TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPORT

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									F	SCORE																
Establishment Name				ne	1885 Grill Ooltewah									10																
0460					9469 Brad	MGD Drodmoro Lono Stuto 101												/												
City Ooltewah					Ooltewah	Time in 11:20 AM AM / PM Time out 12:20 PM AM / PM																								
Insp	ectio	n Da	te		04/21/20	023 Establishment	60526133	2			Emba	argo	ed	0																
			spect		Routine	O Follow-up	O Complaint			-					0 0	on	sultation/Other													
					眞Routine O Follow-up O Complaint O Preliminary O Consultation/Other 01 誕2 03 04 Follow-up Required O Yes 疑 No									Number of S	oats	21	8													
Risk Factors are food preparation practices and employee I								behaviors most commonly reported to the Centers for Disease Control and Preventi									ion	_												
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																													
IN	⊨in ce	(CD ompili		algna		tates (IR, OUT, RA, RO) to liance NA=not applicable			lie na																					
	_	_				mpliance Status		COS R WT				Compliance Status								R	WT									
Н	_	OUT	NA	NO	Person in chara	Supervision e present, demonstrates	Incularing and			_		IN	ou	T NA	NC	۶	Cooking and Reheating of Time/Te Control For Safety (TCS) Fe													
1	8	0	NA	110	performs duties			0	0	5		00			8	Ş	Proper cooking time and temperatures		8	읽	5									
2	х,		NA	NO	Management ar	Employee Health nd food employee aware		0	0		"		-				Proper reheating procedures for hot holdin Ceeling and Helding, Date Marking,			0										
3	黨	0				estriction and exclusion		0	0	5		IN				2	a Public Health Control													
4	IN XX	OUT O	NA	_		Sood Hygienic Practic asting, drinking, or tobac		0	0	_	18			_	_		Proper cooling time and temperature Proper hot holding temperatures		0	읭										
5	25	0		0	No discharge fro	om eyes, nose, and mou	th	ŏ	ŏ	5	20	22	0	0		P	Proper cold holding temperatures		0	ŝ	5									
6	1	0	NA			nting Contamination d properly washed	by nands	0	0		21		-	_			Proper date marking and disposition Fime as a public health control: procedure	s and records	_	8										
7	鼠	0	0	0	No bare hand or alternate proced	ontact with ready-to-eat f dures followed	oods or approved	0	0	5	-	IN	-		NC	· I.	Consumer Advisory	s and records	~	9	_									
8	1	<u></u>	NA	NO		inks property supplied an Approved Source	d accessible	0	0	2	23	1	_	O O Consumer advisory provided for raw an food				undercooked	0	0	4									
9	嵩	0			Food obtained from approved source O O O IN OUT NA NO Highly Susceptible Population					ions																				
10 11	0 ※	0	O Set Food received at proper temperature O O A Pasteu Food in good condition, safe, and unadulterated O O 6 24 O O Set				Pasteurized foods used; prohibited foods r	not offered	0	0	5																			
	_	0	×	0	Required records available: shell stock tags, parasite O O I IN OUT NA NO Chemicals							_																		
	IN	OUT	NA	NO	Pro	tection from Contam	nation				25	25 0 0 😹 Food additives: approved and properly used						읽	5											
		0							0	0																				
15 💢 O Proper disposition of unsafe food, returned food not re- served				0	0	2	27	12	0	0			Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5													
				God	d Retail Prac	tices are preventive	measures to c	ontro	l the	intr	oduc	tio	n of	path	oger	1 8,	chemicals, and physical objects	into foods.												
								GOO	DR	ar/A	L PR	LAC	TICI	53																
				00	T=not in complianc					cted on-site during inspect				repection R-repeat (violation of the same code p Compliance Status						R	WT									
	_	OUT			Safe Food and Water							-	OUT				Utensils and Equipment			~ 1										
2	8	8	Past Wate	asteurized eggs used where required Vater and ice from approved source					8		4	5					food-contact surfaces cleanable, properly and used	designed,	0	0	1									
3	0				obtained for spec	ialized processing metho Temperature Control	ods	Ő	0	1	4	6	0			ing facilities, installed, maintained, used, test strips			0	0	1									
3	1	0				ed; adequate equipment	for temperature	0 0 2			4	_		Nonfood-contact surfaces clean					0	0	1									
	2	-	contr Plant		property cooked	for hot bolding		0		1	4	48 O Hot and cold water available; adequate pressure							0	0	2									
3	3	Plant food properly cooked for hot holding Approved thawing methods used			0	0	1	4	9	0	Plumbing installed; proper backflow devices					0	0	2												
3	4	O OUT	Ther	mom	eters provided ar	nd accurate		0	0	1	5	0	-					8	2											
3	5	0	Food	i prop	perly labeled; original container; required records available		0	0	1	5	2	0	Garbage/refuse properly disposed; facilities maintained			_	0	1												
		OUT	DUT		Prevention of Food Contamination , rodents, and animals not present		0	0		5	3	0	Physical faci		cili	ties installed, maintained, and clean		0	•	1										
3	6	O Insect		ts, ro					2	5	4	0	Adequ	uate v	ven	tilation and lighting; designated areas use	d	0	이	1										
3	_	_			mination prevented during food preparation, storage & display O O 1 OUT Administrative Items					-																				
_	38 O Personal cleanliness 39 O Wiping cloths; properly used and stored			0	0	1		55 O Current permit posted 56 O Most recent inspection posted						8	8	0														
40 O Washing			- N	fruits and vegetables				ō		Compliance Status					YES		WT													
				nsils; properly st				0		5		Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act					X	0	-											
	23					tens; properly stored, dri articles; properly stored, (0	0		5	8					lucts offered for sale ducts are sold, NSPA survey completed		0	0	0									
					ed properly				ŏ										-	-										
																	Repeated violation of an identical risk factor m . You are required to post the food service est													
man	ner ar	nd po	st the	most	recent inspection r	report in a conspicuous ma	nner. You have the rig	ght to r	eques								ing a written request with the Commissioner w													
_												1	1							report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.										

Signature of Person In Charge

04/21/2023

23 Date Signature of Environmental Health Specialist

04/21/2023

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****									
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: 1885 Grill Ooltewah Establishment Number #: 605261332

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 wenty-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.	
Sarage 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.	<u> </u>
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink CL dishwasher	QA CL	200 50							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Drawer	38
Reach in cooler	39
Low boy	38

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Raw chicken (drawer)	Cold Holding	38					
Raw Salmon (drawer)	Cold Holding	38					
Wings (reach in cooler)	Cold Holding	38					
Raw beef (drawer)	Cold Holding	38					
Rice	Hot Holding	157					
Mac n cheese (reach in)	Cold Holding	38					
Sliced green tomatoes (low boy)	Cold Holding	38					
Dairy (walk in)	Cold Holding	38					
Corn	Hot Holding	157					
Raw beef (Rop walk in)	Cold Holding	38					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: 1885 Grill Ooltewah

Establishment Number : 605261332

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): an employee health policy.
- 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): good handwashing observed.

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 from approved sources.

- 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 cooking of TCS foods observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 19: (IN): See temperatures.
- 20: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (IN): Advisory located 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: (IN): Establishment using vacuum packaging correctly.
- 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: 1885 Grill Ooltewah

Establishment Number : 605261332

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: 1885 Grill Ooltewah

Establishment Number # 605261332

Sources									
Source Type:	Food	Source:	US Foods						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							

Additional Comments