TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contra Contra		744	and the second														1		
Establishment Name			Beef 'O' Brady's					Type of Establishment Wermanent O Mobile											
Address			5958 Snow Hill Rd., Ste 100 O Temporary O Seasonal																
City			Ooltewah Time in 12:10 PM AM / PM Time out 01:00; PM AM / PM																
Ins	pecti	on Da	ate		10/07/20	021 Establishment #	60520689	6			Emba	- irgoe	d 0						
Pu	rpose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other			
Ris	k Ca	tegor			01	<u>382</u> 2	O 3			O 4						up Required 🛍 Yes O No Number of S		12	4
		R	isk													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																INTERVENTIONS ach liem as applicable. Deduct points for category or subcate			
17	N⊨ino	ompli			OUT=not in compli		NO=not observe		and in							pection R=repeat (violation of the same code provision			
_	114	010	NA	100	Cor	npliance Status		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	IN EX		NA	NO	Person in charge	Supervision present, demonstrates i	mowledge, and	0	0	-		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1			NA	NO	performs duties	Employee Health	• ·	0	0	5		00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
_	X	0				d food employee awaren	ess; reporting		0	5	<u> </u>		оит		NO	Cooling and Holding, Date Marking, and Time as		-	
3	8		NA	NO	,	striction and exclusion ood Hygionic Practice		0	0	Ť	19	 K	0			Public Health Control Proper cooling time and temperature	0		
4	X	0	nue.	0	Proper eating, ta	sting, drinking, or tobacci	o use	0	0	5	19	X	0	0	0	Proper hot holding temperatures	0	0	
5			NA	O NO		m eyes, nose, and mouth ting Contamination b		0	ō	Ť		0	80			Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	义			_		properly washed ntact with ready-to-eat fo	ods or approved	0	-	5	22		0	×	0	Time as a public health control: procedures and records	0	0	
7	邕	0		0	alternate procedu	ures followed		0	0			_	_	NA	NO	Consumer Advisory			
	IN	OUT		NO		Approved Source	accessible		0	-	23		0	0		Consumer advisory provided for raw and undercooked food	0	٥	4
9 10	<u>窓</u>		0	2		om approved source proper temperature		8	0			IN	OUT	NA	NO	Highly Susceptible Populations			
11	×	0			Food in good cor	dition, safe, and unadult available: shell stock ta		0	0	5	24		0	-	_	Pasteurized foods used; prohibited foods not offered	0	0	•
12		0	X	O NO	destruction	ection from Contamin		0	0		25	IN O	OUT	NA		Chemicals Food additives: approved and properly used	~	~	
13	12	0	0	1110	Food separated a	and protected			0		26	箴	0			Toxic substances properly identified, stored, used	0	ŏ	5
_		0	0	J		faces: cleaned and sanit n of unsafe food, returne		0	0			_	OUT	_	NO	Confermance with Approved Precedures Compliance with variance, specialized process, and	_		
15	X	0			served			0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Pract	ices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				0	T=not in compliance		COS=corre	GOC					ICE	3		R-repeat (violation of the same code provision)			
		our	_		Con	npliance Status	000-0010		R		Ê			_	_	Compliance Status	cos	R	WT
_	28		Past		d eggs used whe			0	0	1	4	_	UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
_	29 30				tice from approve obtained for specia	d source alized processing methor	ż	8	0	2	\vdash	+	0			and used		-	
		OUT	_			emperature Control					4		_			g facilities, installed, maintained, used, test strips rtact surfaces clean	0	0	1
:	31	黨	cont		oling methods use	d; adequate equipment f	or temperature	0	0	2	-	_	UT	01100		Physical Facilities	-	0	
-	32 33				properly cooked thawing methods			8	0		4					water available; adequate pressure stalled; proper backflow devices	8	8	2
	34	0	Ther		eters provided and	d accurate		ō	0	1	5	0 0	o s	ewage	and	waste water properly disposed	0	0	2
	35	OUT	_	i nene		ad Identification	oorde avaitable	0	0	1	5	_	_			s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT		, prop		of Food Contaminati		-		-	5			-		ities installed, maintained, and clean	0	0	1
;	36	0	Inse	cts, ro	dents, and anima	is not present		0	0	2	5	4 8	_			ntilation and lighting; designated areas used	0	0	1
;	37	0	Cont	amina	ation prevented d	uring food preparation, st	orage & display	0	0	1		0	UΤ			Administrative items			
	38				leanliness			0	0	1	5		_		-	nit posted	0	00	0
_	39 40				ths; properly used ruits and vegetable			0			P	6 (<u>0 </u>	iost re	cent	Compliance Status	O YES		WT
_	41	OUT	_	e ute	Prop nsils; properly sto	or Use of Utensils		0		1	5	7	-	omolia	0.00	Non-Smokers Protection Act with TN Non-Smoker Protection Act	x	01	
	42	0	Uten	sils, e	quipment and line	ens; properly stored, drie		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
	43 O Single-use/single-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1																		
																Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit			
mar	mer a	nd po	st the	most	recent inspection re		ner. You have the rig	ht to r	eques							 You are required to post the food service establishment permit lling a written request with the Commissioner within ten (10) days of 			
			-		<u> </u>		10/0			1			(\mathbf{x})	<u>~</u>	7		010	<u>רו</u> ק	2021
Sin	inati	re of	Pere	ion In	Charge		10/0		-	Date	Si	nati	re of	Envir		Intal Health Specialist	.0/0	112	Date
			- 419			** Additional food safe	ty information can	be fo								ealth/article/eh-foodservice ****			2.2.00

PH-2267 (Rev. 6-15)	Free food safety training classe	RDA 629		
1192207 (Net. 0-10)	Please call () 4232098110	to sign-up for a class.	HDH 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Beef 'O' Brady's Establishment Number #: 605206896

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
3 sink-sani bucket	Quat	300									

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit)	
Steak	Cold Holding	45	
Queso	Hot Holding	171	
Cut toms	Cold Holding	40	
Cut lettuce	Cold Holding	41	
Raw burger	Cold Holding	39	
Raw fish	Cold Holding	38	

Observed Violations

Total # 4

Repeated # 0

20: Grill cooler holding at 42-46F.

31: Double panning lettuce, tomatoes in cooler.

45: Gaskets in poor repair.

54: Build up in hood, unshielded light.



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Establishment Number : 605206896

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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 isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Hands washed

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.

9: Approved

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: (NO) No raw animal foods cooked during inspection.

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

18: Cooling wings correctly

19: See recorded food temperatures

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

23: On menu

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:

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

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: Beef 'O' Brady's

Establishment Number : 605206896

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments