TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT	SCORE						
Est	whist	hmen	t Nar		O' Charley's	#238						-				Farmer's Market Food Unit Ø Permanent O Mobile	9			
	ress				E021 Hiveon Diko							O Temporary O Seasonal	J.							
					Hixson			01												
City									L.U			_			me ou	ut 02:30; PM_ АМ/РМ				
Insp	ectio	on Da	ste		10/08/202	Establishment #	60522055	1			Emba	irgoe	d 0							
Ρυη	oose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other				
Risi	Cat	egon	v		O 1	SEC2	03		,	O 4				Fo	low-	up Required O Yes 氨 No	Number of S	eats	22	6
		_				paration practices a										to the Centers for Disease Control	and Prevent	tion	_	
				as c	ontributing facto											control measures to prevent illness	s or injury.			
		(144	urik de	elgnet	ed compliance statu											INTERVENTIONS ach litem as applicable. Deduct points for cat	egory or subcate	gory.)	1	
IN	⊨in c	ompii	ance			ce NA=not applicable	NO=not observe)S=cor	rrecte	d on-si	ite duri	ng ins	pection R=repeat (violation of the s				
		-			Comp	liance Status		COS	R	WT						Compliance Status		cos	R	WT
H	_	OUT	NA	NO	Parson in charge or	Supervision resent, demonstrates kn	hae echeluo			_		IN	OUT	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
1	黨	0			performs duties		owieoge, and	0	0	5		凝	0	0		Proper cooking time and temperatures		8	0	5
2	IN XX		NA	NO	Management and fo	Employee Health ood employee awarenes	s: reporting	0	ТОТ	_	17	0	0	0	×	Proper reheating procedures for hot holding		0	0	-
	Â	ŏ			Proper use of restri		in the state of th	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	and Time as			
		OUT	NA	NO	Geo	d Hygienic Practices					18	×	0	0	0	Proper cooling time and temperature		0		
4	X	0				ng, drinking, or tobacco	use	0	0	5		Š	0	0		Proper hot holding temperatures		0		
5	高 IN		NA			eyes, nose, and mouth ng Contamination by	Hands	0	0	_		200	00	8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	黨	0			Hands clean and pr	roperly washed		0	0			0	o	×		Time as a public health control: procedures	and records	0	0	
7	82	0	0	0	No bare hand conta alternate procedure	ect with ready-to-eat foo is followed	ds or approved	0	0	*		IN	OUT	NA	-	Consumer Advisory		-	-	
8	×	0			Handwashing sinks	properly supplied and a	accessible	0	0	2	23	_	0	0		Consumer advisory provided for raw and u	ndercooked	0	0	4
	国家		NA		Food obtained from	Approved Source		0	ο	-		IN N	OUT	-	NO	food Highly Susceptible Population		-	-	
10	0	0	0		Food received at pr	oper temperature		0	0		24	-	0	22		Pasteurized foods used; prohibited foods n		0	0	
	×					tion, safe, and unadulter vailable: shell stock tage		0	0	5	-						ot offered	-	9	-
12	٥	0	×	0	destruction			0	0			IN	OUT			Chemicals				
13		OUT	NA	NO	Protect Food separated and	tion from Contamina d protected	ition	0	0	4	25	<u></u> (о	0	X		Food additives: approved and properly use Toxic substances properly identified, stored		8	읭	5
14	Ê	ŏ	ŏ			ces: cleaned and sanitiz	ed		ŏ					NA	NO	Conformance with Approved Pro		-	-	
15	X	0			Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proc HACCP plan	ess, and	0	0	5
																			_	
				Goo	d Retail Practice	es are preventive n	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	nto foods.			
								GOO					1CES	3						
				00	Fenct in compliance Compl	liance Status	COS=corre	COS	R	WT V	inspe	ction				R-repeat (violation of the same of Compliance Status		COS	R	WT
	_	OUT	_			ood and Water						0	UT			Utensils and Equipment		_		
	8 9				d eggs used where ice from approved s				8		4	5 (infood-contact surfaces cleanable, properly and used	designed,	0	0	1
	0	0	Varia		btained for specializ	zed processing methods	i	Ő	ŏ	1	4	6 0				g facilities, installed, maintained, used, test	strips	0	0	1
		OUT	_	or cor		adequate equipment fo	r temperature				4	7 3	BK N	lonfoo	d-con	ntact surfaces clean		0	0	1
3	1	0	cont		and meaning ased.	avequate equipment to	, semperature	0	0	2	F		UT		- wheel	Physical Facilities		-	-1	
	2				properly cooked for				0	1	4	_				water available; adequate pressure		0		2
	3 4				thawing methods us iters provided and a			8	0	1	49	_			- T	stalled; proper backflow devices waste water properly disposed			0	2
		OUT		- No The		Identification		Ŭ	Ū		5	_	-			es: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	l prop	erly labeled; original	container; required reco	ords available	0	0	1	5	2 0	0 G	arbag	e/refu	use properly disposed; facilities maintained		0	0	1
		OUT			Prevention of	f Feed Contaminatio	n				5	3 3	K P	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	6	邕	Insec	ts, ro	dents, and animals r	not present		0	0	2	5	4 0	0 A	dequa	de ve	ntilation and lighting; designated areas used	1	0	0	1
3	7	X	Cont	amina	tion prevented durin	ng food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative items				
3	8				leanliness			0	0	1	5		0 0	urrent	perm	nit posted		0	0	0
_	9				ths; properly used a				0	1	54	6 (0 1	lost re	cent	inspection posted		0	0	-
-4	0	OUT		ning fi	ruits and vegetables Proper	Use of Utensils		0	0	1	\vdash					Compliance Status Non-Smokers Protection Ac	t	YES	NO	WT
4	1	0	In-us		nsils; properly stored	ł			0		5					with TN Non-Smoker Protection Act		8	0	
_	23					c properly stored, dried, les; properly stored, use			0		5	5 9				ducts offered for sale oducts are sold, NSPA survey completed		8	읭	0
_					ed properly				ŏ		Ľ				per	and the second second second		-	-1	

