

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R W

O Farmer's Market Food Unit Rodizio Grill Hamilton Place Permanent O Mobile Establishment Name Type of Establishment 2100 Hamilton Place Blvd Ste 201

O Temporary O Seasonal Chattanooga Time in 11:00; AM AM/PM Time out 12:00; PM AM/PM

05/20/2022 Establishment # 605252609 Embargoed 0 Inspection Date

**K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 400 Risk Category О3 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=c	omecte	ed on-si	te duri	ing in	spec
					Compliance Status	cos	R	WT	] [					
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO	Г
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6 💥	0	0	0	Pro
	IN	OUT	NA	NO	Employee Health				1 17		o	0	100	Pro
2	TX.	0			Management and food employee awareness; reporting	0	0		1 1					C
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 0	0	0	涎	Pro
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9 🕱	0	0	0	Pro
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	2	0 25	0	0		Pro
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 2	1 💥	0	0	0	Pro
6	黨	0		0	Hands clean and properly washed	0	0		ΙG	2 0	0	×	0	Tin
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		_		_	
	8	_			alternate procedures followed	_			l E	IN	OUT	NA	NO	-
8	26	0			Handwashing sinks properly supplied and accessible	0	0	2	l 12	3 🕱	l٥	0		Co
	IN		NA	NO	Approved Source	-		_	ΙĽ	1	-	_		foo
9	黨	0			Food obtained from approved source	0	0	J	ш	IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	١.	<sub>2</sub>	4 0	0	333		Par
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1_	Ľ		$\perp$	1.0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				1 2		0	3%		Fo
13	黛	0	0		Food separated and protected	0	0	4	] [2	6 🙊	0			Τa
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙГ	IN	OUT	NA	NO	П
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Co HA

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT			Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

Compliance Status

### s to control the introduction of pathoge

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision)  Compliance Status	cos	P	w
	OUT	Utensils and Equipment	1000	ĸ	**
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	7
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	ō	Plumbing installed; proper backflow devices	0	Ō	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	-
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items			
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	$\overline{}$		
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ion report in a conspicuous manner. You have the right to request a h ten (10) days of the date of th -14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/20/2022 05/20/2022 Signature of Person In Charge Date Signature of E Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: Rodizio Grill Hamilton Place
Establishment Number #: [605252609]

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
Three comp sink	QA	200						
Sani bucket	QA	200						
Dishmachine			145					

erature (Fahrenhei

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Beans-walk in	Cold Holding	37				
Quinoa-walk in	Cold Holding	39				
rice-hot box	Hot Holding	158				
Chopped eggs-slider	Cold Holding	39				
Egg wash-dessert prep	Cold Holding	40				
Raw chicken-3 dr reach in	Cold Holding	41				
Raw steak-3 dr #2	Cold Holding	40				
Chicken	Cooking	171				
Beef stroganoff-buffet	Hot Holding	135				
Rice-buffet	Hot Holding	163				
Beef vegetable soup	Hot Holding	184				
Chicken salad-buffet	Cold Holding	41				
Seafood salad-buffeet	Cold Holding	41				
Cut melon-buffet	Cold Holding	41				
Cut eggs-buffet	Cold Holding	41				

Observed Violations
Total # 2
Repeated # ()
14: Dishmachine is not sanitizing at the proper temperature. Repair machine so it is sanitizing properly. Ecolab was contacted for immediate service during inspection. Do not use dishmachine until it is sanitizing properly or use alternate sanitizer.
47: Black accumulation observed inside ice machine. Clean and sanitize on a more routine basis to prevent contamination. Note: no ice contamination observed.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Rodizio Grill Hamilton Place

Establishment Number: 605252609

## 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: (IN) 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) 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.
- 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: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) 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: (NA) No food held under time as a public health control.
- 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. Verified holes in bagged vegetables from commissary today.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Rodizio Grill Hamilton Place						
Establishment Number: 605252609						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Infor			
Establishment Name: R Establishment Number #.	odizio Grill Hamilton Pla	ce	
Establishment (vumber #,	605252609		
Sources			
Source Type:	Food	Source:	US Food
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		