# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100		¥ a	Ĩ																		
Estat	hist	hme	ent N	lame	(	Chattanooga	Brewing Com	pany Kitch	en									O Fermer's Market Food Unit O Permanent O Mobile	)(			
Address			1804 Chestnut Street O Temporary O Seasonal																			
City					Ċ	Chattanooga		Time in	11	L:4	5 A	١M	İ,	AM /	/ PM	Tir	ne o	ит 12:15: РМ АМ/РМ				
Inspe	etic	n f	ate		2	10/21/202	2 Establishment #		_				bargo									
Purp				ection		ORoutine	間Follow-up	O Complaint			- 0 Pi				_	0	Cor	nsultation/Other				
Risk	Cat	ego	nv.			01	3822	03			04								er of Sea	ats	15	0
								and employee								repo	rtec	to the Centers for Disease Control and P control measures to prevent illness or inju	reventio		_	
						outripating facto												INTERVENTIONS	<b>.</b>			
		_	_				(IR, OUT, HA, HO) for e	ach numbered Iten	n. For		1111	and C	NUT, I	na ri	( COS	l or R	for e	ach item as applicable. Deduct points for category or s				
IN-	in ci	omp	lianc	20 	_		e NA=not applicable liance Status	NO=not observe		R			orrec	ted c	n-siti	e dun	ng ins	pection R=repeat (violation of the same code Compliance Status			R	WT
$\rightarrow$	_		-	AN		Desses is shares as	Supervision	outstas and		_			1	4 0	тл	NA	NO	Cooking and Reheating of Time/Temperate Control For Safety (TCS) Foods				
	国 IN	0		AN		performs duties	esent, demonstrates kr	iowieoge, and	0	0	5		6 C		8	8		Proper cocking time and temperatures Proper reheating procedures for hot holding		8	श्च	5
2	X.	0		<u>   n</u>	_		Employee Health od employee awarene	ss; reporting		0		۱ŀ	10	+	υт			Cooling and Holding, Date Marking, and Tim		-	-	
$ \rightarrow $	R N	0	TN		0	Proper use of restric			0	0	*		8 C					a Public Health Control Proper cooling time and temperature				
4	1	0		-	5	Proper eating, tastin	d Hygienic Practice g. drinking, or tobacco		0	0	5	11	9 C	5	0		0	Proper hot holding temperatures			0	
	in N		TN		0		yes, nose, and mouth g Contamination by	Hands	0	0	-		1 2			8	0	Proper cold holding temperatures Proper date marking and disposition		읽	응	5
_		0	-	_	-	Hands clean and pro	operly washed ct with ready-to-eat foo	ds or approved	0	-	5	2	2 C	,	0	×	0	Time as a public health control: procedures and rec			0	
7	×	0	1.7		_	alternate procedures			0	0	-	ļþ	IN	_	-	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercool	-	-	-	
	IN	οu	TN	A	ю		Approved Source	accessione			_	2		-	_	0	110	food	~ (	이	이	4
10				73	2	Food obtained from Food received at pro	oper temperature		0	0		I I,	4 C	-		NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered		0	0	6
	8 0	0	-	e 1			on, safe, and unadulte ailable: shell stock tag		0	0	5	١Ĥ	10	+	-	NA	NO	Chemicals		-	~	-
	_		1.	AN	- 1	destruction Protect	ion from Contamina	ition	-	0			5 C			20	NU	Food additives: approved and properly used	,	01	न	
13	3	0	5	2		Food separated and	protected es: cleaned and sanitiz	and .		0		2	16 E	8 1	O		10	Toxic substances properly identified, stored, used Conformance with Approved Procedure		0	0	5
14 ) 15 )					ł	Proper disposition of	f unsafe food, returned		0	0	2	,	7 0			0	NO	Compliance with variance, specialized process, and	_	0	0	5
<u> </u>	~	-		_		served			-	-	-	Ľ	1		-	•		HACCP plan		-	-	
				G	00	d Retail Practice	s are preventive n	neasures to co							<u> </u>	tho	gens	s, chemicals, and physical objects into foo	ds.			
					TUC	not in compliance		COS=corre		DD R n-site								R-repeat (violation of the same code prov				
	_	ou	T		_		iance Status ood and Water		cos	R	WT	16	_	001	rl			Compliance Status Utensils and Equipment	c	08	R	WT
