



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
75

Establishment Name: Hooter's Restaurant
Address: 5912 Brainerd Rd
City: Chattanooga
Inspection Date: 09/14/2021
Time in: 01:33 PM
Time out: 02:44 PM
Risk Category: 03
Number of Seats: 209

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 09/14/2021
Signature of Environmental Health Specialist: [Signature] Date: 09/14/2021

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hooter's Restaurant
 Establishment Number #: 605242019

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)
Echo lab	Chlorine	75	
Triple sink	Quat	300	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Slaw	Cold Holding	56
Cut lettuce	Cold Holding	44
Cut lettuce top	Cold Holding	47
Cut tomatoe	Cold Holding	48
Slaw	Cold Holding	46
Cheese dip	Hot Holding	151
Chili	Hot Holding	166
Chicken nugget	Hot Holding	144
Wing	Cooking	174
Burger	Cooking	176
Raw fish	Cold Holding	47
Raw fish	Cold Holding	43
Cooked onions	Cold Holding	46

Observed Violations

Total # 10

Repeated # 0

- 1: Person in charge did not have active control on cold holding, multiple cases not holding food below 41. Equipment is leaking waste water onto floor throughout kitchen.
- 8: Towel dispenser not working, one in bad repair. Handsink is damaged hanging off wall allowing water to stand in bowl. Waste water drain line leaks
- 14: Multiple surfaces in kitchen soiled, cutting boards, door handles, ceiling tiles in dish washing area either missing or have black looks like mold build up. Standing water throughout kitchen, floor tiles accumulated old food. Rack with glasses stored directly on floor. Ice machine drain line leaking waste water, standing water potential source bacteria
- 20: line prep case with lettuce tomatoes keeping food between 43-56 raw fish drawer holding between 43-47 all need to be below 41. Ice added until cases are repaired
- 31: Walk in freezer door and door frame bad repair, door does not close causing ice build up inside and on cases of product. Cold line prep cases not holding food below 41
- 34: Walk in cooler thermometer dial not working found no thermometer inside
- 37: Ceiling tiles missing, black growth on tiles above dishes, rack with glasses stored on floor. Water standing on floor through kitchen
- 47: Buildup on equipment
- 50: Drain line at ice machine and hand sink leaking onto floor water running across floor
- 53: Grout missing in floor tile, several floor tile damaged, potential cause of bacteria accumulating splashing onto equipment. Ceiling tile missing, difficult to maintain temp in kitchen to reduce stress on cold cases that are not maintaining temp of food below 41. Missing ceiling tiles and stained tiles potential source of air borne bacteria, contaminates



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Comments/Other Observations

- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 13: Recommend keeping fish and shellfish on rack that is. Ot over beef and chicken to avoid allergen issues
- 15: (IN) No unsafe, returned or previously served food served.
- 16:
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 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.
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

Additional Comments

Will follow up before 10 days on cold holding issues