

Establishment Name

Address

Risk Category

City

Bonefish Grill

Chattanooga

2115 Gunbarrel Rd.

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 01:30 PM AM / PM Time out 01:45: PM AM / PM

09/07/2022 Establishment # 605180409 Embargoed 0 Inspection Date

 Routine ₩ Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 195 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						0		
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO	DΚ	ΕŢΑ
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	186	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
П		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	W.	
58		Tobacco products offered for sale	0	0 0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing n rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Da 09/07/2022 Date Signature of Environmental Health Specialist Signature of Person In Charge

09/07/2022 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: Bonefish Grill									
Establishment Number #: [605180409	Establishment Number #: 605180409								
NSPA Survey - To be completed if				_					
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are						
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	form of identification.						
"No Smoking" signs or the international "Non-S	making! gumbal are not con	entermore by posted at an	an antenna	_					
No omoking signs of the international Non-o	moking symbol are not cor	ispicuously posted at ex	very entrance.						
Garage type doors in non-enclosed areas are n	ot completely open.								
Tents or awnings with removable sides or vents	In non-enclosed areas are	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	by the Act.			_					
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
Food Temperature		Atala at Fand							
Description		State of Food	Temperature (Fah	renneit)					
1									

served Violations
served Violations al # 2 eated # 0
eated# ()

[&]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: Bonefish Grill	
Establishment Number: 605180409	
Comments/Other Observations	
1. 2·	
3·	
4:	
5:	
6:	
7:	
8:	
9:	
10: ₁₁ .	
11. 12·	
13:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16:	
15:	
16:	
17:	
19: 20:	
20. 21·	
22·	
17: 19: 20: 21: 22: 23: 24: 25: 26: 27:	
24:	
25:	
26:	
27:	
57: 58:	
58. 	
	bio seese
***See page at the end of this document for any violations that could not be displayed in t	nis 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.

Establishment Information	
Establishment Name: Bonefish Grill	
Establishment Number: 605180409	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information							
Establishment Name: Bonefish Grill							
Establishment Number #: 605180409							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
#18 corrected.							