

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Fireside Grille Permanent O Mobile Establishment Name Type of Establishment 3018 Cummings Hwy. Suite-J O Temporary O Seasonal Address

Chattanooga Time in 11:45; AM AM / PM Time out 12:00; PM AM / PM 10/18/2021 Establishment # 605248539 Embargoed 0 Inspection Date

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

Number of Seats 92 Risk Category О3 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	red .		CC	<b>)\$</b> =∞	rrecte	d on-
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	OUT
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0
	IN	OUT	NΔ	NO	Employee Health	-		_	17		ŏ
2	XX.		TWA .	HO	Management and food employee awareness, reporting	0	О		<u> </u>	ř	ř
3	×	o			Proper use of restriction and exclusion	0	0	5		IN	оит
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	25	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT
8	*	0			Handwashing sinks properly supplied and accessible	0	0	2	23	900	0
	IN	OUT	NA	NO	Approved Source				23	×	١٠
9	黨	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	١٠
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT
	IN	OUT	NA	NO	Protection from Contamination				25		0
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

	Compliance Status						R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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		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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### duction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	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	ŀ
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	_

		Compliance Status	COS	I.	٧		
OUT Utensils and Equipment							
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0			
47	黨	Nonfood-contact surfaces clean	0	0			
	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			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0			
53	3%	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	Г		
56	0	Most recent inspection posted	0	0			
		Compliance Status	YES	NO	٧		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г		
58		Tobacco products offered for sale	0	0	١.		
59		If tobacco products are sold, NSPA survey completed	0	0			

st recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this re ten (10) days of the date of th 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

10/18/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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.

10/18/2021

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



Establishment Information								
Establishment Name: Fireside Grille								
Establishment Number #: [605248539								
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-S	moking" symbol are not con	spicuously posted at ev	ery entrance.					
Garage type doors in non-enclosed areas are n	not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	l by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)				
			•					
Equipment Temperature								
Description			Temperature ( Fah	renhelt)				
Food Temperature								
Description		State of Food	Temperature ( Fah	renhelt)				

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<sup>&</sup>quot;"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: Fireside Grille	
Establishment Number: 605248539	
Comments/Other Observations	
1:         2:         3:         4:         1:         2:         3:         44:         45:         66:         47:         88:         19:         20:         21:         22:         23:         24:         25:         26:         27:	
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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 Name: Fireside Grille Establishment Number: 605248539	Establishment Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Fireside Grille	
Additional Comments (cont'd)	Establishment Number: 605248539	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	A dellate and Community (an add)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
Establishment Name: Fireside Grille							
Establishment Number # 605248539							
Sources		7					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
***Priority items #13,21 corrected. \$	See report dated 10/7/21.***						