## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Carlos and	1.621	THE P	A.C.																		-					
Est	abis	nem	t Nar		Fire	birds W	'ood F	ired G	rill						Tur	o of F	Establi	= h == 0	E Por		nket Foo		C	}	く	
Add	iress				210	7 Gunb	arrel F	Road S	te 101						1 yr	eore	-51800	Shiring		mporary	OSe	asonal			)	
City	,				Cha	ttanoog	a			Time in	11	.:3	5 A	M	AJ	4 / PI	и ті	ne ou	ut <u>12:15</u>	5 PN	Л д	M/PM				
Inse	sectio	n Da	rte		12/	27/20	23 🖬	stablishme	nt# 605					Emba	_											
Pur	pose	of In	spect					llow-up		Complaint			_	elimin		-		Cor	nsultation/Oth	her						
Risi	k Cat	egon	, ·		01		\$22		0	3			<b>O</b> 4				Fo	ilow-	up Required	0	Yes	氨 No	Number	of Seats	25	;8
		R																					trol and Prev	rention		
	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 (IH, OUT, NA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																									
	bin o	(Ch ompli		elgne		not in complia				not observe		ltema							ach item as a pection				the same code pro		.)	
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	IN	ουτ	NA	NO			Sup	ervision							IN	OUT	NA	NO	-			-	/Temperature			
1	1	0				n in charge ; ms duties	present, d	demonstrat	es knowled;	ge, and	0	0	5	16	0	0	0	*	Proper cooki			hety (TCS) hperatures		- 0	ю	
			NA	NO				yee Heal			~				õ	ŏ	õ		Proper rehea					ŏ	00	5
2	XX	0				gement and r use of rest			reness; repo 1	orting	0	0	5		IN	оυт	NA	NO	Cooling an			ete Markin alth Conf	ng, and Time trol	••		
H		OUT	NA	NO	-	Go	od Hygia	onic Prac	tices		-			18	×	0	0	0	Proper coolin						0	_
4	X	0				r eating, tas					0	0	5		S	0	0	0	Proper hot h						0	
5			NA		No dis	scharge from Prevent			outh n by Hand		0	0	_	20 21	100	00	8	0	Proper cold Proper date					- 8		5
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7	83	0	0	0		re hand corr ate procedu			at foods or a	pproved	0	0	°		IN	OUT						r Advisor			-	L
8	×			115			is properly	y supplied	and accessi	ble	0	0	2	23	×	0	0						nd undercooked	0	0	4
9	国家		NA	NO	Food	obtained from		ed source	•		0	σ	-	-	IN	OUT		NO	food	lahiv S	uscept	ible Popu	intions	+-	-	
10	0	0	0	20	Food	received at p	proper ten	nperature			0	0		24		0	88						ds not offered	0	0	5
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12	0	0	×	0	destru	uction				же	0	0			IN	OUT		NO				nicais				
13	N N		NA	NO	Food	Prote separated ar		om Contai	mination		0		4	25 26	<b>0</b>	00	X		Food additive Toxic substa						8	5
14	x	ŏ				contact surfa			anitized				5				NA	NO					Procedures	Ť	-	
15	X	0			Prope		of unsafe	e food, retu	rned food n	ot re-	0	0	2	27	0	0	×		Compliance HACCP plan		riance, s	pecialized	process, and	0	0	5
				Gov	d Ref	all Practic		nreventi	ve mensu	res to co	atro	l the	inte	aduc	tion	of a	atho		chemical	le, and	nhusi	cal objec	ts into foods		_	
				_															, enemies							
				-00	T=not in	n compliance				COS=corre	COC cted o					IGR	5			R-repe	at (violat	ion of the sa	me code provisio	n)		
						Com	pliance					R		É						omplia	nce St	atus			R	WT
2	8	OUT	Past	eurize	e a a	Safe s used when	Food an e required				0	0	1			UT	ood ar	nd no				ipment able, prop	erly designed,	-		
2	9	0	Wate	er and	ice fro	om approved	source				Ō	0	2	4	5 2				and used	1.001100		ineres brob	ent acadinea;	0	0	1
	10		Varia	ince d	obtaine	d for special Feed Te		essing met			0	0	1	4	s   (	o  v	Varew	ashin	g facilities, in	stalled,	maintair	ned, used, t	test strips	0	0	1
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_	12					rly cooked fo g methods u		ang			8	8	1	4	_				water availat stalled; proper						8	2
	14	_				rovided and					ō	ō	1	5	_	_			waste water					ŏ	0	2
		OUT				Fee	d identif	lcation						5	1	0 1	oilet fa	cilitie	es: property c	onstruct	ted, supp	plied, clean	ned	0	0	1
3	5	0	Food	l prop	erly lat	beled; origina	al contain	er; require	d records av	ailable	0	0	1	5	2 0	<b>0</b>   G	Sarbag	e/refi	use properly (	dispose	d; faciliti	es maintair	ned	0	0	1
		OUT				revention			ation					5	_	-			lities installed	-				0	0	1
3	6	0	Insec	ts, ro	dents,	and animals	s not pres	ent			0	0	2	5	• •	0 ^	dequa	de ve	ntilation and	lighting;	designa	ated areas	used	0	0	1
3	17	0	Cont	amina	ation p	revented dur	ring food p	preparation	n, storage &	display	0	0	1		0	υτ			Ad	iminist	rative i	tems				
_	8 9	-	-		leanlir	iess operly used	and store	4			0	0	1	5	_	_		-	nit posted inspection po	isted				0	00	0
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		OUT				Prope	r Use of	Utensils											N	ion-Sm	okers P	rotection	n Act		· · ·	
	1					roperly store ent and liner		fy stored 4	dried, handle	ьd		8		5					with TN Non- ducts offered			oon Act		-18	8	0
	3	0	Singl	e-use	s/single	-service arti					0	0	1	5	5				oducts are so			y complete	ed		ŏ	Ĺ
4	4	0	Glov	es us	ed pro	peny					0	0	1													
																							or may result in n establishment pe			
man	ner a	nd po	st the	most	recent i	inspection rep	ort in a co	inspicuous r		have the rig	ht to r	eques											er within ten (10)			



