TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Camer .		Ĩ												O Fermer's Market Food		•)			
Esta	bisl	hme	nt Na	me	Fireside Gril	-						Тур	xe of I	Establi	shme	E Parmanant OM		7	5	
Add	ress				3018 Cumm	ings Hwy. Suit	e-J									O Temporary O Se				
City					Chattanooga	a	Time in	12	2:0	0 F	<u>M</u>	A	M/P	M Tir	ne ou	ut <u>12:45</u> ; <u>PM</u> A	M / PM			
Insp	ectio	on D	ate		09/27/202	22 Establishment #	60524853	9			Emba	irgoe	d 3	}						
Pun	ose	of I	nspec		K Routine	O Follow-up	O Complaint			-	elimin				Cor	nsuitation/Other				
Risk	Cat	tego	ny .		O 1	382	O 3			O 4				Fo	ilow-	up Required 🗮 Yes	O No Number o	f Seats	92	
			lisk													to the Centers for Dise control measures to pro-	ase Control and Prev	Intion		
					contributing fact									_		INTERVENTIONS	event niness of injury.			
				neigne		e (IH, OUT, HA, HO) for e	ach numbered item	n. For		mark	ed OU	π, m	irk C	05 or R	for e	ach Itom as applicable. Deduc)	
IN	=in c	ompi	lance			ce NA=not applicable	NO=not observe	COS	R		S=cor	recte	d on-s	ite duri	ng ins	spection R=repeat () Compliance Stat	violation of the same code pro		R	WT
	IN	ou	r na	NO		Supervision						IN	ουτ	NA	NO		g of Time/Temperature ety (TCS) Foods			
1	٥	黛			performs duties	resent, demonstrates k	nowledge, and	0	0	5		0	0	0		Proper cooking time and tem	peratures	0	8	5
2		00		NO		Employee Health ood employee awarene	ss; reporting	0		_	17	0	0			Proper reheating procedures Cooling and Holding, Da		_	0	•
	×	0			Proper use of restri	ction and exclusion		0	0	5		IN	OUT	NA	NO		aith Control	-		
4		our XX		NO		d Hyglenic Practice ng. drinking, or tobacco						0 溪	00	8	50	Proper cooling time and tem Proper hot holding temperatu		0	0	
5	澎	0	1	0	No discharge from	eyes, nose, and mouth		ŏ	0	5	20	0	X	0		Proper cold holding temperal	tures	0	0	5
	IN X		r na	NO	Preventi Hands clean and p	ng Contamination by roperly washed	/ Hands	0	ο	_		*		0		Proper date marking and dis		0	0	•
_	×	_	0	ō	No bare hand contr	act with ready-to-eat foo	ds or approved	0	ō	5	22	O	0	NA	-	Time as a public health contr	rol: procedures and records	0	0	
8	X	0				properly supplied and	accessible	0	0	2	23		0	0		Consumer advisory provided		0	0	4
	IN 宸		NA	NO	Food obtained from	Approved Source		0	0	-	-	IN IN	OUT	-		food Highly Suscepti	ble Populations	+	-	
	0	0	0	122	Food received at p	roper temperature tion, safe, and unadulte	ente d	0	8	5	24	0	0	88		Pasteurized foods used; prof	hibited foods not offered	0	0	5
	0	0		0	Required records a	vailable: shell stock tag		ŏ	6	Ĩ	Н	IN	OUT	NA	NO	Chen	nicals			
	IN	OUT	NA	NO	destruction Protect	tion from Contamin	ation	-		_	25	0	0			Food additives: approved an	d properly used	0	8	
13	2	0	8	-	Food separated an	d protected ces: cleaned and sanitia	rad		00	4	26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly id	entified, stored, used	0	0	•
	_	0	_			of unsafe food, returned		6	6	-	27	0	001	~	-	Compliance with variance, s		-		
15	~	0			served				U	-	21			~		HACCP plan		10	_	0
				God	d Retail Practic	es are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physic	al objects into foods.			
								G00						5						
				00	T=not in compliance Comp	liance Status	COS=corre		R R		inspe	ction				R-repeat (violati Compliance Str	on of the same code provision atus		R	WT
2	_	001		teuriz	Sate I ed eggs used where	food and Water		0		-		_	UT	ood ar	ad no	Utensils and Equi infood-contact surfaces clean				
2	9	0	Wat	er and	d ice from approved	source		0	0	2	45	5 2				and used	aute, property designed,	0	0	1
3	0	001		ance		zed processing method: mperature Control	5	0	0	1	46	5	۰ľ	Varew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0	Prop		oling methods used;	adequate equipment fo	or temperature	0	0	2	47	_	Λ Ο Ν	lonfoo	d-con	tact surfaces clean Physical Facilit		0	0	1
3	2		Plar	nt food	properly cooked for			0	0	1	48	_	0 1			water available; adequate pr	ressure		0	2
3	-				thawing methods us eters provided and a			0	0	1	45	_	_			stalled; proper backflow devic I waste water properly dispose		0	0	2
	•	001				Identification		Ŭ		<u> </u>	51	_	-			es: properly constructed, supp		ŏ	ŏ	1
3	5	0	Foo	d prog	xerly labeled; original	l container; required rec	ords available	0	0	1	52	2 (o o	Sarbag	e/refi	use properly disposed; facilitie	es maintained	0	0	1
		OUT	_			f Feed Contaminatio	n				53			hysica	I faci	ilities installed, maintained, an	id clean		0	1
3	6	黛	Inse	cts, ro	odents, and animals	not present		0	0	2	54	• 2	× /	\dequa	de ve	entilation and lighting; designa	ted areas used	0	0	1
3	7	22	Con	tamin	ation prevented duri	ng food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative I	tems			
3	-	-			cleanliness oths: properly used a	pd stored		0	0	1	55	_			-	nit posted inspection posted		0	0	0
4	_				fruits and vegetables					1	Ľ	• T •	<u> </u>	105616	cent	Compliance Sta	tus		NO	WT
4	_	001		se ute	Proper insils; properly store	Use of Utensils		0	0	1	57	,	-	Somolis	ance	Non-Smokers P with TN Non-Smoker Protect		- 33		
4	2	0	Uter	nsils, (equipment and linen	s; properly stored, dried		0	0	1	58	8		obacc	o pro	ducts offered for sale		0	0	0
4	_				e/single-service artic sed properly	les; properly stored, use	ed		8	1	55	9	1	tobać	co pr	oducts are sold, NSPA surve	y completed	10	0	
																Repeated violation of an identic				
man	ner a	nd p	ost the	e most	recent inspection repo	ort in a conspicuous mann	er. You have the rig	the to n	eques							e. You are required to post the f filing a written request with the C				
repo	eport. T.C.A. sections (8-44-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320,																			
09/27/2022 Jul				09/2	27/2															
Sigr	Signature of Person In Charge Date Signature of Environmental Health Specialist Date																			
_							-									ealth/article/eh-foodservi	ce ****			
PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the cou Please call () 4232098110 to sign-up							inty health department. p for a class.			R	DA 629									
, 120200							-	-		_				-						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Fireside Grille Establishment Number #: [605248539]