may result in suspension of your food service estable saith hazards shall be corrected immediately or open mit. Repeated violation of an identical risk factor may result in revocation of your foo cease. You are required to post the food service establishment permit in a conspicuou ns of risk factor within ten (10) days n nt h d as o uting immi most recent inspection report in a conspicuous manner. You have the right to request a hearing regar is 68-14-703, 68-1-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten request with the Commissioner within ten (10) days of the date of thi ner and post the m ding this report by filing a wr T.C.A

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10/08/2021

Q Ith Specialist

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Signature of Person In Charge

	Date Signat	ure of Environmental Health Specialist
****	Additional food safety information can be found on our website	, http://tn.gow/health/article/eh-foodservice ****

Date

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	nth at the county health department.	RDA 629
192201 (Nev. 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: O' Charley's #238 Establishment Number #: 605220551

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
sani bucket	Quat	400						
Dish machine	Chlorine	100						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Slaw	Cold Holding	39				
Pico	Cold Holding	41				
Fish	Cooking	201				
Soup	Hot Holding	181				
Spinach	Cold Holding	40				
Sweet potato	Hot Holding	177				
Alfredo	Hot Holding	150				
Pico	Cold Holding	40				
Slaw	Cold Holding	38				
Ribs	Cold Holding	39				
Мас	Cold Holding	40				
Scampi	Cold Holding	38				
Cut toms	Cold Holding	37				
Raw steak	Cold Holding	39				
Raw chx	Cold Holding	36				

Observed Violations

Total # 6 Repeated # ()

36: Fly strips over heavily traveled areas.

37: Uncovered food items in freezer under excessive ice build up.

42: Wet nesting of pans.

47: Bottom of cooler dirty, food and non food contact surfaces dirty.

53: Vents dirty.

53: Floor tiles in poor repair.

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Establishment Name: O' Charley's #238

Establishment Number : 605220551

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: Observed hand washing.

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: (NÁ) 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: Discussed reheating procdures.
- 18: Observed cut tomatoes cooling from room temp within appropriate time.
- 19: See recorded food temperatures
- 20: 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: O' Charley's #238

Establishment Number : 605220551

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: O' Charley's #238 Establishment Number #: 605220551

Sources				
Source Type:	Water	Source:	Tnam	
Source Type:	Food	Source:	gfs, wcw	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments