

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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301	JINE.

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

2100 Hamilton Place Blvd Ste 201 O Temporary O Seasonal Address

Chattanooga Time in 12:52 PM AM/PM Time out 02:20: PM AM/PM City 05/21/2021 Establishment # 605252609

Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 400 Risk Category О3 Follow-up Required O Yes 疑 No

10	4 ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		С
					Compliance Status	cos	R	WT
IN OUT NA NO Supervision								
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	L.
	IN	-	NA	NO	Proventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8 X O			Handwashing sinks properly supplied and accessible	0	0	2		
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status							WT	
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16		0	0	0	Proper cooking time and temperatures	0	0	5	
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	۰	
	IN	OUT	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		0	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	Proper date marking and disposition	0	0	*	
22	0	0	×	0	Time as a public health control: procedures and records	0	0		
	IN	OUT	NA	NO	Consumer Advisory				
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4	
	IN	OUT	NA	NO	Highly Susceptible Populations				
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25		0	X		Food additives: approved and properly used	0	0	5	
26	X	0			Toxic substances properly identified, stored, used	0	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	×	0		Compliance with variance, specialized process, and HACCP plan	0	0	5	

the introduction of pathoge ons, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	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	Ī
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	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision))		
	OUT	Compliance Status Utensils and Equipment	COS	R	WT
45	 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	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54 O		Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

2/ 05/21/2021 Signature of Person In Charge

Date Signature of Environmental Health Specialist

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.

05/21/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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)						
Dishwasher			160						

Equipment Temperature				
Temperature (Fahrer				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Pasta	Cold Holding	39			
Quinoa salad	Cold Holding	40			
Sausage	Cold Holding	39			
Grilled chicken	Cooking	180			
Raw chicken Skewer	Cold Holding	40			
Cod	Cold Holding	40			
Creme brulee	Cold Holding	40			
Potato salad	Cold Holding	39			
Flan	Cold Holding	40			
Raw steak skewer	Cold Holding	39			

Observed Violations
Total # 1
Repeated # ()
27: Vacuum sealing rice and stroganoff. No approved HACCP plan.
""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

- 1: (IN): ANSI Certified Manager present.
- 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.
- 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: Chicken temping at 180 degrees.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18:
- 19:
- 20: See temps.
- 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 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.
- 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.

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 Information						
Establishment Name: Rodizio Grill Hamilton Place						
Establishment Number #: 605252609		1				
Courses						
Sources						
Source Type: Food	Source:	US foods				
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						