MISSISSIPPI STATE DEPARTMENT OF HEALTH

MEMORANDUM

To: The File

From: Office of Epidemiology
Mississippi State Department of Health

Date: December 20, 2019

Re: Outbreak of *Salmonella* among patrons of B's BBQ in Oxford, September 2019

Summary

An outbreak of *Salmonella* serotype Javianna (*S.* Javianna) occurred among persons who ate at B's BBQ in September 2019. The initial report was made on September 24 from a local hospital indicating three positive samples from individuals who attended a family picnic. Upon further investigation some food items brought to the picnic were purchased from B's BBQ in Oxford, MS. Additional cases of *Salmonella* were reported from local hospitals and noted to all have eaten food from B's BBQ in Oxford. The Mississippi State Department of Health (MSDH) Office of Epidemiology began an investigation and the Office of Food Protection performed environmental inspections at the facility on September 26, 2019 and October 1, 2019. Ultimately, 34 confirmed and probable outbreak cases were identified among patrons with onsets ranging from 5 – 31 hours (mean 15.5 hours) after eating pulled pork purchased at B's BBQ; 91% (31/34) of the confirmed and probable cases reported eating pulled pork purchased on September 21, 2019. *Salmonella* isolates submitted to the Mississippi Public Health Laboratory (MPHL) for further evaluation were identified as *S.* Javianna and were identical by pulsed-field gel electrophoresis (PFGE) and very closely related by whole genome sequencing (WGS), indicating all were from a common source exposure. One confirmed and one probable case among employees of the restaurant were also identified. The environmental inspections identified improper cooling of the pulled pork and improper temperature holding of the BBQ sauce. After the follow up inspection on October 1, 2019 verified correction of the above, no further illnesses related to this outbreak were identified.

Introduction

On September 24, 2019, the MSDH Office of Epidemiology was notified by a hospital of 3 positive *Salmonella* results from patients that attended a family picnic on Saturday the 21st of September. The family picnic, which took place at Wall Doxey State Park in Holly Springs, MS, was the initial focus of the investigation. During the investigation it was determined that food items were brought to the picnic from different family members and were either purchased or made at home. On September 25, 2019 Office of Epidemiology was notified by a local

hospital of positive *Salmonella* samples from patrons who had recently eaten at B's BBQ in Oxford, MS. This restaurant was among the restaurants that persons interviewed who attended the family picnic purchased food items from, including pulled pork. In response to both reports an epidemiological and environmental investigation was initiated.

Background

B's Hickory Smoke BBQ is contained within a gas station convenience store located in Oxford, MS in the MSDH Northern Public Health Region. Normal hours of business are 7 days a week from 6 AM – 9 PM, and a limited breakfast menu is available as well as plate lunches, sandwiches and larger orders specializing in pulled pork among other items.

Oxford is a city in, and the county seat of, Lafayette County, Mississippi, United States. Oxford is the home of the University of Mississippi, also known as Ole Miss.

Methods

A. Epidemiological

The MSDH Office of Epidemiology staff interviewed reported ill individuals using a general questionnaire (Attachment 1) to obtain information regarding symptoms, medical care, food item consumption history and identify additional ill/non-ill patrons. Additional case findings were accomplished through complaints of illness received by MSDH and by identifying additional ill/non-ill patrons from those complainants. A total of 39 ill and non-ill patrons were interviewed with the general questionnaire. A list of employees was obtained, and 11 employees were interviewed using an employee specific questionnaire (Attachment 2). Completed questionnaires were entered into the MSDH Surveillance database (Epi-Tracks) for analysis. Descriptive case statistics and food specific attack rates were calculated.

Case definitions (patrons)

- Confirmed: Any person with an acute onset of diarrhea and/or a positive test for *Salmonella** after eating food purchased at B's BBQ in Oxford, MS between September 19 and September 24, 2019

- Probable: Any person with an acute onset of diarrhea after eating at B's BBQ in Oxford, MS between September 19 and September 24, 2019, but without laboratory confirmation of *Salmonella*

Case Definition (employees)

- Confirmed: An employee of B's BBQ in Oxford, MS with an acute onset of diarrhea and/or a positive test for *Salmonella** on or after September 19, 2019

- Probable: An employee of B's BBQ in Oxford, MS with an acute onset of diarrhea on or after September 19, 2019

* Positive *Salmonella* culture matching the outbreak strain or a positive *Salmonella* test by Culture Independent Diagnostic Testing (CIDT)

B. Environmental

The MSDH Office of Food Protection conducted an on-site Hazard Analysis Critical Control Point (HACCP) inspection at B's BBQ in Oxford, MS on September 26, 2019, with a follow up inspection on October 1, 2019. A manager was present during both inspections.

C. Laboratory

Seventeen stool samples from ill patrons who sought medical care were submitted to hospital and/or private reference laboratories for culture and/or culture independent diagnostic testing (CIDT). Eleven *Salmonella* isolates were submitted from hospital/reference laboratories to the MSDH Public Health Laboratory (MPHL) for further characterization including serotyping, PFGE and WGS. Additionally, eight employees submitted stool samples for culture to the MPHL.No environmental or food items were collected for laboratory analysis.

Results

A. Epidemiological

A total of 39 patrons who ate at B's BBQ (take out or dine in) and 11 employees were interviewed, and their questionnaire results were entered in Epi-Tracks with further analysis in Microsoft Excel.

