

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Bonefish Grill Remanent O Mobile Establishment Name Type of Establishment 2115 Gunbarrel Rd. O Temporary O Seasonal Address Chattanooga Time in 11:05; AM AM / PM Time out 11:15; AM City 01/20/2022 Establishment # 605180409 Embargoed 0 Inspection Date 日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 195 Risk Category О3 Follow-up Required O Yes 疑 No

04

11	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe					ed		C	05=	correc	ted on	-sit
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П	11	ı oı	л
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1 1	16 X		,
	IN	OUT	NA	NO	Employee Health	-	_			17 S	K C	
2	- NC	0			Management and food employee awareness; reporting	0	0		1 1	-		1
3	×	0			Proper use of restriction and exclusion	0	0	5	П	"	4 Or	л
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	18	हो द	न
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	1 1	19 🛭	έlc	ਸ
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	П	20 2	8 0	Я
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [H N	8 0	л
6	100	0		0	Hands clean and properly washed	0	0		1 [22 0	\ \ \	J
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ			
-	-	-	_	_	alternate procedures followed	-	-	-	Į Į	- 11	1 00	щ
8	IN.	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	_ 2	H	23 8	۶l c	۱ د
9	NX.	0	NA	NO		_	_		łŀ	Ť	-	균
_	-	_	_	-	Food obtained from approved source	_	_		L	- "	. 00	씍
10	0	0	0	26	Food received at proper temperature				H	24 C	o I c	١
11	苯	0			Food in good condition, safe, and unadulterated	0 0 5 16 36 0 17 36 0 18 00 0 17 36 0 0 18 00 18 00 19 36 0 0 19 3						
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П	11	4 Or	л
	IN	OUT	NA	NO	Protection from Contamination				1 [25 (7	Я
13	黛	0	0		Food separated and protected	0	0	4	1 [26 8	8 0	л
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [- 11	1 OL	л
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [27 (0	,

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

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		OUT=not in compliance COS=com Compliance Status	COS		_
	OUT		003	- 1	
28	0	Pasteurized eggs used where required	0	0	-
29	18	Water and ice from approved source	18	ŏ	١.
30	18	Variance obtained for specialized processing methods	18	ŏ	Н
30	OUT	Food Temperature Control		_	-
	001		_		-
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT				
35	Ж	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	т

Signature of Person In Charge

specti	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	M	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

You have the right to request a in (10) days of the date of the

01/20/2022

Date Signature of Environmental Health Specialist

Date

01/20/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Bonefish Grill				
Establishment Number #: 605180409				
NSPA Survey – To be completed if Age-restricted venue does not affirmatively res		facilities at all times to		
twenty-one (21) years of age or older.	anct access to its buildings or	raciities at all times to	persons wno are	
Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating i	nto areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibited	d by the Act.			
Western bir a late				
Warewashing Info	Annifero Tues	PPM	Townson town (Feb.	
Maonine Name	Sanitizer Type	PPM	Temperature (Fah	irenneit)
	•		•	
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)
Rice		Hot Holding	137	
1		1		

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
35:
35: 42:
54:
***One many at the and of this document for any violations that could not be displayed in this source.

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18:

19: 20: 21: 22: 23: 24: 25:

26: 27: 57: 58:



Establishment Information Establishment Name: Bonefish Grill							
Comments/Other Observations							
1:							
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:							
3:							
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5. 6 [.]							
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1 7:							

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: Bonefish Grill	
Establishment Number: 605180409	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information	
Establishment Name: Bonefish Grill	
Establishment Number #: 605180409	Ī
Saurana	
Sources	
Source Type:	Source:
Additional Comments	
Violation 19 corrected. Hot holding temperatures are	within range today. Contine to monitor routinely.