TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Est	abis	hmen	nt Nar		Firebirds Wood Fired Grill Lounge				_	Тур	xe of I	Establ	ishme		J	L	J
Add	iress					0	<u></u>							O Temporary O Seasonal			
City	,					_				-			me o	ut 03:30; PM AM / PM			
Insp	pectio	n Da	ate		05/19/2022 Establishment # 60524107	2		_	Emba	rgoe	d C						
Pur	pose	of In	spec	tion	Routine O Follow-up O Complaint			O Pr	limin	ary		c	Cor	nsuitation/Other			
Risi	k Cat	egor	У		箴1 O2 O3			O 4				Fo	-wollo	up Required O Yes 🕅 No Number of	Seats	0	
Γ		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreat										ntion		
					FOODBORNE ILLNESS R												
		(11	ırk de	algna	ted compliance status (IH, OUT, HA, HO) for each numbered ite	n. For		mark	M 0U	T, m	ntk C	28 or P	t for e	ach item as applicable. Deduct points for category or subcat)	
	⊫in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R	and the local division of the local division	\$=con	recte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	57	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	о	
			NA	NO	Employee Health					ŏ	ŏ	X		Proper reheating procedures for hot holding	_	00	5
23	XX	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Ĥ	_		NA	NO	Good Hygienic Practices	-	-	-	18	0	0	x	0	Proper cooling time and temperature	0	ा	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	X	0	Proper hot holding temperatures	0	0	
5	嶌 IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-	20 21	100	8	8	0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6	黛	0		0	Hands clean and properly washed	0	0			0	0	X	0	Time as a public health control: procedures and records	0	0	
7	獣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	Ů		IN	OUT	NA	NO	Consumer Advisory			
8	N IN	읈	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0 X		0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		H	IN	OUT	NA	NO	Chemicals			
H	IN	OUT	NA	NO	Protection from Contamination					0		X		Food additives: approved and properly used	0	0	5
13	0	0	章 0		Food separated and protected Food-contact surfaces: cleaned and sanitized		00	4	26	S IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ű
45	2	~	-	J	Proper disposition of unsafe food, returned food not re-	-	6	2			-	_	ne	Compliance with variance, specialized process, and	-		5
-19	1040				and a stand st									114.000 -1			
		0			served		<u> </u>	-	27	<u> </u>	<u> </u>	2		HACCP plan	0	0	
		0		Goo	d Retail Practices are preventive measures to c							_	gens		0	9	
		0		Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	duc L PR	tion ACT	of p	atho	gena		0	0	
		0			d Retail Practices are preventive measures to contract in compliance COS=com	ontro COC	I the	intro arAl	duc L PR	tion ACT	of p	atho	gena	chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			WT
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	28	<u>олт</u> О	Past	OU	d Retail Practices are preventive measures to contract in compliance COS=comtract COS=contract Compliance Status Safe Food and Water Ed eggs used where required	ected o	I the D R R	arA during WT	duc L PR	tion A(c) ction	of p (CE®	atho	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed,			WT
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PH-2267 (Rev. 6-15)	Free food safety training c		th at the county health department.	RDA 629
(19220) (1007, 0910)	Please call () 4232098110	to sign-up for a class.	101020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Firebirds Wood Fired Grill Lounge Establishment Number #: 605241072

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)							
Three comp sink	Chlorine	100								

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
1/2 and 1/2	Cold Holding	36			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Firebirds Wood Fired Grill Lounge

Establishment Number : 605241072

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 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: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved 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: No raw animal product in bar

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.Á.) 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: (NA) Establishment does not hot hold TCS foods.

20: (IN) Cold holding temperatures are held at 41F or below

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: (NÁ) 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: Firebirds Wood Fired Grill Lounge Establishment Number : 605241072

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Firebirds Wood Fired Grill Lounge Establishment Number # 605241072

Food	Source:	Pfg
Water	Source:	Water is from approved source
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments