### 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

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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		
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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:

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\*\*\*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.

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Establishment Number # 605170894

Sources		
Source Type:	Source:	

## Additional Comments