



**RETAIL FOOD ESTABLISHMENT INSPECTION REPORT**  
 State Form 57480 (R2 / 4-25)  
 INDIANA DEPARTMENT OF HEALTH  
 FOOD PROTECTION DIVISION

5/05/2025  
 Release Date

Date 5/05/25  
 Time In 12:00pm  
 Time Out

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Establishment: **Sugar Creek BBQ** Address: **51 Chestnut St** City/State: **NASHVILLE TN** Zip Code: **37203** Telephone: **615 47448**

License/Permit #: [ ] Permit Holder: **Chris Johns** Purpose of Inspection: **ROUTINE** Est. Type: [ ] Risk Category: **4**

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R. IN=in compliance, OUT=not in compliance, N/O=not observed, N/A=not applicable. COS=corrected on-site during inspection, R=repeat violation.

Compliance Status		COS		R	
<b>Supervision</b>					
1	IN				
<b>Employee Health</b>					
3	IN				
<b>Good Hygienic Practices</b>					
6	IN				
<b>Preventing Contamination by Hands</b>					
8	IN				
<b>Approved Source</b>					
11	IN				
<b>Protection from Contamination</b>					
15	IN				
<b>Time/Temperature Control for Safety</b>					
17	IN				
<b>Consumer Advisory</b>					
25	IN				
<b>Highly Susceptible Populations</b>					
26	IN				
<b>Food/Color Additives and Toxic Substances</b>					
27	IN				
<b>Conformance with Approved Procedures</b>					
29	IN				

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection, R=repeat violation.

Compliance Status		COS		R	
<b>Safe Food and Water</b>					
30					
<b>Food Temperature Control</b>					
33					
<b>Food Identification</b>					
37					
<b>Prevention of Food Contamination</b>					
38					
39	X				
<b>Proper Use of Utensils</b>					
43					
<b>Utensils, Equipment and Vending</b>					
47					
<b>Physical Facilities</b>					
50					
56	X				

Person In Charge (Signature): [Signature] Date: 5/05/2025

Inspector (Signature): [Signature]

Follow-up: YES NO (Circle one) Follow-up Date: ETA 5/20/2025





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Address

City/State

Zip Code

Telephone

Sugar Creek BBQ

51 Chestnut St

IN

47448

8129885610

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code. Complete by Date:

409 CORE Kitchen floor unsealed & not easily cleanable 5.31.2025

213 PRIORITY Some buffet items were not covered. self serve operation for ready to eat foods shall be provided w/ effective dispensing methods that protect food from contamination 5.06.2025

213 PRIORITY TCS food must be maintained at 41 F or less voluntarily discarded

445 CORE mechanical ventilation m Intake and exhaust ducts must cleaned so they are not a source of contamination by dust dirt or other materials. 5.06.2025

Published Comment

Person In Charge (Signature)

Date: 5/5/2025

Inspector (Signature)

Date: 5/5/2025