Of 39 interviewed patrons, 34 met either the confirmed (17) or probable (17) case definition. The incubation period between consumption of food at B's BBQ and onset of illness was known for 29 of the cases and ranged from 5 to 31 hours (median 15 hours) (Figure 1). Onsets dates ranged from September 20, 2019 to September 25, 2019, with 65% of patron cases with an onset of September 22, 2019. Exposure dates ranged from September 19, 2019 to September 24, 2019; 91% of patron cases reporting exposure dates of September 21, 2019. The age of patron cases ranged from 3 to 88 years (median 47); 19 (56%) of the cases were female.

Figure 1

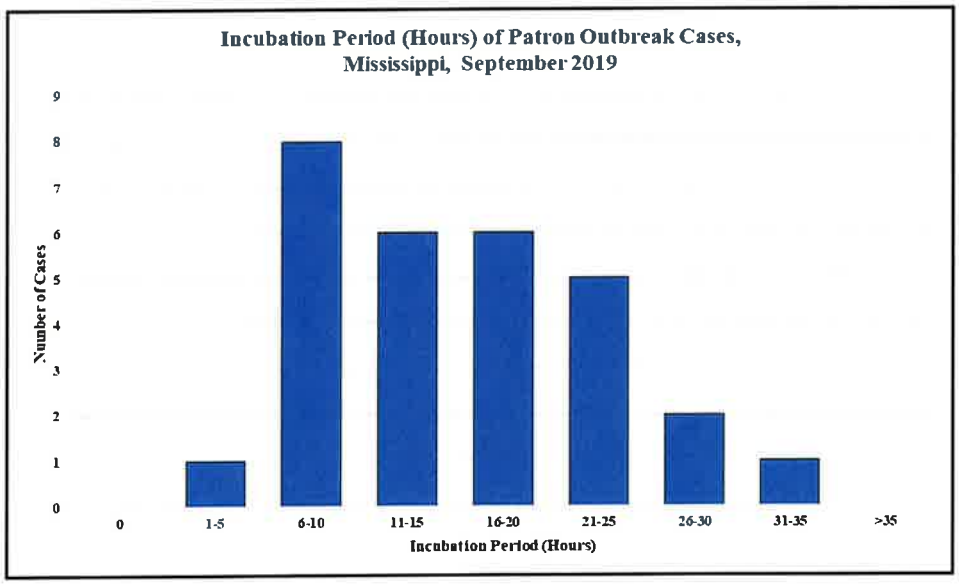
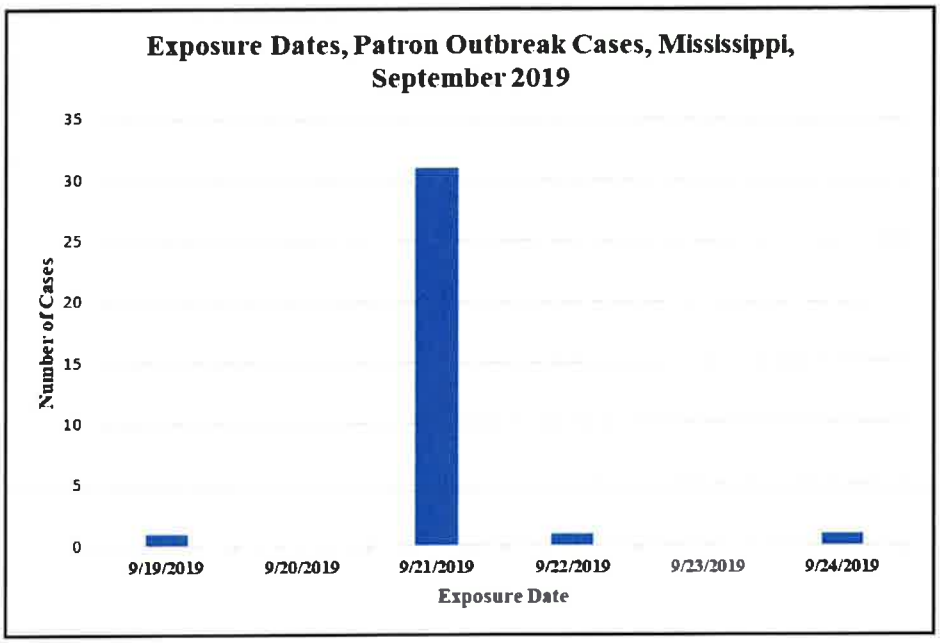


Figure 2



Major symptoms of ill patrons included diarrhea (100%), abdominal cramps (97%), fever (91%) and vomiting (78%) (Table).

Table

SYMPTOMS	NUMBER OF PERSONS	PERCENTAGE
Diarrhea	34	100%
Abdominal Cramps	29 (4 cases unknown)	97%
Fever	30 (1 case unknown)	91%
Vomiting	25 (2cases unknown)	78%

Among the patron cases, consumption of pulled pork was associated with an 87% food specific attack rate with an Odds Ratio of 12.6 (1.77-89.7; p value .0216). No other food specific attacks rates were significant; however, the BBQ sauce was also associated with a food specific attack rate of 87% (p value NS). Eating pulled pork accounted for 91% (31/34) of the patron cases. Ninety-one percent (31/34) of the patron cases reported eating pulled pork that was purchased on September 21, 2019; 52% of the cases in which purchase time was known reported purchasing pulled pork between 12:00pm and 2:30pm.

Two employee cases were identified; one probable with an onset of diarrhea on September 22, 2019 and one asymptomatic confirmed with a positive Salmonella culture matching the outbreak strain. Both employee cases worked on September 21, 2019 from 1230pm until close.

