

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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 12:00 PM AM / PM Time out 12:11:PM 08/29/2022 Establishment # 605242019 Embargoed 0 Inspection Date

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

Number of Seats 209 Risk Category О3 Follow-up Required O Yes 疑 No ase Control and Preventio

117	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=co	recte	d on-si	te duri	ng ins	spection
					Compliance Status	COS	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cool
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	滋	0	0	0	Proper o
	IN	ОИТ	NA	NO	Employee Health		-		17	0.00		ŏ	ŏ	Proper
2	W.	0	-		Management and food employee awareness, reporting	0	0	$\overline{}$	<u> </u>	-	Ť	Ť	Ť	Coolin
3	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Coolin
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0	Proper o
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	0	0	Proper i
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	24	0	0		Proper of
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper of
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	900	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11110 00
-	-	_	ŭ		alternate procedures followed	_	_			IN	OUT	NA	NO	_
8	350	0	N/A	LIN	Handwashing sinks properly supplied and accessible	0 0 2 23 🕱 0		ΙoΙ	0		Consun			
Ţ	_	OUT	NA	NO	Approved Source			_			0117			food
9	黨		_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0		0	<u> </u>	Food received at proper temperature	0	0		24	0	l٥	323		Pasteur
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	5	-	_	Ŭ			· dotted
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food ac
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic su
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Ct
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia

					Compliance Status	COS	К	WI
	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	٠
	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	24	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		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		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	
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	١.
29		Water and ice from approved source	0	0	\Box
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	ᄣ	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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	245	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	$\overline{}$		
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	r
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	120		
45	Ħ	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	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of the

08/29/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

08/29/2022

**** 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 Restau				
Establishment Number #: 605242019				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	y to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
ļ				
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Equipment Temperature				
Description			Temperature (Fahr	renhelt)
ļ				
Food Temperature				
Description		State of Food	Temperature (Fahr	renhelt)
I				
1				

Observed Violations	
total # 5 Repeated # 0	
lepeated # ()	
1:	
21: 27:	
8:	
.5:	
3:	
If One name at the and of this decrement for any violations that could not be displayed in this space.	

^{&#}x27;See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



comments/Other Observations	

ditional Comments				
ee last page fol	r additional coi	nments.		
, 0				

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

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

Establishment Information

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Establishment Name: Hooter's Restaurant	
Establishment Number # 605242019	
Sources	
Source Type:	Source:
Additional Comments	