

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

09/21/2022 Establishment # 605004881 Embargoed 0 Inspection Date

Bea's Restaurant

4500 Dodds Ave.

Chattanooga

Time in 01:04 PM AM / PM Time out 02:04: PM AM / PM

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 132 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not obser	ved		C)S =∞	rrecte	d on-
Compliance Status COS R WT											
	IN	OUT	NA	NO	Supervision					IN	out
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	0
	IN	ОИТ	NA	NO	Employee Health	-			17		ŏ
2	MC	-			Management and food employee awareness; reporting	0	ТО		H	Ť	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	245	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT
8	X	_			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0
	IN	OUT	NA	NO	Approved Source				E		_
9	黨	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0		24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L	_	Ľ
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT
	IN	OUT	NA	NO	Protection from Contamination				25	0	0
13	黛	0	0		Food separated and protected	0	0	4	26	0	25
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	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	Proper hot holding temperatures	0	0	
20	24	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
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	
34	0	Thermometers provided and accurate	0	0	Т
	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	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	WT		
	OUT Utensils 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	3%	Physical facilities installed, maintained, and clean	0	0	1		
54	54 O Adequate ventilation and lighting; designated areas used O		0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	ि	0			
56	0	Most recent inspection posted	0	0	0		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 3%	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

ion report in a conspicuous manner. You have the right to request a hearing regarding this rep 06, 68-14<u>-708, 68</u>-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of the

09/21/2022

09/21/2022

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: Bea's Restaurant
Establishment Number #: 605004881

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 (Fahrenhelt)			
	I		l			

escription	Temperature (Fahrenheit

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Beans	Hot Holding	170			
Potatoes	Hot Holding	166			
Fried chicken	Cooking	200			
Fried chicken	Cooking	189			
Greens	Hot Holding	167			
Spaghetti	Hot Holding	173			
Bbq pork	Hot Holding	165			
Slaw	Cold Holding	40			
Chow chow	Cold Holding	40			
Cheese sauce	Cold Holding	40			
Bbq pork	Cold Holding	43			
Raw chicken	Cold Holding	44			
Slaw prep case	Cold Holding	40			
Potato salad	Cold Holding	40			

Observed Violations								
Total # 3								
Repeated # ()								
14: High temp was 141, no chlorine first check, chlorine was adjusted now								
50ppm. Wash temp below 150								
26: Cloth towel bucket sanitizer, chlorine, was over 200ppm, should be 50ppm								
53: Pipes in ceiling in back flaking, uncovered pans. Floors rough, area								
especially where rolls prepared								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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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: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

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- 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.

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- 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.
- 15: (IN) No unsafe, returned or previously served food served.

16:

17: (NO) No TCS foods reheated during inspection.

18: 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.
- 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.

Establishment Name: Bea's Restaurant	Establishment Information	
Establishment Number: 605004881 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Bea's Restaurant	
Additional Comments (cont'd)	Establishment Number: 605004881	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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See last page for additional comments.		
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Establishment Information								
Establishment Name: Bea's Restaurant								
Establishment Number # 605004881								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								