

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category 第1 O2 O3 O4 Follow-up Required O Yes 質 No Number of Sec

tisk 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 (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	N=in compliance OUT=not in compliance NA=not applicable NO=not obse		ed		C	05=0	correct	ed on-s	it			
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision				П	IN	оит	Ī
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Į,	6 0	0	ł
	IN	ОИТ	NA	NO	Employee Health		-	-		7 0	_	t
2	W.	-			Management and food employee awareness; reporting	0	0	$\overline{}$	H	Ť	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Н	IN	OUT	١
	IN	OUT	NA	NO	Good Hygienic Practices				17	8 0	0	Ī
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ιŀ	9 0	0	Ī
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	1 7	0 25	0	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 3	1 0	0	Ī
6	0	0		300	Hands clean and properly washed	0	0		ΙG	2 0	0	Ī
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	IN		ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 17	3 0	0	Ī
		OUT	NA	NO	Approved Source				Ľ	3 0	_	l
9	黨	0			Food obtained from approved source	0	0		П	IN	OUT	Ī
10	0	0	0	×	Food received at proper temperature	0	0		ΙŒ	4 0	6	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	* 0	I۷	l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	I
	IN	OUT	NA	NO	Protection from Contamination					5 0	_	Ι
13	×	0	0		Food separated and protected	0	0	4	1 [3	6 🙊	0	I
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[7 0	0	I

	Compliance Status							WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	323	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	×	0	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals	Chemicals		
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT and in constitution of the constitution of	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		003	- 1	
28	0	Pasteurized eggs used where required	0	0	-
29	18	Water and ice from approved source	18	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
30	OUT	Food Temperature Control		_	-
	001		_		-
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	г
43	X	Single-use/single-service articles; properly stored, used	0	0	г
44	-	Gloves used properly	O	Ö	-

repeat (violation of the same code provision)						
		Compliance Status	COS	R	WT	
	OUT	Utensiis and Equipment				
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	0	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	WT	
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	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 reguest a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this center.

12/21/2022

12/21/2022

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 ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	Chuy's Lounge					
Establishment Number	605212451					

NSPA Survey – To be completed if #57 is "No"	
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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	37				
	ľ				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salsa in ric	Cold Holding	39

Observed Violations						
Total #						
Repeated # ()						
43: Unprotected staws on bar counter for customer use.						
***See page at the end of this document for any violations that could not be displayed in this space.						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chuy's Lounge Establishment Number: 605212451

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: (N.O.) No food workers present.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: No tasks performed requiring it.
- 7: No tasks performed requiring them.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See Source
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: In range.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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dditional Comments (cont'd)		
ee last page for additional	comments.	

Establishment Information

Establishment Information		1
Establishment Name: Chuy's Lounge		
Establishment Number # 605212451		
Sources		
	0	Dr.
Source Type: Food	Source:	Pfg
Course Turner	Course	
Source Type:	Source:	
Source Type:	Source:	
Source Type.	Source.	
Source Type:	Source:	
Course Type.	Codioc.	
Source Type:	Source:	
,		
Additional Comments		