		ters provided and accurate		0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed		8	2
	_	OUT			Food Identific	ntion				5	_	-			s: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	prop	erly labeled; original container;	required records available	0	0	1	5	2	<b>o</b>  o	Sarbag	e/refi	use properly disposed; facilities maintained	0	이	1
		OUT			Prevention of Feed Co	ntamination				5	_	o F	Physica	l faci	lities installed, maintained, and clean		•	1
3	8	0	Insec	ts, ro	dents, and animals not presen	t	0	0	2	5	4	0 / <sup>A</sup>	Adequa	te ve	ntilation and lighting; designated areas used	0	이	1
3	7	0	Cont	amina	tion prevented during food pre	paration, storage & display	0	0	1		0	TUK			Administrative items			
3		-	_		leanliness		0	0	1	5		-		-	nit posted	0	읽	0
3	_			<u> </u>	ths; properly used and stored uits and vegetables			8		F.	6		viost re	cent	Compliance Status	YES		WT
		OUT			Proper Use of U	tensils									Non-Smokers Protection Act			
4	_				sils; properly stored quipment and linens; properly	stored, dried, handled	8	8		5	8				with TN Non-Smoker Protection Act ducts offered for sale	8	0	0
- 4	_	0	Singl	e-use	/single-service articles; proper		0	0	1	5	9				oducts are sold, NSPA survey completed	ŏ	0	
					ed properly			0										
servi	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																	
	anner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-320.																	

to F	10/22/2022	SCA	10/22/2022					
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 ****								
Free food safety training classes are available each month at the county health department.								

PH-2267 (Rev. 6-15)	Free food safety training ck		nth at the county health department.	RDA 629
P192201 (1094. 0=10)	Please call (	) 4232098110	to sign-up for a class.	nur des

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



#### Establishment Information Establishment Name: Dubs BBQ (Mobile) Establishment Number #: 605310480

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple sink not set up	Chlorine		

Equipment Temperature			
Description	Temperature (Fahrenheit)		

Food Temperature					
State of Food	Temperature (Fahrenheit				
Hot Holding	144				
Hot Holding	150				
Hot Holding	145				
Hot Holding	143				
Cold Holding	40				
Hot Holding	140				
	Hot Holding Hot Holding Hot Holding Hot Holding Cold Holding				

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



### Establishment Information

Establishment Name: Dubs BBQ (Mobile)

Establishment Number : 605310480

### 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:

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: (NÁ) Shell stock not used and parasite destruction not required at this establishment.

13:

- 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.

19: 20:

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

# Establishment Information

Establishment Name: Dubs BBQ (Mobile)

Establishment Number: 605310480

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Dubs BBQ (Mobile)

Establishment Number # 605310480

Water	Source:	TAWC
	Source:	
	Water	Source: Source: Source:

# Additional Comments