28		0	Pa			d eggs used where r	equired		0	0	1	LĿ	45	0	Fo			infood-contact surfaces cleanable, properly designed		0	0	1
29 30	,	0	Va				ed processing methods	;	8	0	2	1 E	46	0				and used g facilities, installed, maintained, used, test strips		1	1	1
		00	Dr	oper	000		perature Control adequate equipment fo	r temperature				ᄂ	47	12				ntact surfaces clean	_	-	<del> </del>	1
31		0	00	ntrol				a compositione	0	0	2			OUT	r			Physical Facilities				
32	_					properly cooked for hawing methods use			8	0			48 49	0				f water available; adequate pressure stalled; proper backflow devices		응		2
34	_	0		ermo	me	ters provided and ad	courate		0	0	1		50 51	0	_			waste water properly disposed es: properly constructed, supplied, cleaned		8		2
35	_	0	-	od p	00		container; required rec	ords available	0	0	1	1 -	52	0	_			use properly disposed; facilities maintained		_	ŏ	1
		00					Food Contaminatio			<u> </u>		ᄂ	53	0	_	-		lities installed, maintained, and clean		0		1
36	;	0	Ins	sects	ro	dents, and animals n	ot present		0	0	2		54	0	Ad	lequa	te ve	intilation and lighting; designated areas used		0	0	1
37	·	0	0	ontarr	ina	tion prevented durin	g food preparation, sto	rage & display	0	0	1			001	r			Administrative Items				
38			_			leanliness	d stored		0	0	1		55 56	0				nit posted		8		0
39	_	_	_		_	ths; properly used an uits and vegetables	id stored		0	0		۱ŀ	96	0	MO	xst re	cent	inspection posted Compliance Status				WT
41		OU V		150	der	Proper I sils; properly stored	Use of Utensils		0	0	1	I F	57	_	0	molia	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		ЖT	01	
42	:	0	Ub	ensile	s, ec	quipment and linens;	properly stored, dried,		0	0	1	1 1	58		To	baco	o pro	ducts offered for sale		0	0	0
43	_					single-service article of properly	es; properly stored, use	ю		00		╎└	59	_	If to	obac	co pr	oducts are sold, NSPA survey completed		0	0	
																		Repeated violation of an identical risk factor may result i				
mann	er ar	nd p	iost t	he m	ost r	ecent inspection repor	t in a conspicuous mann	er. You have the rig	t to	eque								e. You are required to post the food service establishmen filing a written request with the Commissioner within ten (1)				
report	7	5	. sec	tions	68-1	W	-708, 68-14-709, 68-14-711				~			~	1		ρ	5/11				
	5	7	2	0	E			10/2	21/2		_	_	N.c.	$\mathbf{a}$	T	~	1		10	)/2:	1/2	2022
Sign	atur	re c	n Pe	rson	m	Charge	Additional faced and a	( Manual Inc.	he f		Date							ental Health Specialist				Date
		-5					,							-				ealth/article/eh-foodservice **** unty health department.				
PH-22	267	(Re	v. 6-1	15)			Please			232								p for a class.			RD	XA 629

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



#### Establishment Information

Establishment Name: Chattanooga Brewing Company Kitchen Establishment Number #: 1605240986

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 Vi	olations		
Total # 3 Repeated # 0			
41:			
47:			
49:			

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



### Establishment Information

Establishment Name: Chattanooga Brewing Company Kitchen Establishment Number : 605240986

Comments/Other Observations	
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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 Information

Establishment Name: Chattanooga Brewing Company Kitchen Establishment Number: 605240986

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Chattanooga Brewing Company Kitchen Establishment Number # 605240986

Sources		
Source Type:	Source:	

# Additional Comments

\*\*Priority item #8 corrected. See original report dated 10/21/22.\*\*