TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			A. C. S.													O Farmer's Market Food Unit	(1	
Establishment Name			Type of Establishment Sermanent O Mobile								1								
Address				ia Ave. Suite 10										O Temporary O Seasonal					
City					Chattanoog			_	1:2			_			me o	ut 01:35: PM АМ/РМ			
Inspe	ctic	n Da	rte		08/11/20	21 Establishment #	60525067	'5		_	Emb	argoe	d 0)					
Purp	se	of In	spect	tion	ORoutine	搿 Follow-up	O Complaint			O Pr	elimir	ary		c	Cor	nsultation/Other			
Risk	Cat	egorj	y		O 1	\$82	O 3			O 4				Fo	low-	up Required O Yes 🕅 No Number of	Seats	65	5
		R														to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
						FOODBOR	NE ILLNESS RJ	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
13.1-1	in at			algnat					lie mi							ach Hem as applicable. Deduct points for category or subc		.)	
ine-	in çı	ompli	ance			npliance Status	NO=not observ		R	_	<u></u>	rrecse	d on-s	ne dur	ng ini	spection R=repeat (violation of the same code prov Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	8	0				present, demonstrates k	nowledge, and	0	0	5	16	12	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	-		
h to	N		NA	NO	performs duties	Employee Health						õ	ŏ	ŏ	-	Proper reheating procedures for hot holding	ŏ	00	5
2						food employee awarene	ess; reporting	_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as	•		
$ \rightarrow $	R	0			,	triction and exclusion		0	0	Ľ						a Public Health Control			
4		001	NA			ood Hygionic Practice sting, drinking, or tobacco		0	0	_		0	0	0		Proper cooling time and temperature Proper hot holding temperatures	+8	0	
5 2		0		0	No discharge from	m eyes, nose, and mouth	1	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN K	001	NA		Preven Hands clean and	ting Contamination b	y Hands	0	0			12			0	Proper date marking and disposition	_	0	Ť
-		-	0	0		ntact with ready-to-eat fo	ods or approved	6	ō	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
		0	0	0	alternate procedu	ures followed				_		IN	OUT	NA	NO	Consumer Advisory		-	
8)	IN I	ᅋ	NA	NO	Handwashing sin	ks properly supplied and Approved Source	accessible	10	0	2	23	12	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 2		0				om approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 1	9	0	0	×		proper temperature dition, safe, and unadult	aratari	8	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	ŏ	×	0		available: shell stock tag		ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals	-	-	
			NA	-	destruction	ection from Contamin	atten	<u> </u>	U		25	0	0			Food additives: approved and properly used		0	
13	2	0		no	Food separated a		ation	0	0	4	26	×	ŏ		J.	Toxic substances properly identified, stored, used	1ŏ	ŏ	5
13) 14)	X	0				faces: cleaned and sanit		0		5		IN	_	NA	NO	Conformance with Approved Precedures			
15 }	2	0			Proper disposition served	n of unsafe food, returne	d food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practi	ices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	geni	s, chemicals, and physical objects into foods.			
										TA				8					
	_			00	F=not in compliance	pliance Status	COS=corre		R		inspe	iction				R-repeat (violation of the same code provision) Compliance Status		R	WT
		OUT				Food and Water		1000				0	UT			Utensils and Equipment		1 .	
28					d eggs used when				0		4	5 1				infood-contact surfaces cleanable, properly designed,	0	0	1
30	_				ice from approve btained for specia	alized processing method	ts	8	00	2	E	+				and used			
		OUT			Food T	emperature Control					4	_	-			g facilities, installed, maintained, used, test strips	0	0	1
31		0	Prop		oling methods use	d; adequate equipment f	or temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	ntact surfaces clean	0	0	1
32		0			properly cooked f	or hot holding		0	0	1	4	-		lot and	1 cold	Physical Facilities I water available; adequate pressure	0	0	2
33	_		Appr	oved	thawing methods	used		0	0	1	4	9	Õ P	Numbi	ng ins	stalled; proper backflow devices	0	0	2
34	_	0	Ther	mome	eters provided and			0	0	1	5					waste water properly disposed		0	
	_	OUT				d identification	and a second shake				5	_	_			es: properly constructed, supplied, cleaned		-	1
35	_		F000	1 prop		hal container; required re		0	0	1	5		_		·	use properly disposed; facilities maintained	0	0	1
36	-	OUT O	Insec	ts ro	Prevention dents, and animal	of Food Contamination	on	0	0	2	5	_				lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
37	+	0				uring food preparation, st	orana & disolav	0	0	1	F	-	UT	-an der		Administrative Items	Ť	L.	<u> </u>
38	_	-			leanliness	ning lood preparation, se	orage a display	6	0	+	5			Jument	t pern	nit posted	0	0	
39	_	-	-		ths; properly used	d and stored		0	0	1		_				inspection posted	0	0	0
40	_		Was	hing f	ruits and vegetabl			0	0	1		_	_			Compliance Status	YES	NO	WT
41	_	OUT	In-us	e ute	nsils; properly stor	er Use of Utensils red		0	0	1	5	7	- 0	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	
42		0	Uten	sils, e	quipment and line	ens; properly stored, dried		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
43	_				/single-service an ed properly	ticles; properly stored, us	ed		8		5	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
	_					in a state of the second s			-				10.0			Received all shallows of a state of the stat			
servic		tablis	shmer	t perm	sit, items identified a	as constituting imminent he	with hazards shall b	e come	cted i	immed	iately	or op	eration	ns shal	l ceas	Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per	nit in a	consp	sicuous
						port in a conspicuous man I-14-708, 68-14-709, 68-14-71				t a he	aring	egard	ing thi	is repo	rt by f	fling a written request with the Commissioner within ten (10) da	ys of th	e date	of this
_		Y	C	7	na								<u>ر</u>		Ĺ	H	001	1 1 1 1	000
		0	\	-			08/2	11/2	021	L			_ \	\int	Ŧŧ	$\forall \mathcal{V}$	08/3	LL/2	2021
		-		_	Charge			_	-	Date	-	-		\sim		ental Health Specialist			Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodse	rvice ****
for a first and a first started and a second started as a short of the started and the second started as the started as a	

PH-2267 (Rev. 6-15)	Free food safety training class	es are available each mo	nth at the county health department.	RDA 629
1192207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Jack Browns Beer & Burger Joint Establishment Number # 605250675

NSPA Survey –	To be completed if #57 is "No"	
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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 l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

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Comments/Other Observations	
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**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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Establishment Name: Jack Browns Beer & Burger Joint Establishment Number : 605250675

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