B. Environmental

On September 26, 2019, the Division of Food Protection Regional Environmental staff inspected B's BBQ in Oxford, MS and completed a HAACP Analysis (Attachment 3). Follow up inspection was conducted on October 1, 2019. During the inspections the following was determined:

- Barbecue sauce from opened container observed sitting out at room temperature. Temperature of sauce measured and was noted to be 85 degrees Fahrenheit.
- Improper cooling noted due to pulled pork cooked overnight on September 25 and pulled morning of September 26 at 0630am. Pulled pork observed at 1254pm and temperatures ranged from 49-53 degrees Fahrenheit.
- No temperatures are taken on the meat from time it is taken off the cooker until it is pulled/shredded and then placed in cooler.
- Sanitizer observed at 200 ppm chlorine.
- Permit/last inspection results not posted in facility.
- No HACCP plan observed.

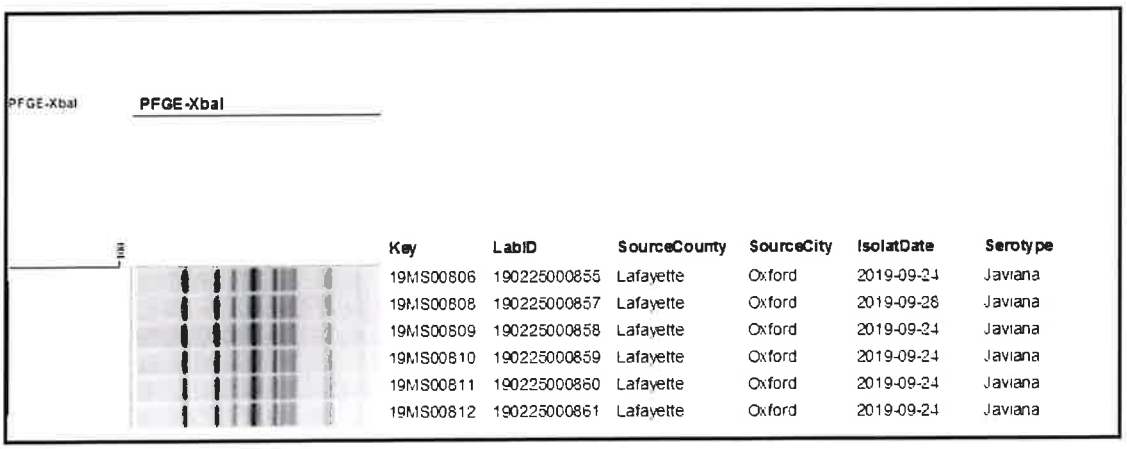
Corrective Action Plan

- Implement a HACCP for the pulled pork, to include:
  - Record the cook temperatures prior to removing from the grill
  - Time and temperature need to be noted for critical control point for cooling in which food needs to be cooled to 70 degrees Fahrenheit at room temperature within the first 2 hours and 41 degrees Fahrenheit the remaining 4 hours.
  - Management will use shallower pans for appropriate cooling in the future
- Sanitizer remade to 100 ppm chlorine (corrected on site at follow up inspection)

C. Laboratory

A total of sixteen stool samples submitted to outside laboratories from patrons were positive for Salmonella either by culture and/ or culture independent diagnostic testing (CIDT). Of the 11 positive Salmonella isolates submitted to the MPHL for further analysis ten were positive for *Salmonella* and were serotyped as *S.* Javianna (one sample was inconclusive by culture at MPHL). PFGE analysis of 6 of the *S.* Javianna isolates revealed all had an identical PFGE patterns (Figure 3). Further, WGS was performed on 7 of the isolates confirmed the isolates were highly related with only 0-1 allele differences (Figure 4).

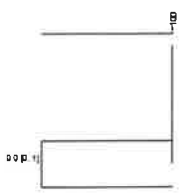
Figure 3



Key	LabID	SourceCounty	SourceCity	IsolatDate	Serotype
19MS00806	190225000855	Lafayette	Oxford	2019-09-24	Javiana
19MS00808	190225000857	Lafayette	Oxford	2019-09-26	Javiana
19MS00809	190225000858	Lafayette	Oxford	2019-09-24	Javiana
19MS00810	190225000859	Lafayette	Oxford	2019-09-24	Javiana
19MS00811	190225000860	Lafayette	Oxford	2019-09-24	Javiana
19MS00812	190225000861	Lafayette	Oxford	2019-09-24	Javiana

Figure 4

wgMLST analysis shows that the isolates are highly related within 0-1 allele



Key	LabID	SourceCounty	SourceCity	Serotype	WGS_id	NCBI_ACCESSION
19MS00808	190225000857	Lafayette	Oxford	Javiana	PNUSAS117351	SAMN13327397
19MS00809	190225000858	Lafayette	Oxford	Javiana	PNUSAS117352	SAMN13327396
19MS00810	190225000859	Lafayette	Oxford	Javiana	PNUSAS117353	SAMN13327395
19MS00811	190225000860	Lafayette	Oxford	Javiana	PNUSAS117354	SAMN13327394
19MS00812	190225000861	Lafayette	Oxford	Javiana	PNUSAS117355	SAMN13327393
19MS00814	190225000863	Lafayette	Oxford	Javiana	PNUSAS117356	SAMN13327392
19MS00806	190225000855	Lafayette	Oxford	Javiana	PNUSAS117350	SAMN13327398

	19MS00806	19MS00808	19MS00809	19MS00810	19MS00811	19MS00812	19MS00814
19MS00806	0	1	1	1	1	1	1
19MS00808	1	0	0	0	0	0	0
19MS00809	1	0	0	0	0	0	0
19MS00810	1	0	0	0	0	0	0
19MS00811	1	0	0	0	0	0	0
19MS00812	1	0	0	0	0	0	0
19MS00814	1	0	0	0	0	0	0

Pairwise comparison showing allele difference (0-1)

Stool samples were requested from all employees. A total of 8 samples were collected and submitted. Only one sample was positive for *S.* Javianna, collected from the confirmed employee case. A sample was not obtained from the probable employee case.

