TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Ert	shie	hmar	d Mar		Brewhaus	S											O Fermer's Market Food Unit		Z	
Establishment Name Address		- 70	Brewhaus 224 Frazier Ave. Type of Establishment O Mobile O Temporary O Seasonal											J						
		Þ			Chattano	oga		Time in	01	.3		M					t 02:00; PM_ AM / PM			
City						•							-			me ou	A 02.00 1 WI AM/PM			
		on D						60521621			_			d 0			L			
Purpose of Inspection			tion	Routine	O Folio	w-up	O Complaint			O Pre	limin	ary		0	Cor	sultation/Other				
Ris	k Ca	tegor		act	O1	preparation	practices	O3 and employee	beha		04	et co	mm	onh			up Required O Yes 🗮 No Number to the Centers for Disease Control and Prev		_	-
																	control measures to prevent illness or injury			
		(14)	urk de	alone	ed compliance :												INTERVENTIONS ach Ham as applicable. Deduct points for category or sub	ategory	a	
IB	⊧ino	:ompi			OUT-not in com	pliance NA=	not applicable	NO=not observe	юl		co						pection R=repeat (violation of the same code pro	vision)		
_	114	017	NA	NO	c	ompliance \$	Status		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	_	R	WT
	1	-	-	NO	Person in char			nowledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS) Foods			
-			NA	NO	performs dutie	-	ee Health		-		0	16 17	00	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	- 0	8	5
_	X	0			Management a	and food emplo	oyee awarenet	ss; reporting		<u> </u>	5		IN	оυт			Cooling and Holding, Date Marking, and Time of	_		
3	<u>実</u>	_	NA	NO	Proper use of r		exclusion nic Practice		0	0	_	18	0	0	0		a Public Health Centrel Proper cooling time and temperature	-	ा	
4	X	0	-	0	Proper eating.	tasting, drinkin	ng, or tobacco		0	0	5	19	黨	0	0	0	Proper hot holding temperatures	0	0	
5		0	NA	0 NO	No discharge f	rom eyes, nos enting Cente		Hands	0	0	-	20	12	00	8		Proper cold holding temperatures Proper date marking and disposition	-8	8	5
6	2	0		_	Hands clean a			ds or approved	0		5	22	0	0	×	0	Time as a public health control: procedures and record	5 O	0	
7	X	0	-	0	alternate proce	edures followed	d		0	0	-		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	+	1	
	IN	OUT	NA	NO		Approve	ed Source	accessione			<u> </u>	23	0	0	黛	_	food	0	0	4
10	0		0	120	Food obtained Food received				0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations	0	0	
	×	_			Food in good o Required record				0	0	5	24		_			Pasteurized foods used; prohibited foods not offered		19	9
12	O	0	X	O NO	destruction	otection from			0	0	_	25	IN O	OUT	NA		Chemicals Food additives: approved and properly used	-	ाठा	
13	23	0	0		Food separate	d and protecte	d			0		26	黛	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
		0	0	1	Food-contact s Proper disposit				-	0	_	27	IN O	-	NA	10000	Conformance with Approved Procedures Compliance with variance, specialized process, and	+-		
15	Ű.	0			served					<u> </u>	2	21	•	<u> </u>	黨		HACCP plan	0	0	0
				Goo	d Retail Pra	ctices are p	reventive r	neasures to co	ontro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods			
											JIA I			1CE	3					
		_		00		ompliance S		COS=corre		R		Inspe					R-repeat (violation of the same code provision Compliance Status		R	WT
- 1	8	OUT O		eurize	Sa eggs used w	fe Feed and here required	Water		0	0	1	4		UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
_	9 10	0	Wab	er and	tice from appro obtained for spe	ved source	ssing method	\$	8	0	2	\vdash	+	0			and used	0	0	1
		OUT			Food	Temperatur	re Control					40		_			g facilities, installed, maintained, used, test strips tact surfaces clean	0	2	1
3	И	0	cont		oling methods u	ised; adequate	equipment to	or temperature	0	0	2	43	_	UT O	onioo	arcon	Physical Facilities	-	0	1
_	2 13				properly cooke thawing methor		ng			8	1	41	_				t and cold water available; adequate pressure umbing installed; proper backflow devices			2
	14	0	The		eters provided a	and accurate			ŏ	ŏ	1	50	0	o s	iewage	ge and waste water properly disposed		0	0	2
	15	001	_	10000	erly labeled; ori	cod Identific		orde available	0	0	1	5	_	_			s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT		2 prop	,	on of Food C			ľ		-	53		-	-		ities installed, maintained, and clean	-	6	1
3	6	0	Inse	cts, ro	dents, and anin	mais not prese	nt		0	0	2	54	1 (0 4	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
2	17	0	Cont	tamina	ation prevented	during food pr	reparation, sto	rage & display	0	0	1		0	UΤ			Administrative items			
_	8	-			leanliness				0	0	1	55					nit posted	0	0	0
_	:9 10			_	ths; properly us ruits and vegeta					0	1	54	s (0	fost re	centi	Compliance Status		0 NO	WT
	11	OUT				oper Use of L	/tensils			0		5	,		ameli		Non-Smokers Protection Act with TN Non-Smoker Protection Act			
4	2	0	Uter	sils, e	quipment and I	inens; properly			0	0	1	58	3	T	obacc	o pro	ducts offered for sale	0	0	0
	13 14				a/single-service ed properly	articles; prope	rily stored, use	ed		0		55	9	11	tobac	co pri	oducts are sold, NSPA survey completed	0	0	
																	Repeated violation of an identical risk factor may result in re			
		and po	ost the	most	recent inspection	report in a con	spicuous mann	er. You have the rig	the to n	equest							e. You are required to post the food service establishment pe- lling a written request with the Commissioner within ten (10) of the service of the servic			
ŧ	R	er	b	-15 08-		ue-14-/U8, 68-1	e-rux, 68-14-711	0.001			,		-		\neq	2		00/		000
<u>,</u>	nat	10.01	Deer		Charge			03/0	J4/2			Cir.	0	\checkmark	Ende	2	atal Health Specialist	03/0	J4/2	Date
ag	natu	ale of	ren	ion in	Charge	**** Addition	al food calct	information on	haf		Date						ental Health Specialist			Date
	0000	U.P.															ealth/article/eh-foodservice **** Inty health department.			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
PH-2207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	hDA 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Brewhaus Establishment Number #: 605216210

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Dish machine	Chlorine	100								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Decoription	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	40
Pimento cheese	Cold Holding	40
Coleslaw	Cold Holding	38
Bratwurst	Cold Holding	38
Cooked sliced peppers	Cold Holding	38
Gravy	Hot Holding	155
Raw meatball	Cold Holding	40
Chicken salad in walk in cooler	Cold Holding	40

Observed Violations	
Total # 2	
Repeated # 0	

45: Rusted shelving in walk-in cooler. 53: Floor tiles cracked in kitchen.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Brewhaus

Establishment Number : 605216210

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: (N.O.) No cooling of TCS foods during inspection.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

**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: Brewhaus

Establishment Number: 605216210

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Brewhaus

Establishment Number # 605216210

Sources				
Source Type:	Food	Source:	US Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments