

Establishment Name

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 90

O Farmer's Market Food Unit **Boathouse Grill** Permanent O Mobile Type of Establishment

1459 Riverside Drive, Chattanooga, TN, USA Address

Chattanooga

Time in 11:30; AM AM/PM Time out 12:45; PM AM/PM

Follow-up Required

09/28/2022 Establishment # 605163304 Embargoed 0 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

117	N=in c	ompli	iliance OUT=not in compliance NA=not applicable NO=not observed COS=corre							
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision				П	Ţ
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1 10	6 2
	IN	OUT	NA	NO	Employee Health				1 17	7
2	ЭX	0			Management and food employee awareness; reporting	0	0			Т
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	Г
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	8
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	9 7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	गा
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1
6	黨	0		0	Hands clean and properly washed	0	0		] [2	эI.
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	] <sub>[2:</sub>	2 5
		OUT	NA	NO	Approved Source		_	_	1 [	1
9	黨	0			Food obtained from approved source	0	0			
10	0	0	0	×	Food received at proper temperature	0	0	] _ [	2	4
11	×	0			Food in good condition, safe, and unadulterated	0	0	] 5	ΙĽ	1
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			
	IN	OUT	NA	NO	Protection from Contamination				2:	5
13	Æ	0	0		Food separated and protected	0	0	4	2	6
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	243	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	×		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	菜	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

O Temporary O Seasonal

级 Yes O No

#### trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r
-					

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-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	_:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

09/28/2022

Signature of Person In Charge

Date Signature of

09/28/2022 Date

\*\*\*\* 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: Boathouse Grill
Establishment Number #: 605163304

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.	П
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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)
Sani bucket	Quat	300	
Dish machine	Heat		160
Dish machine		100	

Equipment Temperature	
Description	Temperature ( Fahrenheit)

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Chx salad	Cold Holding	40
Cut toms	Cold Holding	39
Shrimp	Cooking	162
Corn	Cold Holding	41
Shrimp raw	Cold Holding	39
Pico	Cold Holding	40
Chicken	Cooling	66
Blk beans	Hot Holding	156
Pork	Hot Holding	135
Raw fish	Cold Holding	40
Cut toms	Cold Holding	39
Feta	Cold Holding	40
Fish	Cooking	202
Queso	Hot Holding	140
Raw chx	Cold Holding	39

Observed Violations						
Total # 1						
Repeated # 0						
7: Grill cook using bare hand to touch bread and slide proteins off spatula.						
<b>3</b> · · · · · · · · · · · · · · · · · · ·						
***See page at the end of this document for any violations that could not be displayed in this space.						

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



### Establishment Information

Establishment Name: Boathouse Grill Establishment Number: 605163304

## 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: Observed good hand washing
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Approved sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Excellent tag tracking
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling food using ice and walkin in small batches.
- 19: See food temps
- 20: See food temps
- 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: On menu
- 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.

<sup>\*\*\*</sup>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: Boathouse Grill	
Establishment Number: 605163304	
	oathouse Grill 605163304
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

stablishment Inform					
	athouse Grill				
Establishment Number #: 605163304					
Sources					
Source Type:	Water	Source:	Tnam		
Source Type:	Food	Source:	Sysco, us foods, halperns		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				