TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100																		
Firebirds Wood Fired (Irebirds Wood Fired Grill							O Fermer's Merket Food Unit ent @ Permanent O Mobile									
Add	ress				2107 Gunbarrel Road Ste	101				_	Typ	xe of E	stabli	shme	O Temporary O Seasonal			
					Chattanooga	Time in	02	<u>.3</u>	0 F	- M					ut 03:10; PM AM / PM			
City					<u> </u>									ne o				
		on Da			12/14/2022 Establishment #		L		-						[
Puŋ	oose	of In	spect	ion	Routine O Follow-up	O Complaint			O Pro	elimin	ary		0	Cor	nsultation/Other		05	
Risi	Cat	legon			01 🗱	O 3	_		O 4	_					up Required O Yes 🕱 No Number of		25	8
															d to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
			ric de												INTERVENTIONS ach liam as applicable. Deduct points for category or subcat			
IN	⊨in c	ompli			OUT=not in compliance NA=not applicable	NO=not observe									spection R=repeat (violation of the same code provin			
			_		Compliance Status		COS	R	WT		_		_		Compliance Status	COS	R	WT
Ц	_	_	NA	NO	Supervision	andadaa aad			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charge present, demonstrates k performs duties	nowiedge, and	0	0	5		0	0			Proper cooking time and temperatures	0	8	5
2	IN XX		NA	NO	Employee Health Management and food employee awarene	ss: reporting	0	ю		17	0	0	0	×	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	•
	×	0			Proper use of restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA		Good Hygionic Practice						民	0	0		Proper cooling time and temperature	0	0	
4	<u>×</u>	0			Proper eating, tasting, drinking, or tobacco No discharge from eyes, nose, and mouth	use	00	8	5	19 20	X	8	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN		NA	NO	Preventing Contamination by	y Hands	Ŭ				X		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
	黨	0		0	Hands clean and properly washed	de er enere ed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	黨	0	0	0	No bare hand contact with ready-to-eat for alternate procedures followed	ods or approved	0	0	*		IN	OUT		NO	Consumer Advisory			
	×		NA	-	Handwashing sinks properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	嵩		nea.	no	Food obtained from approved source		0	0		H	IN	OUT	NA	NO	Highly Susceptible Populations	-		
10	0	0	0	×	Food received at proper temperature		0	0		24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	×	_	×	_	Food in good condition, safe, and unadulte Required records available: shell stock tag		0	0	5	-	IN					-		
12	0	0	NA	0	destruction Protection from Contamin		0	0		25	IN O	OUT			Chemicals Food additives: approved and properly used			
		0		NO	Food separated and protected	ation .	0	0	4	29		6	X		Toxic substances properly identified, stored, used	0	8	5
		0			Food-contact surfaces: cleaned and saniti			0				OUT	NA	10000	Conformance with Approved Procedures		_	
15	2	ο			Proper disposition of unsafe food, returned served	food not re-	ο	0	2	27	0	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			-						-								
				Goo	d Retail Practices are preventive r							_		gens	s, chemicals, and physical objects into foods.			
				011	F=not in compliance	COS=corre						1CE	3		R-repeat (violation of the same code provision)			
					Compliance Status	000-0010	COS	R	WT	Ē					Compliance Status	COS	R	WT
2	8	OUT		a nei teo	Safe Food and Water d eggs used where required		0	0	-			UT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	r and	ice from approved source		0	0	2	4	5 2				and used	0	0	1
3	0	OUT		nce o	btained for specialized processing method Food Temperature Control	5	0	0	1	4	s 1	0 v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	•	0	_	er co	ling methods used; adequate equipment for	or temperature	0	0	2	4	7	0 N	lonfoo	d-cor	ntact surfaces clean	0	0	1
		-	contr								_	UT			Physical Facilities			
3	_				properly cooked for hot holding thawing methods used			0	1	4	_				twater available; adequate pressure stalled; proper backflow devices	8	8	2
	4				ters provided and accurate		0	0	1	5	_	_			waste water properly disposed	ō	0	2
	_	OUT			Food Identification					5	_	-			es: properly constructed, supplied, cleaned	0	0	1
3	5		Food	prop	erly labeled; original container; required rec		0	0	1	5			-		use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination	'n	-			5	_	-			lities installed, maintained, and clean		0	1
3	6	0	Insec	ts, ro	dents, and animals not present		0	0	2	5	•	0 A	dequa	nte ve	entilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	tion prevented during food preparation, sto	rage & display	0	0	1		0	UT			Administrative items			
3	_	-	-		leanliness		0	0	1	5	_				nit posted	0	0	0
	9 0			<u> </u>	ths; properly used and stored ruits and vegetables			0		P	\$		icist re	cent	Compliance Status			WT
		OUT			Proper Use of Utensils										Non-Smokers Protection Act			
4					nsils; properly stored quipment and linens; properly stored, dried	handled		8		5					with TN Non-Smoker Protection Act ducts offered for sale	X	8	0
4	3	0	Singl	e-use	/single-service articles; properly stored, us		0	0	1	5	5				oducts are sold, NSPA survey completed	ŏ	ŏ	Ŷ
4	4	0	Glow	85 US	ed properly		0		1									

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, 68-14-708, 68-14-708, 68-14-715, 68-14-716, 4-5-320.

Jaco	12/14/2022	5/	12/14/2022				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****							

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(Net. 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

Establishment Name: Firebirds Wood Fired Grill Establishment Number # 605241071

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	High temp		161					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

State of Food	Temperature (Fahrenheit)
Cold Holding	40
Cold Holding	40
Cold Holding	40
Hot Holding	140
Cold Holding	40
Cooling	62
Cold Holding	40
Cold Holding	40
	Cold Holding Cold Holding Cold Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cooling Cold Holding

Observed Violations	
Total #	
Repeated # 0	

45: Door to walk in cooler in poor repair. Part ordered.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Firebirds Wood Fired Grill

Establishment Number : 605241071

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Proper handwashing observed.

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: 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling procedures observed with chili.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory located.
- 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.

Establishment Information

Establishment Name: Firebirds Wood Fired Grill Establishment Number : 605241071

Comments/Other Observations (cont'd)

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

Establishment Information

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

Sources			
Source Type:	Food	Source:	PFG, Inland Seafood, Dixie
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments