

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rodizio Grill Hamilton Place Remanent O Mobile Establishment Name Type of Establishment

2100 Hamilton Place Blvd Ste 201 O Temporary O Seasonal Chattanooga Time in 02:00 PM AM/PM Time out 02:15: PM AM/PM

11/19/2021 Establishment # 605252609 Embargoed 0 Inspection Date

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

Follow-up Required

04

Number of Seats 400

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	OS=cor	recte	d
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	1
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	*	H
	IN	OUT	NA	NO	Employee Health				17		t
2	300	0			Management and food employee awareness; reporting	0	0		1		t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18		T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	200	T
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	24	Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	Γ
6	100	0		0	Hands clean and properly washed	0	0		22	0	Γ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	3
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	Γ
	IN	OUT	NA	NO	Approved Source				L**	~	L
9	黨	0			Food obtained from approved source	0	0			IN	(
10	0	0	0	×	Food received at proper temperature	0	0] _ [24	0	Γ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[**	_	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	(
	IN	OUT	NA	NO	Protection from Contamination				25	0	Γ
13	Ä	0	0		Food separated and protected	0	0	4	26	黨	Γ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	C
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	

					Compliance Status	COS	R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
56	张	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l ten (10) days of the date of th ons 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

11/19/2021 **E** Signature of Person In Charge Date Signature of Environmental Health Specialist

11/19/2021

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 Int	formation	
Establishment Name:	Rodizio Grill Hamilton Place	
Establishment Number	= 605252609	

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)				

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature	Food Temperature							
Description	State of Food	Temperature (Fahrenheit)						
Chicken salad	Cold Holding	41						
BLT salad- buffet line	Cold Holding	38						
Chicken salad-walk in	Cold Holding	38						

Observed Violations
Total # 1
Repeated # ()
56: Prior inspection report was not posted. Post most current health inspection.
***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: Rodizio Grill Hamilton Place	
Establishment Number: 605252609	
Comments/Other Observations	
D: L: 2: 3: 4: 5: 6: 7: 8:	
D:	
i:	
2:	
3:	
4:	
5:	
3:	
7:	
3:	
9:	
D: Cold holding temperatures are held at 41F or below	
L:	
<u>></u> :	
3:	
1 : -	
ō: -	
O: Cold holding temperatures are held at 41F or below 1: 2: 3: 4: 5: 6: 7: HACCP not required at this time. Bags are received from commissary with puncture.	
7: HACCP not required at this time. Bags are received from commissary with puncture.	
7: 8:	
3:	
***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.

Establishment Name: Rodizio Grill Hamilton Place					
Establishment Number: 605252609					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: Rodizio Grill Hamilton Place	
Establishment Number #: 605252609	
Sources	
Source Type:	Source:
Additional Comments	
Violations 20, 27 corrected today	

Establishment Information