



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**100**

Establishment Name JT Hannah's Type of Establishment  Permanent  Mobile  
 Address 3214 Parkway  
 City Pigeon Forge Time in 12:00 PM Time out 1:30 AM/PM  
 Inspection Date 11/16/15 Establishment # 218206 Embargoed \_\_\_\_\_  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
 Risk Category  1  2  3  4 Follow-up Required  Yes  No

**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.)

Compliance Status				COS	R	WT
IN	OUT	NA	NO			
<b>Supervision</b>						
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Person in charge present, demonstrates knowledge, and performs duties						
<b>Employee Health</b>						
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Management and food employee awareness, reporting						
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion						
<b>Good Hygienic Practices</b>						
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper eating, tasting, drinking, or tobacco use						
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>						
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Hands clean and properly washed						
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food obtained from approved source						
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food received at proper temperature						
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food in good condition, safe, and unadulterated						
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Required records available: shell stock tags, parasite destruction						
<b>Protection from Contamination</b>						
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Food separated and protected						
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food-contact surfaces: cleaned and sanitized						
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Proper disposition of unsafe food, returned food not re-served						

Compliance Status				COS	R	WT
IN	OUT	NA	NO			
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>						
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cooking time and temperatures						
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper reheating procedures for hot holding						
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>						
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cooling time and temperature						
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper hot holding temperatures						
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cold holding temperatures						
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper date marking and disposition						
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Time as a public health control: procedures and records						
<b>Consumer Advisory</b>						
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Consumer advisory provided for raw and undercooked food						
<b>Highly Susceptible Populations</b>						
24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Pasteurized foods used; prohibited foods not offered						
<b>Chemicals</b>						
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food additives: approved and properly used						
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Toxic substances properly identified, stored, used						
<b>Conformance with Approved Procedures</b>						
27	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Compliance with variance, specialized process, and HACCP plan						

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

### GOOD RETAIL PRACTICES

Compliance Status				COS	R	WT
IN	OUT	NA	NO			
<b>Safe Food and Water</b>						
28	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Pasteurized eggs used where required						
29	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Water and ice from approved source						
30	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Variance obtained for specialized processing methods						
<b>Food Temperature Control</b>						
31	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Proper cooling methods used; adequate equipment for temperature control						
32	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Plant food properly cooked for hot holding						
33	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Approved thawing methods used						
34	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Thermometers provided and accurate						
<b>Food Identification</b>						
35	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Food properly labeled; original container; required records available						
<b>Prevention of Food Contamination</b>						
36	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Insects, rodents, and animals not present						
37	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Contamination prevented during food preparation, storage & display						
38	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Personal cleanliness						
39	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Wiping cloths; properly used and stored						
40	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
41	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
In-use utensils; properly stored						
42	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Utensils, equipment and linens; properly stored, dried, handled						
43	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Single-use/single-service articles; properly stored, used						
44	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Gloves used properly						

Compliance Status				COS	R	WT
IN	OUT	NA	NO			
<b>Utensils and Equipment</b>						
45	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
46	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Warewashing facilities, installed, maintained, used, test strips						
47	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Nonfood-contact surfaces clean						
<b>Physical Facilities</b>						
48	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Hot and cold water available; adequate pressure						
49	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Plumbing installed; proper backflow devices						
50	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Sewage and waste water properly disposed						
51	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Toilet facilities: properly constructed, supplied, cleaned						
52	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Garbage/refuse properly disposed; facilities maintained						
53	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Physical facilities installed, maintained, and clean						
54	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Adequate ventilation and lighting; designated areas used						
<b>Administrative Items</b>						
55	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0
Current permit posted						
56	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0
Most recent inspection posted						
<b>Compliance Status</b>						
YES NO WT						
<b>Non-Smokers Protection Act</b>						
57	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0
Compliance with TN Non-Smoker Protection Act						
58	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0
Tobacco products offered for sale						
59	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0
If tobacco products are sold, NSPA survey completed						

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 manner 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 report. T.C.A. sections 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 [Signature] Date 11/16/15  
 Signature of Environmental Health Specialist [Signature] Date 11/16/15

