TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 113		- 10	125																	
and and		111	and the second																	
					DQ Grill & C	hill										O Farmer's Market Food Unit	9			
Est	ablis	hmer	rt Nar	ne	5433 Hwy 15						_	Ту;	e of	Establi	shme			い	J	
	iress				Hixson			01	· 1							O Temporary O Seasonal				
City						<u>л</u>			L.4			_			me ou	ut 01:55: PM AM / PN	1			
		on Da				Establishment #				-	Embe		d _				_ L			
Pur	pose	of In	spec	tion	O Routine	器 Follow-up	O Complaint			O Pro	əlimin	ary		c	Cor	nsuitation/Other				
Risi	(Ca	tegor	-		O1	aration practices	O3 and employee	beha		04	atc	-	nonh			up Required O Yes 🗮 No to the Centers for Disease (82	
																control measures to prevent				
		(14	urik de	algnat	ed compliance status											INTERVENTIONS ach liom as applicable. Deduct point	s for category or subcat	egory.		
IN	⊨in o	ompli			OUT=not in compliance	e NA=not applicable	NO=not observe	d		00						spection R=repeat (violation	n of the same code provisi	ion)		
	IN	OUT	NA	NO	Comp	Supervision		cos	R	WT						Compliance Status Cooking and Reheating of T	ime/Temperature	cos	R	WT
1	22	-				esent, demonstrates k	nowledge, and	0	0	5		IN		NA		Control For Safety (T	CS) Foods		_	
	IN	OUT	NA	NO	performs duties	Employee Health		-				高家	00	0		Proper cooking time and temperatu Proper reheating procedures for ho		00	8	5
23	XX	0			Management and fo Proper use of restric	od employee awarene	ss; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Ma				
-		_	NA	NO	,	d Hygionic Practico		-		-	18	K	0	0	0	a Public Health C Proper cooling time and temperature		0	ा	
4	X	0				g. drinking, or tobacco ryes, nose, and mouth	use	0	0	5	19 20	X	e	8	_	Proper hot holding temperatures Proper cold holding temperatures		8	0	_
6	IN	OUT	NA	NO		g Contamination by	/ Hands	0			21	*				Proper date marking and dispositio	n	0	0	5
7	直区		0	0	No bare hand conta	ct with ready-to-eat foo	ds or approved	0	0	5	22	8	0	0	-	Time as a public health control: pro		0	0	
8	X	0		-		properly supplied and	accessible		0	2	23	IN XX	001	NA		Consumer Advi Consumer advisory provided for ra		0	0	4
	嵩	0	NA		Food obtained from			0				IN N	OUT		_	food Highly Susceptible Pe	pulations	-		
10 11	XX	0	0	0	Food received at pro Food in good condit	oper temperature ion, safe, and unadulte	rated	00	00	5	24	×	0	0		Pasteurized foods used; prohibited	foods not offered	0	0	5
12	X	0	0	0		vailable: shell stock tag		0	0			IN	ουτ	NA	NO	Chemicals				
13		OUT		NO	0000000000	tion from Contamina	ation	0		4	25	道义	8	0		Food additives: approved and prop Toxic substances properly identified		8	읭	5
14	x	ŏ	ŏ		Food-contact surfac	es: cleaned and sanitia			ŏ		20	IN		NA		Conformance with Approv	red Procedures			
15	黛	0			Proper disposition o served	f unsafe food, returned	food not re-	0	0	2	27	×	0	0		Compliance with variance, specials HACCP plan	red process, and	0	0	5
				Goo	d Retail Practice	a are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of	atho	oens	, chemicals, and physical ob	iecta into fooda.			
								600					_							
				OU	I=not in compliance Compl	iance Status	COS=corre	cted o		during						R-repeat (violation of the Compliance Status	e same code provision)	COS	R	WT
_	0	OUT			Safe F	ood and Water			_			0	UT			Utensils and Equipmen				
2	8 9	0	Wate	er and	d eggs used where r ice from approved s	ource		0	0	2	4	5				nfood-contact surfaces cleanable, p and used	ropeny designed,	0	0	1