An additional employee sample was positive for *Salmonella* serotype Newport and was felt to be unrelated to the outbreak.

Discussion/Conclusion

In September and October 2019, the Mississippi State Department of Health investigated an outbreak of gastrointestinal illness (primarily diarrhea) in patrons of B's BBQ restaurant in Oxford, Mississippi. A direct epidemiological link between consumption of pulled pork from B's BBQ was established. Ultimately 34 patron confirmed/probable cases and 2 employee confirmed/probable cases were identified associated with the outbreak. Laboratory evaluation of stool samples submitted from patron cases identified *Salmonella* serotype Javianna isolates that were identical by PFGE and extremely closely related by WGS, indicating a common source exposure. An environmental assessment of the restaurant identified critical violations in the temperature of the served barbecue sauce and violations of the time and temperature handling of the pulled pork and corrective action was recommended. The violations noted in time and temperature handling of the pulled pork could lead to bacterial overgrowth of *Salmonella* if the pork was either not cooked to appropriate temperature or was cross contaminated post-cooking. The highest risk for illness was eating pulled pork purchased between 12:00pm and 2:30pm on September 21, 2019; 91% of all cases reported consuming pulled pork that was purchased on that same day. In this outbreak the source of Salmonella contamination cannot be conclusively determined. Although two employees were identified as cases, it is likely that they were exposed to Salmonella at the same time as the patrons. There were no further cases of illness associated with the restaurant outbreak after September 25, 2019.

Attachment 1

Outbreak Event ID: null

B's BBQ Oxford 2019 (Version 5.1)

Demographic Data

First Name | Last Name | Phone

Address Street 1 | Address Street 2 | City | Zip Code

County | State

Date of birth | Age (if DOB is not provided) | Sex

Date Interviewed

Clinical Data

Date eaten | Time eaten (Military Time or 24-hour Clock. Example 03:00 is 3:00 am and 15:00 is 3:00 pm.)

First symptom | Other symptom

Date of first symptom onset | Time of first symptom onset (Military Time or 24-hour Clock. Example 03:00 is 3:00 am and 15:00 is 3:00 pm.) | Incubation (hours)

Date of last symptom | Time of last symptom (Military Time or 24-hour Clock. Example 03:00 is 3:00 am and 15:00 is 3:00 pm.) | Duration (hours)

Signs or Symptoms

Indicate whether the person experienced the following signs or symptoms.

Signs or Symptoms

Vomiting | Chills | Headache

Diarrhea | Average number of stools in 24-hours | Bloody diarrhea

Abdominal cramps | Body ache | Fatigue

Nausea | Fever

Other | Other sign or symptom

Healthcare Visits and Laboratory Results

Indicate whether the person performed the following actions.

Healthcare Facility and Laboratory Information

Visited a healthcare provider? | Name of heathcare provider

Visited an emergency room? | Name of emergency room

Was hospitalized? | Name of hospital

Submitted a stool sample? | Laboratory results

Food History

Record common meals and food items in the 72 hours before onset of symptoms or in the appropriate time period based on the suspect agent. Include all menu items served and whether was consumed by diner.

Menu Items

Indicate whether the person ate or drank the following food items from B's BBQ Restaurant.

Pulled pork

Smoked chicken

Smoked chicken wings

Brisket

Fried okra

Baked beans

Gravy

Corn on cob

Soda

BBQ Sauce

Ice

Water

Fried catfish

Ribs

Fried chicken wings

French fries

Fried chicken tenders

Mashed potatoes

Green beans

Pizza sticks

Unsweet Tea

Coleslaw

Sweet Tea

Additional Information

Comments

Attachment 2

Outbreak Event ID: null

B's BBQ Employee Form (Version 2.1)

Introduction

The Mississippi State Department of Health (MSDH) is working on a foodborne illness outbreak investigation that may be associated with the facility where you work. The purpose of the investigation is to learn the source of the outbreak and prevent transmission. We want to ask you questions about your work duties in food service and any recent illness you have had.

We may ask you to provide a stool specimen. Stools will be tested for bacterial and viral pathogens at MSDH. Stool kits and testing are free of charge. You will be given results when they are available.

Privacy Notification and Voluntary Participation

PRIVACY: Only public health officials involved in this outbreak investigation will have access to the private data. Do we have your permission to also share this information with management staff at the facility where you work?

VOLUNTARY: You are not required to answer questions. If you don't answer questions, you will be excluded from work because we won't know if you could spread illness to others. Will you answer some brief questions?

Demographics

Patient's Last Name | Patient's First Name | Age | Patient's Sex

Was the questionnaire completed in person or through a phone interview?

Street Address 1 | Street Address 2 | City | Investigation Address State

Zip Code | Investigation Address County | Home Phone | Job Title/Description

Symptoms

Have you had any of the following symptoms?

Nausea

Vomiting | Onset Date | Recovery Date

Cramps

Diarrhea | Onset Date | Recovery Date | Duration of diarrhea in hours (if dates and times are unknown)

Number of stools in a 24-hour period | Bloody Stools | Fever | Temperature (F)

First Symptom | Onset Date | Other Symptom

Are you still feeling sick? | When did you feel completely recovered?

Ill Employees

Are you willing to provide a stool sample for testing?

