### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser. Pr	1000		A. C. C.																	
Estr	abis	hmen	t Nar		1885 Grill							-		_		<ul> <li>Farmer's Market Food U</li> <li>Permanent O Mobil</li> </ul>		r		
Add	iress				3914 St Elm	o Ave., Ste P						1 yş	xe of t	Establi	shme	O Temporary O Seas				
City					Chattanooga		Time in	12	2:00	0 F	M	A	M/P	м ті	me ou	at 12:30 PM AM	/ PM			
		on Da	te		11/18/202	2 Establishment#		_				_	d 0							
			spec		ORoutine	袋 Follow-up	O Complaint		,	O Pro			-		Cor	nsultation/Other				
Risk	Ca	tegor	v		01	3022	03			04							KNo Number of S	Seats	10	4
																to the Centers for Disea control measures to prev	se Control and Preven			
				as c	ontributing facto											INTERVENTIONS	vent limess or injury.			
		(11	ırk de	algaat		(IN, OUT, NA, NO) for e	sch numbered item	. For		mark	ed OL	л, н	ark G	05 or R	for e	ach liem as applicable. Deduct (	points for category or subcat	ngory.	)	
IN	⊨in c	ompli	ance			e NA=not applicable liance Status	NO=not observe		R		\$=00	rrecte	d on-s	ite duri	ng ins	Compliance Statu	plation of the same code provis	on) COS	R	WT
	IN	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Roheating Control For Safet				
1	×				performs duties	esent, demonstrates kr	lowledge, and	0	0	5	16		0	0		Proper cooking time and temp	eratures	0	0	5
		OUT	NA	NO		Employee Health od employee awarener	ss; reporting	0	0		17	0	0	0		Proper reheating procedures fo Cooling and Holding, Date		0	0	
_	×	0			Proper use of restric	tion and exclusion		0	0	5		IN	OUT	NA		a Public Heal	th Control			
4		OUT O	NA	NO		d Hygienic Practice g. drinking, or tobacco		0	0		18 19	0	0	8		Proper cooling time and tempe Proper hot holding temperature		0	8	
5	澎	0	NA	0	No discharge from e	yes, nose, and mouth g Contamination by		ŏ	ŏ	5	20		0	0		Proper cold holding temperature Proper date marking and dispo	res	00	0	5
6	×		-	_	Hands clean and pro	operly washed		0	0		22		6	×		Time as a public health control		0	ŏ	
7	×	0	0	0	alternate procedures			0	0	5		IN	OUT		NO	Consumer /	Advisory	-	-	
8	N IN	0 OUT	NA	NO		properly supplied and a Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for food	or raw and undercooked	0	0	4
9 10	高	0	0	-	Food obtained from Food received at pro			0	0			IN	OUT		NO	Highly Susceptibl				
11	×	0		_	Food in good condit	ion, safe, and unadulte ailable: shell stock tag		0	0	5	24	_	0	×		Pasteurized foods used; prohit		0	0	5
	0	0	XX NA	0	destruction	tion from Contamina		0	0		25	IN O	OUT		NO	Chemi Food additives: approved and		0		
13	X	0	0	1100	Food separated and	protected			0		26	嵐	0		·	Toxic substances properly iden	ntified, stored, used	ŏ	ŏ	5
_		0	0	J		es: cleaned and sanitiz f unsafe food, returned		-	0	5		IN	-	NA	NO	Conformance with Ap Compliance with variance, spe		-		
15	黑	0			served			0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Goo	d Retail Practice	s are preventive n	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physica	l objects into foods.			
									D RI					8						
_		AUT	_			iance Status	COS=corre		R		Ē				_	Compliance Stat		COS	R	WT
	8				d eggs used where r			0	0	1	4					Utensils and Equip nfood-contact surfaces cleanab		0	0	1
	9	Ō			lice from approved s obtained for specialized	ource ed processing methods	i	0	0	2	4	-	- c			and used g facilities, installed, maintained	d used test string	0	0	
		OUT	Proc	er co		perature Control adequate equipment fo	r temperature			_	4	-				tact surfaces clean	a, usea, iest ships	0	0	1
3		0	cont	lon			( compensatore	0	0	2		0	UT			Physical Facilitie			-	
3	2				properly cooked for thawing methods use			0	0	1	4	_				I water available; adequate pres italied; proper backflow devices			0	2
3	4	O OUT		mome	eters provided and as	courate		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplie			0	2
3	5		_	i prop		container; required rec	ords available	0	0	1	5	_	_			use properly disposed; facilities		0	0	1
		OUT			Prevention of	Food Contaminatio	n				5	3 2	× P	hysica	al faci	lities installed, maintained, and	clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals r	ot present		0	0	2	5	4	<u>^</u>	vdequa	ite ve	ntilation and lighting; designate	d areas used	0	0	1
3	7	0	Cont	tamina	ation prevented durin	g food preparation, sto	rage & display	0	0	1		0	υт			Administrative Ite	ms			
3	8		-		leanliness ths: properly used ar	nd stored		0	0	1	5	_				nit posted inspection posted		00		0
4	_	0			ruits and vegetables					1	Ē		_			Compliance State				WT
4	_				nsils; properly stored				0		5					Non-Smokers Pro with TN Non-Smoker Protection		25		
4						; properly stored, dried, es; properly stored, use		0	8	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey (	completed	00	0	0
4	4	0	Glov	es us	ed properly			0	0	1	_								_	
	ice e	stablis	shmer	st perm	nit. Items identified as (	constituting imminent her	ith hazards shall be	corre	cted in	mmedi	ately	or op	eration	ns shall	ceas	Repeated violation of an identical e. You are required to post the foc	od service establishment permi	t in a c	onsp	icuour
repo	nera rt. T	nd po .C.A.				t in a conspicuous mann -708, 68-14-709, 68-14-711				t a her	ring r	egard	ling th	is repo	n by I	lling a written request with the Cor	mmissioner within ten (10) days	i of the	date	of this
Ć	5	-6		¢1	$\sim$		11/1	8/2	022				Å	h	1-	! Mh		11/1	8/2	022
Sig	natu	re of	Pers	ion In	Charge				C	Date	Sig	gnatu	ire of	Envir	onme	ental Health Specialist				Date
																ealth/article/eh-foodservice	****			
PHS	2267	(Rev.	6-15)	)		Free food safety Please	-		avai 232				onth			nty health department. p for a class.			R	DA 629
	-	-	_					-		_		-	_		_				-	_

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



#### Establishment Information

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Establishment Name: 1885 Grill Establishment Number #: 605227764

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)								

Equipment Temperature								
Decoription	Temperature (Fahrenheit)							

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations		
Total # 4		
Repeated # ()		
38:		
41:		
47:		
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53:		

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## Establishment Information

Establishment Name: 1885 Grill Establishment Number : 605227764

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: 1885 Grill

Establishment Number: 605227764

Comments/Other Observations (cont'd)

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

## Establishment Information

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Establishment Number # 605227764

Sources		
Source Type:	Source:	

#### Additional Comments

\*\*Priority items #14,20 corrected. See original report dated 11/11/22.\*\*