



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Bld. Smokehouse Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 3230 1/2 Wilcox Blvd ☐ Temporary ☐ Seasonal

City Chattanooga Time in 02:01 PM AM / PM Time out 02:17 PM AM / PM

Inspection Date 04/28/2021 Establishment # 605249810 Embargoed 0

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance						OUT=not in compliance						NA=not applicable						NO=not observed						COS=corrected on-site during inspection						R=repeat (violation of the same code provision)					
Supervision												COS		R		WT		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods												COS		R		WT	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties										0	0	5	16	IN	OUT	NA	NO	Proper cooking time and temperatures										0	0	5
Employee Health												COS		R		WT		Cooling and Holding, Date Marking, and Time as a Public Health Control												COS		R		WT	
2	IN	OUT	NA	NO	Management and food employee awareness, reporting										0	0	5	17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										0	0	5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion										0	0	5	Good Hygienic Practices												COS		R		WT	
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use										0	0	5	18	IN	OUT	NA	NO	Proper cooling time and temperature										0	0	5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth										0	0	5	19	IN	OUT	NA	NO	Proper hot holding temperatures										0	0	5
Preventing Contamination by Hands												COS		R		WT		20	IN	OUT	NA	NO	Proper cold holding temperatures										0	0	5
6	IN	OUT	NA	NO	Hands clean and properly washed										0	0	5	21	IN	OUT	NA	NO	Proper date marking and disposition										0	0	5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										0	0	5	22	IN	OUT	NA	NO	Time as a public health control: procedures and records										0	0	5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible										0	0	2	Consumer Advisory												COS		R		WT	
Approved Source												COS		R		WT		23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food										0	0	4
9	IN	OUT	NA	NO	Food obtained from approved source										0	0	5	Highly Susceptible Populations												COS		R		WT	
10	IN	OUT	NA	NO	Food received at proper temperature										0	0	5	24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered										0	0	5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated										0	0	5	Chemicals												COS		R		WT	
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction										0	0	5	25	IN	OUT	NA	NO	Food additives: approved and properly used										0	0	5
Protection from Contamination												COS		R		WT		26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used										0	0	5
13	IN	OUT	NA	NO	Food separated and protected										0	0	4	Conformance with Approved Procedures												COS		R		WT	
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized										0	0	5	27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan										0	0	5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served										0	0	2													COS		R		WT	

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance						COS=corrected on-site during inspection						R=repeat (violation of the same code provision)																							
Safe Food and Water												COS		R		WT		Utensils and Equipment												COS		R		WT	
28	OUT	Pasteurized eggs used where required										0	0	1	45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										0	0	1						
29	OUT	Water and ice from approved source										0	0	2	46	OUT	Warewashing facilities, installed, maintained, used, test strips										0	0	1						
30	OUT	Variance obtained for specialized processing methods										0	0	1	47	OUT	Nonfood-contact surfaces clean										0	0	1						
Food Temperature Control												COS		R		WT		Physical Facilities												COS		R		WT	
31	OUT	Proper cooling methods used; adequate equipment for temperature control										0	0	2	48	OUT	Hot and cold water available; adequate pressure										0	0	2						
32	OUT	Plant food properly cooked for hot holding										0	0	1	49	OUT	Plumbing installed; proper backflow devices										0	0	2						
33	OUT	Approved thawing methods used										0	0	1	50	OUT	Sewage and waste water properly disposed										0	0	2						
34	OUT	Thermometers provided and accurate										0	0	1	51	OUT	Toilet facilities: properly constructed, supplied, cleaned										0	0	1						
Food Identification												COS		R		WT		52	OUT	Garbage/refuse properly disposed; facilities maintained										0	0	1			
35	OUT	Food properly labeled; original container; required records available										0	0	1	53	OUT	Physical facilities installed, maintained, and clean										0	0	1						
Prevention of Food Contamination												COS		R		WT		54	OUT	Adequate ventilation and lighting; designated areas used										0	0	1			
36	OUT	Insects, rodents, and animals not present										0	0	2	Administrative Items												COS		R		WT				
37	OUT	Contamination prevented during food preparation, storage & display										0	0	1	55	OUT	Current permit posted										0	0	0						
38	OUT	Personal cleanliness										0	0	1	56	OUT	Most recent inspection posted										0	0	0						
39	OUT	Wiping cloths: properly used and stored										0	0	1	Compliance Status												YES		NO		WT				
40	OUT	Washing fruits and vegetables										0	0	1	Non-Smokers Protection Act												COS		R		WT				
Proper Use of Utensils												COS		R		WT		57	OUT	Compliance with TN Non-Smoker Protection Act										0	0	0			
41	OUT	In-use utensils; properly stored										0	0	1	58	OUT	Tobacco products offered for sale										0	0	0						
42	OUT	Utensils, equipment and linens; properly stored, dried, handled										0	0	1	59	OUT	If tobacco products are sold, NSPA survey completed										0	0	0						
43	OUT	Single-use/single-service articles; properly stored, used										0	0	1													COS		R		WT				
44	OUT	Gloves used properly										0	0	1													COS		R		WT				

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. 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.

Signature of Person In Charge [Signature] Date 04/28/2021 Signature of Environmental Health Specialist [Signature] Date 04/28/2021

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Blvd. Smokehouse

Establishment Number #: 605249810

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 1

Repeated # 0

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Comments/Other Observations

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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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Source:
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Additional Comments