Did you visit a health care provider for the illness? | Date you visited a healthcare provider | Name of Healthcare Facility | Were you hospitalized overnight? | Did you submit a stool sample?

Did you work while having diarrhea and/or vomiting? | What date did you work? | What date did you return to work?

All Employees

Do you work at any other food service facilities?

Name of other food service facilities

How often do you work there?

Have any members of your household been ill with diarrhea and/or vomiting since January 21, 2018?

Vomiting

Onset date

Cramps

Fever

Blood in stool

Diarrhea

Onset date

Number of stools in 24-hours

Have any of your co-workers been ill with vomiting and/or diarrhea?

Describe (who and when)

Work History during September 15 - September 25

Which of these dates did you work?

Sunday, September 15	Monday, September 16	Tuesday, September 17	Wednesday, September 18	Thursday, September 19	Friday, September 20	Saturday, September 21
☐ Worked	☐ Worked	☐ Worked	☐ Worked	☐ Worked	☐ Worked	☐ Worked
Hours	Hours	Hours	Hours	Hours	Hours	Hours

Sunday, September 22	Monday, September 23	Tuesday, September 24	Wednesday, September 25
☐ Worked	☐ Worked	☐ Worked	☐ Worked
Hours	Hours	Hours	Hours

Work Duties

What are your normal duties at the restaurant?

Food Prep?

Describe

Make or serve drinks, including adding garnish or ice?

Describe

Prepare any ready-to-eat foods, like salads, breads, or chips (including garnishing plates and packaging to-go food)?

Describe

Do you ever consume food from the restaurant in the last week?

Describe

Interview Information

Date of Interview

Interviewer's Name

Attachment 3

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Food Establishment Inspection Report / PERMIT TO OPERATE

Establishment	Permit Date	Time In
B's Hickory Smoked BBQ	04/01/2019	12:01

Address	City	State Zip	Telephone
825 College Hill Rd	Oxford	MS 38655	662-236-7090

Facility ID	Permit Holder	Risk Level	Manager Email Address
6208167	James Walker Moore	3	theblindpigoxford@yahoo.com

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 foodborne illness or injury.

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Mark "X" in appropriate box for COS and R
COS = corrected on-site during inspection R = repeat violation

	Compliance Status		COS	R
	Supervision			
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties	☐	☐
2	IN OUT N/A	Manager certification	☐	☐
	Employee Health			
3	IN OUT	Management awareness; policy present	☐	☐
4	IN OUT	Proper use of reporting, restriction & exclusion	☐	☐
	Good Hygienic Practices			
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use	☐	☐
6	IN OUT N/O	No discharge from eyes, nose, and mouth	☐	☐
	Preventing Contamination by Hands			
7	IN OUT N/O	Hands clean and properly washed	☐	☐
8	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods	☐	☐
9	IN OUT	Adequate handwashing facilities supplied & accessible	☐	☐
	Approved Source			
10	IN OUT N/O	Food obtained from approved source	☐	☐
11	IN OUT N/A	Food received at proper temperature	☐	☐
12	IN OUT	Food in good condition, safe, and unadulterated	☐	☐
13	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination			
14	IN OUT N/A	Food separated and protected	☐	☐
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized	☐	☐
16	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐
	Potentially Hazardous Food (TCS food)			
17	IN OUT N/A N/O	Proper cooking time and temperatures	☐	☐
18	IN OUT N/A N/O	Proper reheating procedures for hot	☐	☐
19	IN OUT N/A N/O	Proper cooling time and temperature	☒	☐
20	IN OUT N/A N/O	Proper hot holding temperatures	☐	☐
21	IN OUT N/A	Proper cold holding temperatures	☐	☐
22	IN OUT N/A N/O	Proper date marking and disposition	☐	☐
23	IN OUT N/A N/O	Time as a public health control: procedure & records	☐	☐

	Compliance Status		COS	R
	Consumer Advisory			
24	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	☐	☐
	Highly Susceptible Populations			
25	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	☐	☐
	Chemical			
26	IN OUT N/A	Food additives: approved and properly used	☐	☐
27	IN OUT	Toxic substances properly identified, stored, used	☐	☐
	Conformance with Approved Procedures			
28	IN OUT N/A	Compliance with variance, specialized process, and HACCP plan	☐	☐
29	IN OUT N/A	Risk control plan as required	☐	☐
	Other Critical Factors			
30	IN OUT	Water and ice from approved source	☐	☐
31	IN OUT	Insects, rodents, and animals not present	☐	☐
32	IN OUT N/A	Hot and cold water available; adequate pressure	☐	☐
33	IN OUT N/A	Plumbing installed; proper backflow devices	☐	☐
34	IN OUT N/A	Sewage and waste water properly disposed	☐	☐
35	IN OUT	Toilet facilities: properly constructed, supplied	☐	☐
36	IN OUT N/A	Permit/Last inspection posted	☐	☐

Encounter Date: 09/26/2019

Person in Charge (Signature)

Inspector Name: PAGE, BENITA (BG1)

Inspector (Signature)

Next encounter date: 2020-04-01, Next encounter type: Permit Type 3

Corrective Action Required: ☐ **Yes** ☒ **No**

Corrections required by (Date):

Display for Public View / Non-Transferrable / Permit valid for 1 year from the Permit Date

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Food Service Facility Inspection Results

PIMS ID	Facility Name	Facility Address	Date
6208167	B's Hickory Smoked BBQ	825 College Hill Rd Oxford, MS 38655	09/26/2019

CRITICAL VIOLATIONS

Complaint received: 30 + people complained of getting ill after consuming food from this location. Some ate pulled pork, mashed potatoes, green beans, baked beans and Cole slaw.

