

Routine

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Number of Seats 371

SCORE

O Farmer's Market Food Unit Miller's Ale House #94 Remanent O Mobile Establishment Name Type of Establishment 2119 Gunbarrel Rd O Temporary O Seasonal

Chattanooga Time in 12:40 PM AM/PM Time out 01:05: PM AM/PM City

11/16/2022 Establishment # 605255932 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection O Complaint Risk Category **X**3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)\$=co	rrecte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT					
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	50
_	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ŏ	-8
2	MC	0			Management and food employee awareness; reporting	0	0		H	Ť	Ť	Ť	-
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	X	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0
7	920	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_
_	-	_			alternate procedures followed	_	_			IN	OUT	NA	NO
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	lol	0	
	_	OUT	NA	NO	Approved Source	.	_	_	-	1 -	_	_	_
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO
10	0	0	0	200	Food received at proper temperature	0	0	١. ١	24	0	0	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-			(40)	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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	345	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	IN OUT NA NO Chemicals		Chemicals				
25	0	0	X		Food additives: approved and properly used	0	0	5
26	X	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

introduction of pathogens, chemicals, and physical objects into foods.

		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	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
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	ŀ
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			
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	
44	10	Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	M	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	-
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	ा	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

> 11/16/2022 Date Signature of Environmental Health Specialist

11/16/2022

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Miller's Ale House #94							
Establishment Number # [605255932							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at ever	ry entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed	or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fahr	renhelt)			
Food Townson			<u>'</u>				
Food Temperature			I =				
Description		State of Food	Temperature (Fah	renhelt)			

Observed Violations	٦
Total # 1 Repeated # 0	\Box
Repeated # 0	4
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Miller's Ale House #94	
Establishment Number: 605255932	
Comments/Other Observations	
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Additional Comments	

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Establishment Number: 605255932					
omments/Other Observations (cont'd)					
dditional Comments (cont'd)					
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Establishment Information

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Establishment Name: Miller's Ale House #94								
Establishment Number #: 605255932								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
#14 and #20 corrected.								