



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

89

Establishment Name Boathouse Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 1459 Riverside Drive, Chattanooga, TN, USA ☐ Temporary ☐ Seasonal

City Chattanooga Time in 11:00 AM AM / PM Time out 12:40 PM AM / PM

Inspection Date 03/27/2023 Establishment # 605163304 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 90

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Supervision																				COS	R	WT							
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties																	5							
Employee Health																				COS	R	WT							
2	IN	OUT	NA	NO	Management and food employee awareness, reporting																	5							
3	IN	OUT	NA	NO	Proper use of restriction and exclusion																								
Good Hygienic Practices																				COS	R	WT							
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use																	5							
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth																								
Preventing Contamination by Hands																				COS	R	WT							
6	IN	OUT	NA	NO	Hands clean and properly washed																	5							
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed																								
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible																	2							
Approved Source																				COS	R	WT							
9	IN	OUT	NA	NO	Food obtained from approved source																								
10	IN	OUT	NA	NO	Food received at proper temperature																	5							
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																								
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																								
Protection from Contamination																				COS	R	WT							
13	IN	OUT	NA	NO	Food separated and protected																	4							
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																	5							
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																	2							

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																				COS	R	WT							
16	IN	OUT	NA	NO	Proper cooking time and temperatures																	5							
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding																								
Cooling and Holding, Date Marking, and Time as a Public Health Control																				COS	R	WT							
18	IN	OUT	NA	NO	Proper cooling time and temperature																	5							
19	IN	OUT	NA	NO	Proper hot holding temperatures																								
20	IN	OUT	NA	NO	Proper cold holding temperatures																								
21	IN	OUT	NA	NO	Proper date marking and disposition																								
22	IN	OUT	NA	NO	Time as a public health control: procedures and records																								
Consumer Advisory																				COS	R	WT							
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food																	4							
Highly Susceptible Populations																				COS	R	WT							
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered																	5							
Chemicals																				COS	R	WT							
25	IN	OUT	NA	NO	Food additives: approved and properly used																	5							
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used																								
Conformance with Approved Procedures																				COS	R	WT							
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan																	5							

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Safe Food and Water										COS	R	WT		
28	OUT	Pasteurized eggs used where required										1		
29	OUT	Water and ice from approved source										2		
30	OUT	Variance obtained for specialized processing methods										1		
Food Temperature Control										COS	R	WT		
31	OUT	Proper cooling methods used; adequate equipment for temperature control										2		
32	OUT	Plant food properly cooked for hot holding										1		
33	OUT	Approved thawing methods used										1		
34	OUT	Thermometers provided and accurate										1		
Food Identification										COS	R	WT		
35	OUT	Food properly labeled; original container; required records available										1		
Prevention of Food Contamination										COS	R	WT		
36	OUT	Insects, rodents, and animals not present										2		
37	OUT	Contamination prevented during food preparation, storage & display										1		
38	OUT	Personal cleanliness										1		
39	OUT	Wiping cloths: properly used and stored										1		
40	OUT	Washing fruits and vegetables										1		
Proper Use of Utensils										COS	R	WT		
41	OUT	In-use utensils; properly stored										1		
42	OUT	Utensils, equipment and linens; properly stored, dried, handled										1		
43	OUT	Single-use/single-service articles; properly stored, used										1		
44	OUT	Gloves used properly										1		

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Utensils and Equipment										COS	R	WT		
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										1		
46	OUT	Warewashing facilities; installed, maintained, used, test strips										1		
47	OUT	Nonfood-contact surfaces clean										1		
Physical Facilities										COS	R	WT		
48	OUT	Hot and cold water available; adequate pressure										2		
49	OUT	Plumbing installed; proper backflow devices										2		
50	OUT	Sewage and waste water properly disposed										2		
51	OUT	Toilet facilities: properly constructed, supplied, cleaned										1		
52	OUT	Garbage/refuse properly disposed; facilities maintained										1		
53	OUT	Physical facilities installed, maintained, and clean										1		
54	OUT	Adequate ventilation and lighting; designated areas used										1		
Administrative Items										COS	R	WT		
55	OUT	Current permit posted										0		
56	OUT	Most recent inspection posted										0		
Compliance Status										YES	NO	WT		
Non-Smokers Protection Act														
57	OUT	Compliance with TN Non-Smoker Protection Act										0		
58	OUT	Tobacco products offered for sale												
59	OUT	If tobacco products are sold, NSPA survey completed												

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/27/2023 Signature of Environmental Health Specialist [Signature] Date 03/27/2023

**** 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: Boathouse Grill
Establishment Number #: 605163304

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)
Dish machine	Heat	167	
Dish machine 2	Chlorine	100	
Sanibucket		300	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Oyster for rockefeller	Cold Holding	41
Pico	Cold Holding	38
Tuna	Cold Holding	39
Steak	Cold Holding	40
Cut toms	Cold Holding	37
Chicken	Cooking	176
Shrimp Raw	Cold Holding	38
Corn	Hot Holding	41
Blk beans	Hot Holding	167
Chicken (cooked)	Cold Holding	53
Fish	Cold Holding	177
Oyster	Cold Holding	41
Brisket	Hot Holding	131
Queso	Hot Holding	157
Cut toms	Cold Holding	40

Observed Violations

Total # 4

Repeated # 0

4: Observed employee drinking from cup without a lid while standing on cook line.
19: Brisket holding below 135F. Pic stated it was heated to 165f and hot holding unit was not turned on high enough. Reheated and corrected unit.
20: Front of large walkin holding at 44-46F. Tcs items will be moved to back and unit will be checked. Drawer unit holding chicken 53F. Moved to walkin. Higher walkin temp may have contributed to chickens higher temp on line.
37: Employee drink set on top of salt being used as an ingredient.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present. Observed corrective actions being taken to address critical items.
 - 2: Posted and employees familoar with policy and illnesses and corrective actions for cleanig after illnesses.
 - 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
 - 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
 - 6: Observed good hand washing
 - 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: Using all approved sources
 - 10: (NO): No food received during inspection.
 - 11: (IN) All food was in good, sound condition at time of inspection.
 - 12: (IN) Shell stock tags available. (IN) Parasite destruction paperwork available
- Photographed tags from friday and saturday.
- 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: All food cooked to correct temperature.
 - 17: (NO) No TCS foods reheated during inspection.
 - 18: Using proper cooling methods for rice and chicken for salad
 - 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
 - 22: (NO) Time as a public health control is not being used during the inspection.
 - 23: 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.
 - 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
 - 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Us foods, tand t, wcv
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Source Type:	Food	Source:	Halperns
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Source Type:	Water	Source:	Tnam
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Complaint of getting ill after consuming oysters rockafeller. Menu item is fully cooked on woodfired grill with butter. Took pictures of oyster tags from the day of complaint and day before. All aspects of menu item were verified in compliance from storage, to shucking, to prep.