Violations noted: Barbecue sauce from opened container observed at room temp at 85 degrees(no time as temp control observed).
Improper cooling noted due to pulled pork cooked overnight on 9/25 and pulled morning of 9/26 @ 6:30 a.m. observed at 12:54p.m. ranging in temp from 53 to 49 degrees. After speaking with management, Ms. Gredta Persall, she explained the process in which they take the pork from the grill and pull it and put into plastic bins and place butcher paper over it to keep the elements off it. Then, after all the butts have been pulled, the butcher paper is removed and a plastic lid is placed on each container and into the refrigeration unit they go. No temperature is taken during this process, however, condensation is observed on the lid of the container from today's pulled pork (there was a total of 8 butts, which is a case goes in each bin, including today's bin)

CORRECTION PLAN AND SCHEDULE

Results: A HACCP needs to be implemented for the pulled pork. A record stating the cook temp prior to items being removed from grill. Time and temp needs to be noted for critical control point for cooling in which the food needs to be cooled to 70 degrees at room temp within the 1st 2 hours and 41 degrees the remainder 4 hours. Management states she will use shallower pans in the future and implement a HACCP Plan.

- [ ] Scheduled
- [ ] Followup
- [ ] Complaint
- [ ] Consultation
- [ ] Plan Review/Const. $224.25
- [ ] No Inspection
- [ ] Restaurant Training

- [ ] Permit No Charge
- [ ] Permit 1 $40.00
- [ ] Permit 2 $132.25
- [x] Permit 3 $198.00
- [ ] Permit 4 $264.50

Show To Public
[x] Yes [ ] No

Update Permit Year Based On This Inspection
[ ] Yes [x] No

Permit Date: 04/01/2019

Environmentalist Code: B G 1

Leaton Moore 6/27/22
Certified Manager Manager Id

Facility Signature

Environmentalist Signature

Guide 3-B — *Food Code* References for Risk Factors/Interventions Specified on the Food Establishment Inspection Report

Part 1. Risk Factors and Interventions

Supervision		
1.	2-101.11	Assignment *
	2-102.11	Demonstration *
2.	2-103.11	Person-In-Charge (PIC) Duties
Employee Health		
3.	2-201.11	Responsibility of PIC, Conditional & Food Employees *
4.	2-201.12	Exclusions & Restrictions *
	2-201.13	Removal of Exclusions & Restrictions
Good Hygienic Practices		
5.	2-401.11	Eating, Drinking, or Using Tobacco *
	3-301.12	Preventing Contamination when Testing *
6.	2-401.12	Discharges from the Eyes, Nose, and Mouth *
Control of Hands as a Vehicle of Contamination		
7.	2-301.11	Clean condition *
	2-301.12	Cleaning Procedure *
	2-301.14	When to Wash *
	2-301.15	Where to Wash
	2-301.16	Hand Antiseptics
8.	3-301.11	Preventing Contamination form Hands *
9.	5-203.11	Handwashing Sinks (nos./capacities) *
	5-204.11	Handwashing Sinks (loc./placement) *
	5-205.11	Using a Handwashing Sink
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision
	6-301.13	Handwashing Aids & Devices, Use Restrictions
	6-301.14	Handwashing Signage
	6-501.18	Maintaining & Using Handwashing Sinks
Approved Source		
10.	3-201.11	Compliance with Food Law *
	3-201.12	Food in Hermetically Sealed Container *
	3-201.13	Fluid Milk & Milk Products *
	3-201.14	Fish *
	3-201.15	Molluscan Shellfish *
	3-201.16	Wild Mushrooms *
	3-301.17	Game Animals *
	3-202.13	Eggs *
	3-202.14	Eggs & Milk Products, Pasteurized *
	3-202.110	Prepackaged Juice-Treated
	5-101.13	Bottled Drinking Water *
11.	3-202.11	Temperature *
12.	3-101.11	Safe, Unadulterated & Honestly Presented *
	3-202.15	Package Integrity *
13.	3-202.18	Shellstock Identification *
	3-203.12	Shellstock, Maintaining Identification *
	3-402.11	Parasite Destruction *
	3-402.12	Records, Creation, & Retention
Protection from Contamination		
14.	3-302.11	Separation, Packaging, & Segregation *
	3-304.11	Food Contact with Equipment & Utensils *
	3-306.13(A)	Consumer Self Service Operations *