12/27/2023	64
Date	Signature of Environmental Health Specialist

Signature of Person In Charge

12/27/2023

SCORE

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 cla	sses are available each mo	nth at the county health department.	RDA 62
(19220) (1001. 0-10)	Please call (	) 4232098110	to sign-up for a class.	10102

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

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Establishment Name: Firebirds Wood Fired Grill Establishment Number # 605241071

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.	
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)						
Sanitizer bucket	Lactic acid	700							

Equipment l'emperature				
Description	Temperature (Fahrenheit)			

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sliced cooked sausage	Cold Holding	40
Raw chicken	Cold Holding	40
Raw steak	Cold Holding	40
Prime rib	Hot Holding	140
Raw shrimp	Cold Holding	40
Cooked noodles	Cold Holding	40
Queso	Hot Holding	138
Mashed potatoes	Hot Holding	140
Coleslaw	Cold Holding	40
Sliced tomatoes	Cold Holding	40
Raw chicken #2	Cold Holding	40
Diced tomatoes	Cold Holding	40
Cooked wings	Cold Holding	40
Potatoes au gratin	Cooling	112

#### Observed Violations

Total # 2

Repeated # ()

39: Wet wiping cloths stored on countertops. Store wiping cloths in sanitizer solution when not in use.

45: Cutting boards heavily scorred.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Firebirds Wood Fired Grill

Establishment Number : 605241071

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy posted.
- 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: Proper 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: 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: (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 cooking temps observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18: Proper cooling procedures observed with potatoes au gratin. Potatoes cooked in shallow metal pan and placed in walk in cooler 30 minutes prior.

- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer 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: (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: Firebirds Wood Fired Grill Establishment Number : 605241071

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Firebirds Wood Fired Grill
Establishment Number #: 605241071

Sources				
Source Type:	Food	Source:	PFG	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments