

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

U	<b>h</b>
J	U

O Farmer's Market Food Unit Hooter's Restaurant Permanent O Mobile Establishment Name Type of Establishment 5912 Brainerd Rd O Temporary O Seasonal Chattanooga Time in 01:03 PM AM / PM Time out 02:18; PM

02/22/2023 Establishment # 605242019 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 209 ase Control and Prevention

04

Follow-up Required

(Mark designated compliance status (IN, OUT, NA, NO) for each	numbered Item. For Items marked OUT, mark COS	S or R for each Item as applicable. Deduct	points for category or subcategory.)
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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																	
Compliance Status COS R WT Compliance Status COS						cos	R	WT									
	IN	OUT	NA	NO	Supervision		IN OUT NA NO Cooking and Reheating of Time/Temperature		Cooking and Reheating of Time/Temperature								
1	鼷	0	$\overline{}$		Person in charge present, demonstrates knowledge, and	0	0	5	L					Control For Safety (TCS) Foods			
Ľ		_			performs duties	_	ď	9		120	0	0		Proper cooking time and temperatures	0	0	- 5
			NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
2	- MC	0			Management and food employee awareness; reporting	0	0	١.	П	l				Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices					0	0	0	涎	Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1 2	0	0	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	ů	20		0	0		Proper cold holding temperatures	0	8	5
		OUT	NA	NO	Proventing Contamination by Hands				21	<b>I</b>	0	0	0	Proper date marking and disposition	0	0	
6	黨	0			Hands clean and properly washed	0	0		22	0	l٥	×	0	Time as a public health control: procedures and records	0	0	
7	왮	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_				_		$\bot$
Ŀ			_		alternate procedures followed		_	L		IN	OUT	NA	NO	Consumer Advisory		_	
8	×		NA	EDS.	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	120	Ιo	0		Consumer advisory provided for raw and undercooked	0	Ιo	4
-			NA	NO		_		_	! ⊢	IN	ОИТ	NA	NO	food		$\overline{}$	_
9			_	-	Food obtained from approved source	0	0		l ⊫	IN	001	NA	NO	Highly Susceptible Populations		_	
10		8	0		Food received at proper temperature	0	0	5	24	0	Ιo	320		Pasteurized foods used; prohibited foods not offered	0	0	5
111	×		_	_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	9	ľ	ı⊢			-	$\vdash$	- ''		$\perp$	
12	_	0	0	345	destruction	0	0			IN	OUT	NA	NO	Chemicals			
			NA		Protection from Contamination				25	0	0	- XX		Food additives: approved and properly used	0	0	- 5
13	Ŕ				Food separated and protected	0	0	4	26	夏	0			Toxic substances properly identified, stored, used	0	ō	,
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status	COS	R	WT	] [			Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [		OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	О	1	11	45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40 0	constructed, and used	_		'	
30		Variance obtained for specialized processing methods	0	0	1	1 C	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				3 L	40	•	vvarewasining racinoes, installed, maintained, dised, test surps	_		٠.
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [	47 嵐 OUT		Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	11			Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	О	2
33	_	Approved thawing methods used	ŏ	ŏ	1	11	49		Plumbing installed; proper backflow devices	ŏ	ō	2
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-	-	d t	- Constitution of the control of the		Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	1
	-		_	Τ_		11					$\overline{}$	
35	0	Food properly labeled; original container; required records available	0	0	1	ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	이	1
	OUT	Prevention of Feed Contamination			11	53	2%	Physical facilities installed, maintained, and clean	0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	級	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	۰
40	0	Washing fruits and vegetables	0	0	1	11	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 [			Non-Smokers Protection Act		_	
41	100	In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

You have the right to request a hearing regarding this report by filing a v in ten (10) days of the date of th

02/22/2023 Date Signature of Environmental Health Specialist Signature of Person In Cha

02/22/2023 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

#### 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)
Cloth towel	Quat	150	

Equipment Temperature					
Description	Temperature ( Fahrenheit				

Description	State of Food	Temperature (Fahrenheit
Chicken wing	Hot Holding	144
Chicken nugget	Hot Holding	155
Wings smoked	Cold Holding	38
Raw chicken	Cold Holding	38
Lettuce	Cold Holding	38
Diced tomatoes	Cold Holding	38

Observed Violations
Total # 4
Repeated # ()
37: Condensation dripping onto soiled side dish machine keep no dirty dishes
underneath
41: Cup in ice no handle
47: Heavy grease accumulated backs of fryers
53: Grout tile floors bad repair some areas, water standing at floor drain. Ceiling
tile damaged over dish machine water dripping

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Hooter's Restaurant Establishment Number: 605242019

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

**|**6:

- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: Put towels in dispenser

|9:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: No raw oysters sold past 90 days
- 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:

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: 20:

- 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.

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

stablishment Name: Hooter's Restaurant	
stablishment Number: 605242019	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information						
Establishment Name: Hooter's Restaurant						
Establishment Number #: 605242019						
333-123-3						
Sources						
Source Type: Food	Source:	Cheney brothers				
Source Type:	Source:					
_						
Source Type:	Source:					
Course Two	Carriage					
Source Type:	Source:					
Course Type:	Source:					
Source Type:	Source.					
Additional Comments						
Additional Comments						