Protection from Contamination		
15.	4-501.111	Manual Warewashing, Hot Water Sanitization *
	4-501.112	Mechanical Warewashing, Hot Water Sanitization
	4-501.113	Mechanical Warewashing, Sanitization Pressure
	4-501.114	Chemical Sanitization-Temp, pH, Concentration, Hardness *
	4-501.115	Manual Warewashing Eqip. Detergent Sanitizers
	4-601.11(A)	Food Contact Surface Clean to Sight & Touch *
	4-602.11	Food Contact Surface-Cleaning Frequency *
	4-602.12	Cooking & Baking Equipment
	4-702.11	Before Use After Cleaning *
	4-703.11	Hot Water and Chemical *
16.	3-306.14	Returned Food & Re-service of Food *
	3-801.11	Discarding/Reconditioning Adulterated Food *
Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
17.	3-401.11	Cooking Raw Animal Foods *
	3-401.12	Microwave Cooking *
18.	3-403.11	Reheating for Hot Holding *
19.	3-501.14	Cooling *
20.	3-501.16	Hot Holding *
21.	3-501.16	Cold Holding *
22.	3-501.17	RTE PHF (TCS Food), Date Marking 1
	3-501.18	RTE PHF (TCS Food), Disposition *
23.	3-501.19	Time as a Public Health Control *
		Consumer Advisory
Consumer Advisory		
24.	3-603.11	Consumer Advisory for Raw/Undercooked Food *
Highly Susceptible Populations		
25.	3-801.11	Pasteurized Foods & Prohibited Food *
Chemical		
26.	3-202.12	Approved Additives *
	3-202.14	Protection from Unapproved Additives *
27.	7-101.11	Identifying Information *
	7-102.11	Common Name, Working Containers *
	7-201.11	Separation, Storage *
	7-202.11	Restriction
	7-202.12	Conditions of use *
	7-203.11	Poisonous or Toxic Material Containers *
	7-204.11	Sanitizer, Criteria *
	7-204.12	Chemicals for Washing Fruits & Vegetables *
	7-204.13	Boiler Water Additives *
	7-204.14	Drying Agents *
	7-205.11	Incidental Food Contact, Criteria *
	7-206.11	Restricted Use Pesticides *
	7-206.12	Rodent Bait Stations *
	7-206.13	Tracking Powders, Pest Controls & Monitoring *
	7-207.11	Restriction & Storage; Medicines *
	7-207.12	Refrigerated Medicines, Storage *
	7-208.11	Storage-First Aid Supplies *
	7-209.11	Storage-Personal Care Items
	7-301.11	Separation-for Retail Sale *
Conformance with Approved Procedures		
28.	3-502.11	Variance Requirement *
	3-502.12	Reduced Oxygen Packaging, Criteria *
	3-404.11	Treating Juice
29.	8-103.12	Compliance with Variance and HACCP Plan *

Internal Cooking Temperature Specifications

145°F for 15 seconds	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed in the next 2 rows Comercially raised game animals, rabbits
155°F for 15 seconds	Ratites (Ostrich, Rhea and Emu) Injected meats	Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds	Wild game animals Poultry Raw eggs not for immediate service	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratities & poultry
Whole Meat Roasts	Refer to cooking charts in the Food Code ¶ 3-401.11 (B)	

Asterisk (*) items are listed as critical items in the Food Code. September 2005

1RTE PHF (TCS food) means ready-to-eat potentially hazardous food (time/temperature control for safety food).

Notes / Comments

Gredta - 662-578-4943 phone contact
Food on hot holding line: mashed potatoes@ 157
Ribs at 145
Grilled chicken at 153
Hamburger steak at 163
Green beans at 136
Cold holding observed at 41 degrees or less:
Coleslaw at 38 degrees
Eggs at 40
Commercially processed potatoes salad at 40 degrees.
Sanitizer observed at 100 ppm chlorine

The Epi- nurse, Lisa Anderson and Northern Regional Supv., Palisha Campbell

Samples pulled of today's pulled porked (9/26), Opened Barbeque sauce from gallon containers, preportioned sauces at room temp, and unopened sauce from dry storage area (gallon container).

Attachment 4

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Food Establishment Inspection Report / PERMIT TO OPERATE

Establishment	Permit Date	Time In
B's Hickory Smoked BBQ	04/01/2019	12:15

Address	City	State Zip	Telephone
825 College Hill Rd	Oxford	MS 38655	662-236-7090

Facility ID	Permit Holder	Risk Level	Manager Email Address
6208167	James Walker Moore	3	theblindpigoxford@yahoo.com

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 foodborne illness or injury.

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Mark "X" in appropriate box for COS and R
COS = corrected on-site during inspection R = repeat violation

	Compliance Status		COS	R
	Supervision			
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties	☐	☐
2	IN OUT N/A	Manager certification	☐	☐
	Employee Health			
3	IN OUT	Management awareness; policy present	☐	☐
4	IN OUT	Proper use of reporting, restriction & exclusion	☐	☐
	Good Hygienic Practices			
5	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use	☐	☐
6	IN OUT N/O	No discharge from eyes, nose, and mouth	☐	☐
	Preventing Contamination by Hands			
7	IN OUT N/O	Hands clean and properly washed	☐	☐
8	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods	☐	☐
9	IN OUT	Adequate handwashing facilities supplied & accessible	☐	☐
	Approved Source			
10	IN OUT N/O	Food obtained from approved source	☐	☐
11	IN OUT N/A	Food received at proper temperature	☐	☐
12	IN OUT	Food in good condition, safe, and unadulterated	☐	☐
13	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination			
14	IN OUT N/A	Food separated and protected	☐	☐
15	IN OUT N/A	Food - contact surfaces: cleaned & sanitized	☒	☐
16	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐
	Potentially Hazardous Food (TCS food)			
17	IN OUT N/A N/O	Proper cooking time and temperatures	☐	☐
18	IN OUT N/A	Proper reheating procedures for hot	☐	☐
19	IN OUT N/A N/O	Proper cooling time and temperature	☒	☐
20	IN OUT N/A N/O	Proper hot holding temperatures	☐	☐
21	IN OUT N/A	Proper cold holding temperatures	☐	☐
22	IN OUT N/A N/O	Proper date marking and disposition	☐	☐
23	IN OUT N/A	Time as a public health control: procedure & records	☐	☐