2	0	OUT		ance o		ed processing method: perature Control	5	0	0	1	4	6	<u>ہ</u>	Varew	ashin	g facilities, installed, maintained, us	ed, test strips	0	0	1
3	1	0	Prop		oling methods used;	adequate equipment fo	or temperature	0	0	2	4	_	1 O	Vonfoo	d-con	Physical Facilities		0	0	1
_	2		Plan	t food	properly cooked for			0		1	4	8	0			water available; adequate pressure	1	0		2
	3 4		<u> </u>		thawing methods use eters provided and ac			0	6	1	4	_	_			stalled; proper backflow devices waste water properly disposed		0	0	2
	6	OUT	_			Identification	anda a uz Zabila	0		_	5	_	_			es: properly constructed, supplied, c			0 0	1
	5	OUT	F-000	s prop		container; required rec Food Contaminatio		0	0	1	5		-	-		use properly disposed; facilities main lities installed, maintained, and clea		0		1
3	6	0	Inse	cts, ro	dents, and animals r			0	0	2	5	_	-			ntilation and lighting; designated are		0	0	1
3	7	0	Cont	tamina	tion prevented durin	g food preparation, sto	rage & display	0	0	1		0	UT			Administrative items				
	8	-			leanliness			0	0	1	5	_				nit posted		0	0	0
_	9 0				ths; properly used an ruits and vegetables	nd stored			0	1	5	6 1	0)	Aost re	cent	Compliance Status		O YES		WT
_	1	OUT	_	o uto	Proper Insils; properly stored	Use of Utensils		0		1	5	,	-	Somoli	2000	Non-Smokers Protect with TN Non-Smoker Protection Act		x	- 01	
4	2	0	Uten	sils, e	quipment and linens	; properly stored, dried		0	0	1	5	8		obacc	o pro	ducts offered for sale		0	0	0
	3 4				ed properly	es; properly stored, us	ed		8		20	9	-	10Dac	co pr	oducts are sold, NSPA survey comp	xeted	0	0	
																Repeated violation of an identical risk e. You are required to post the food se				
																ling a written request with the Commis				
	1	\mathbf{r}	\mathbf{X}	M	nIn		02/2			1		7	\dashv	1.	N	A		02/2	כודי	02/
Sig	natu	v re of	Pers	ion In	Charge	7	0212			Date	Sic	(ire of	Envir	onme	ental Health Specialist				Date
						Additional food safet	y information can	be fo								ealth/article/eh-foodservice	P			
PHA	2267	(Rev.	6-15)		Free food safety	training classes	s are	avai	lable	eac	h m	onth	at the	cou	inty health department.			RC	A 629

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	nth at the county health department.	RDA 62
P192207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	NDR 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

. .

Establishment Name: DQ Grill & Chill Establishment Number #: [605170894

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)								

I	Equipment l'emperature	
	Description	Temperature (Fahrenheit)
I		
I		
I		
I		
I		
I		
٠		

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 1

Repeated # 0

39: (OUT) Wiping cloths stored on counters. Must be stored in sanitizer buckets when not in use.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: DQ Grill & Chill Establishment Number : 605170894

Comments/Other Observations

6: 7: (IN) No hand contact with ready to eat foods. Ice scoop is stored with handle out of ice. Corrected on site (COS).

8: 9: 10:

1: 2: 3:

4: 5:

11:

12: 13:

14: 15:

16:

17: 18:

19: 20:

21:

22:

23:

24:

25: 26:

27:

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.

Establishment Information

Establishment Name: DQ Grill & Chill

Establishment Number : 605170894

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: DQ Grill & Chill

Establishment Number # 605170894

Sources		
Source Type:	Source:	

Additional Comments