

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



Establishment Information

Establishment Name: Firebirds Wood Fired Grill
Establishment Number #: 605241071

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)
Dishmachine	High temp		166
Sani buckets	Sink and surface	100	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut tomatoes-prep top	Cold Holding	41
Ranch dressing-prep top	Cold Holding	41
Cooked chicken-cold drawers	Cold Holding	36
Cut melon-prep top #2	Cold Holding	35
Feta dip-cold drawer	Cold Holding	36
Raw hamburger-cold drawer	Cold Holding	34
Fish-	Cooking	151
Chicken tortilla soup	Hot Holding	141
Potato soup	Hot Holding	150
Raw steak-cold drawer	Cold Holding	40
Beef kabob-1 dr tall	Cold Holding	39
Cooked chicken-cold drawer on cookline	Cold Holding	40
Raw fish-cold drawer cook line	Cold Holding	36
Ribs-walk in	Cold Holding	37
Meatloaf-walk in	Cold Holding	38

Observed Violations	
Total #	6
Repeated #	0
<p>8: Three handwash sinks in kitchen did not have paper towels in dispenser -one on cookline, one in prep area, and one by dishmachine. Keep paper towels stocked and available for use for proper handwashing.</p> <p>13: Raw ribs in walk in stored over cut melon (ready to eat). This was corrected during inspection. Store raw beef under or separate from ready to eat foods.</p> <p>31: Chef described cooling process for soups, however one chicken tortilla soup is being held in 5 gallon container and is holding at 46F (prepared 48 hours ago). Additional soups in walk in are at 38F in similar storage. Proper storage of cooled foods was discussed with chef (shallow containers).</p> <p>39: Store wiping cloths in sanitizer solution when not in use. This was corrected during inspection.</p> <p>42: Accumulated food debris observed on knives stored on "clean" knife magnets in two areas. Store knives clean in designated area.</p> <p>45: Handle of cookline handwash sink hot water faucet is missing- faucet still works, just the handle is missing. Also, the handle of the one door tall refrigeration unit is detached. Repair handles.</p>	

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Hot holding temperatures are held at 135F or above
- 20: Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Properly marked
- 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:	What chefs want
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Date mark machine was on incorrect time-did not change for daylight savings. This was corrected during inspection