	Compliance Status		COS	R
	Consumer Advisory			
24	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	☐	☐
	Highly Susceptible Populations			
25	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	☐	☐
	Chemical			
26	IN OUT N/A	Food additives: approved and properly used	☐	☐
27	IN OUT	Toxic substances properly identified, stored, used	☐	☐
	Conformance with Approved Procedures			
28	IN OUT N/A	Compliance with variance, specialized process, and HACCP plan	☐	☐
29	IN OUT N/A	Risk control plan as required	☐	☐
	Other Critical Factors			
30	IN OUT	Water and ice from approved source	☐	☐
31	IN OUT	Insects, rodents, and animals not present	☐	☐
32	IN OUT N/A	Hot and cold water available; adequate pressure	☐	☐
33	IN OUT N/A	Plumbing installed; proper backflow devices	☐	☐
34	IN OUT N/A	Sewage and waste water properly disposed	☐	☐
35	IN OUT	Toilet facilities: properly constructed, supplied	☐	☐
36	IN OUT N/A	Permit/Last inspection posted	☒	☐

Encounter Date: 10/01/2019

Person in Charge (Signature)

Inspector Name: PAIGE, BENITA BGH

Inspector (Signature)

Next encounter date: 2019-11-15, Next encounter type: Scheduled

Corrective Action Required: ☐ **Yes** ☒ **No**

Corrections required by (Date): _____

Display for Public View / Non-Transferrable / Permit valid for 1 year from the Permit Date

MISSISSIPPI STATE DEPARTMENT OF HEALTH

Food Service Facility Inspection Results

PIMS ID	Facility Name	Facility Address	Date
6208167	B's Hickory Smoked BBQ	825 College Hill Rd Oxford, MS 38655	10/01/2019

CRITICAL VIOLATIONS	CORRECTION PLAN AND SCHEDULE
Sanitizer observed at 200 ppm chlorine. Permit/ last inspection results not posted. No HACCP plan observed	Sanitizer remade to 100 ppm chlorine. Facility needs to implement a time/ temp log for cooling.

- [ ] Scheduled
- [x] Followup
- [ ] Complaint
- [ ] Consultation
- [ ] Plan Review/Const. $224.25
- [ ] No Inspection
- [ ] Restaurant Training

- [ ] Permit No Charge
- [ ] Permit 1 $40.00
- [ ] Permit 2 $132.25
- [ ] Permit 3 $198.00
- [ ] Permit 4 $264.50

Show To Public
[x] Yes [ ] No

Update Permit Year Based On This Inspection
[ ] Yes [x] No

Permit Date: 04/01/2019

Environmentalist Code: B G 1

James Moore
Certified Manager Manager Id

Facility Signature

Environmentalist Signature

Guide 3-B — *Food Code* References for Risk Factors/Interventions Specified on the Food Establishment Inspection Report

Part 1. Risk Factors and Interventions

Supervision		
1.	2-101.11	Assignment *
	2-102.11	Demonstration *
2.	2-103.11	Person-In-Charge (PIC) Duties
Employee Health		
3.	2-201.11	Responsibility of PIC, Conditional & Food Employees *
4.	2-201.12	Exclusions & Restrictions *
	2-201.13	Removal of Exclusions & Restrictions
Good Hygienic Practices		
5.	2-401.11	Eating, Drinking, or Using Tobacco *
	3-301.12	Preventing Contamination when Testing *
6.	2-401.12	Discharges from the Eyes, Nose, and Mouth *
Control of Hands as a Vehicle of Contamination		
7.	2-301.11	Clean condition *
	2-301.12	Cleaning Procedure *
	2-301.14	When to Wash *
	2-301.15	Where to Wash
	2-301.16	Hand Antiseptics
8.	3-301.11	Preventing Contamination form Hands *
9.	5-203.11	Handwashing Sinks (nos./capacities) *
	5-204.11	Handwashing Sinks (loc./placement) *
	5-205.11	Using a Handwashing Sink
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision
	6-301.13	Handwashing Aids & Devices, Use Restrictions
	6-301.14	Handwashing Signage
	6-501.18	Maintaining & Using Handwashing Sinks
Approved Source		
10.	3-201.11	Compliance with Food Law *
	3-201.12	Food in Hermetically Sealed Container *
	3-201.13	Fluid Milk & Milk Products *
	3-201.14	Fish *
	3-201.15	Molluscan Shellfish *
	3-201.16	Wild Mushrooms *
	3-301.17	Game Animals *
	3-202.13	Eggs *
	3-202.14	Eggs & Milk Products, Pasteurized *
	3-202.110	Prepackaged Juice-Treated
	5-101.13	Bottled Drinking Water *
11.	3-202.11	Temperature *
12.	3-101.11	Safe, Unadulterated & Honestly Presented *
	3-202.15	Package Integrity *
13.	3-202.18	Shellstock Identification *
	3-203.12	Shellstock, Maintaining Identification *
	3-402.11	Parasite Destruction *
	3-402.12	Records, Creation, & Retention
Protection from Contamination		
14.	3-302.11	Separation, Packaging, & Segregation *
	3-304.11	Food Contact with Equipment & Utensils *
	3-306.13(A)	Consumer Self Service Operations *

Protection from Contamination		
15.	4-501.111	Manual Warewashing, Hot Water Sanitization *
	4-501.112	Mechanical Warewashing, Hot Water Sanitization
	4-501.113	Mechanical Warewashing, Sanitization Pressure
	4-501.114	Chemical Sanitization-Temp, pH, Concentration, Hardness *
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Notes / Comments

Spoke with management by phone, Mr.Moore, who states he is ordering a refrigeration unit and it should be delivered within 3 to 4 weeks.
Upon arrival, pulled was being pulled and cooled in freezer until it reaches 41 degrees while meat is rotated every 30 mins to an hour. A HAACP plan needs to be implemented ASAP! This plan would include a time/ temp log.
No sanitizer test available; facility needs to obtain sanitizer test strips.