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)						
Dish Machine	Chlorine	100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
See Remarks						

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Ground Beef	Cold Holding	41		
Shrimp	Cold Holding	41		
Mashed Potatoes	Hot Holding	166		
Stuffed Peppers	Hot Holding	183		
Mac & Cheese	Hot Holding	163		
*Chicken Wings	Cold Holding	48		
*Potato Salad	Cold Holding	47		
*Cut Leafy Greens	Cold Holding	47		

Total # 11

Repeated # 0

1: Active managerial control not provided over foodborne illness risk factors at time of inspection. Several priority items noted during inspection. Recommend ANSI approved foodservice certification or additional training on food safety to properly control foodborne illness risk factors.

4: Improper tobacco use noted in dry storage area. Used ashtray stored too close to food products in dry storage area. Employees must consume tobacco products in only designated areas away from food, single service items and clean dishes.

11: Fly noted inside chopped bacon product. Product not of sound condition. Product was discarded at time of inspection. (Embargoed ~1 lb). Consult with pest control service to provide proper abatement issues with regards to pest activity.

14: Adequate cleaning and sanitizing frequency not provided for food and non-food contact surfaces. Numerous surfaces dirty throughout kitchen area. Recommend detailed cleaning list/regiment to properly maintain cleanliness and general sanitation.

20: TCS foods holding in low boy unit between 47-49*F. Sliced tomatoes and cut leafy greens holding on cookline make unit at 47*F. All TCS foods must be held at 41*F or below. Adjust unit or have unit serviced/repaired to properly hold products at 41*F or below.

34: No thermometer provided in upright freezer unit.

36: Rodent droppings noted in kitchen and dry storage area.

37: Food products stored on floor. Must be 6" off floor.

45: Bulk foods dispensed with bowls. Must dispense bulk food products with a durable scoop with a handle to minimize manual contact with food products.53: Carpeting used in food storage area. Must provide a smooth, durable, easily cleanable, and non-absorbent floor covering. Floors dirty behind/underneath equipment and in poor repair around cooler units.

54: Designated areas not provided for personal items. Personal items stored too close to food products.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Fireside Grille

Establishment Number : 605248539

Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN): Observed employees washing hands as needed.

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 products obtained from approved sources.
- 10: (NO): No food received during 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: Age-restricted venue restricts access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

58: (IN): Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Fireside Grille

Establishment Number: 605248539

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Fireside Grille

Establishment Number #: 605248539

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
1			

Additional Comments