\*\*\*\* Additional food safety information can be found on our website, <http://health.tn.gov/eh/> \*\*\*\*



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

<b>SCORE</b>
100

Establishment Name: JT Hannah's Bar Type of Establishment:  Permanent  Mobile  
 Address: 3214 Parkway  
 City: Myron Forge Time in: 1:30 AM/PM Time out: 1:50 AM/PM  
 Inspection Date: 11/16/15 Establishment #: 219457 Embargoed: \_\_\_\_\_  
 Purpose of Inspection:  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
 Risk Category:  1  2  3  4 Follow-up Required:  Yes  No

**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.)

IN=In compliance				OUT=not in compliance				NA=not applicable				NO=not observed				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)			
Compliance Status												COS	R	WT									
IN	OUT	NA	NO	IN	OUT	NA	NO	IN	OUT	NA	NO	IN	OUT	NA	NO	IN	OUT	NA	NO				
<b>Supervision</b>																							
1	0	0											0	0					5				
<b>Employee Health</b>																							
2	0	0											0	0					5				
3	0	0											0	0									
<b>Good Hygienic Practices</b>																							
4	0	0											0	0					5				
5	0	0											0	0									
<b>Preventing Contamination by Hands</b>																							
6	0	0											0	0					5				
7	0	0											0	0									
8	0	0											0	0					2				
<b>Approved Source</b>																							
9	0	0											0	0					5				
10	0	0											0	0									
11	0	0											0	0									
12	0	0											0	0									
<b>Protection from Contamination</b>																							
13	0	0											0	0					4				
14	0	0											0	0					5				
15	0	0											0	0					2				

IN=In compliance				OUT=not in compliance				NA=not applicable				NO=not observed				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)			
Compliance Status												COS	R	WT									
IN	OUT	NA	NO	IN	OUT	NA	NO	IN	OUT	NA	NO	IN	OUT	NA	NO	IN	OUT	NA	NO				
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>																							
16	0	0											0	0					5				
17	0	0											0	0									
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>																							
18	0	0											0	0					5				
19	0	0											0	0									
20	0	0											0	0									
21	0	0											0	0									
22	0	0											0	0									
<b>Consumer Advisory</b>																							
23	0	0											0	0					4				
<b>Highly Susceptible Populations</b>																							
24	0	0											0	0					5				
<b>Chemicals</b>																							
25	0	0											0	0					5				
26	0	0											0	0									
<b>Conformance with Approved Procedures</b>																							
27	0	0											0	0					5				

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

### GOOD RETAIL PRACTICES

OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)						
Compliance Status												COS	R	WT
OUT	COS	R	WT	OUT	COS	R	WT	OUT	COS	R	WT			
<b>Safe Food and Water</b>														
28	0		1											
29	0		2											
30	0		1											
<b>Food Temperature Control</b>														
31	0		2											
32	0		1											
33	0		1											
34	0		1											
<b>Food Identification</b>														
35	0		1											
<b>Prevention of Food Contamination</b>														
36	0		2											
37	0		1											
38	0		1											
39	0		1											
40	0		1											
<b>Proper Use of Utensils</b>														
41	0		1											
42	0		1											
43	0		1											
44	0		1											

OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)						
Compliance Status												COS	R	WT
OUT	COS	R	WT	OUT	COS	R	WT	OUT	COS	R	WT			
<b>Utensils and Equipment</b>														
45	0		1											
46	0		1											
47	0		1											
<b>Physical Facilities</b>														
48	0		2											
49	0		2											
50	0		2											
51	0		1											
52	0		1											
53	0		1											
54	0		1											
<b>Administrative Items</b>														
55	0		0											
56	0		0											
<b>Compliance Status</b>														
<b>Non-Smokers Protection Act</b>														
57	0		0											
58	0		0											
59	0		0											

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 manner 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 report. T.C.A. sections 68-14-703, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person in Charge: [Signature] Date: 11/16/15  
 Signature of Environmental Health Specialist: [Signature] Date: 11/16/15

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