



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Ronnie's Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 408 Dodson Ave. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 12:15 PM AM / PM Time out 01:00 PM AM / PM
Inspection Date 03/20/2024 Establishment # 605197630 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 50

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)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="checkbox"/>	<input type="checkbox"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting					<input type="checkbox"/>	<input type="checkbox"/>	5																	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use					<input type="checkbox"/>	<input type="checkbox"/>	5																	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed					<input type="checkbox"/>	<input type="checkbox"/>	5																	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="checkbox"/>	<input type="checkbox"/>																		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Handwashing sinks properly supplied and accessible					<input type="checkbox"/>	<input type="checkbox"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source					<input type="checkbox"/>	<input type="checkbox"/>	5																	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature					<input type="checkbox"/>	<input type="checkbox"/>																		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated					<input type="checkbox"/>	<input type="checkbox"/>																		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food separated and protected					<input type="checkbox"/>	<input type="checkbox"/>	4																	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized					<input type="checkbox"/>	<input type="checkbox"/>	5																	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served					<input type="checkbox"/>	<input type="checkbox"/>	2																	

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

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

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. Code sections 18-1-101, 18-1-102, 18-1-103, 18-1-104, 18-1-105, 18-1-106, 18-1-107, 18-1-108, 18-1-109, 18-1-110, 18-1-111, 18-1-112, 18-1-113, 18-1-114, 18-1-115, 18-1-116, 18-1-117, 18-1-118, 18-1-119, 18-1-120, 18-1-121, 18-1-122, 18-1-123, 18-1-124, 18-1-125, 18-1-126, 18-1-127, 18-1-128, 18-1-129, 18-1-130, 18-1-131, 18-1-132, 18-1-133, 18-1-134, 18-1-135, 18-1-136, 18-1-137, 18-1-138, 18-1-139, 18-1-140, 18-1-141, 18-1-142, 18-1-143, 18-1-144, 18-1-145, 18-1-146, 18-1-147, 18-1-148, 18-1-149, 18-1-150, 18-1-151, 18-1-152, 18-1-153, 18-1-154, 18-1-155, 18-1-156, 18-1-157, 18-1-158, 18-1-159, 18-1-160, 18-1-161, 18-1-162, 18-1-163, 18-1-164, 18-1-165, 18-1-166, 18-1-167, 18-1-168, 18-1-169, 18-1-170, 18-1-171, 18-1-172, 18-1-173, 18-1-174, 18-1-175, 18-1-176, 18-1-177, 18-1-178, 18-1-179, 18-1-180, 18-1-181, 18-1-182, 18-1-183, 18-1-184, 18-1-185, 18-1-186, 18-1-187, 18-1-188, 18-1-189, 18-1-190, 18-1-191, 18-1-192, 18-1-193, 18-1-194, 18-1-195, 18-1-196, 18-1-197, 18-1-198, 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18-1-599, 18-1-600, 18-1-601, 18-1-602, 18-1-603, 18-1-604, 18-1-605, 18-1-606, 18-1-607, 18-1-608, 18-1-609, 18-1-610, 18-1-611, 18-1-612, 18-1-613, 18-1-614, 18-1-615, 18-1-616, 18-1-617, 18-1-618, 18-1-619, 18-1-620, 18-1-621, 18-1-622, 18-1-623, 18-1-624, 18-1-625, 18-1-626, 18-1-627, 18-1-628, 18-1-629, 18-1-630, 18-1-631, 18-1-632, 18-1-633, 18-1-634, 18-1-635, 18-1-636, 18-1-637, 18-1-638, 18-1-639, 18-1-640, 18-1-641, 18-1-642, 18-1-643, 18-1-644, 18-1-645, 18-1-646, 18-1-647, 18-1-648, 18-1-64

Establishment Name: Ronnie's Grill
Establishment Number #: 605197630

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.	

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple sink	Cl	100	

Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Cooked ham (refrigerator)	Cooling	79
Sliced tomatoes (prep table)	Cooling	54
Mayonnaise (prep table)	Cold Holding	40
Sausage (refrigerator)		40

Observed Violations

Total # 2

Repeated # 0

8: (OUT) Dirty utensils were being stored in the handwashing sink.
Handwashing sinks must not be used for storage of dirty or soiled items.
36: (OUT) Live German cockroach on top of refrigerator door.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ronnie's Grill

Establishment Number : 605197630

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) PIC shows knowledge of reportable symptoms and illnesses.
- 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: (IN) Proper employee handwashing guidelines observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NO) No raw animal foods cooked at establishment.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (IN) Cooked ham with a temperature of 79°F was cooked and placed in refrigerator within 30 minutes before inspection. Sliced tomatoes at prep table with a temperature of 54°F were prepped/sliced shortly before inspection and placed in prep table unit. Proper cooling methods used-foods will cool to proper temperatures appropriately.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN) Cold holding temperatures are at 41°F or below.
- 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: (IN) Consumer advisory provided.
- 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.

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

Establishment Information

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Establishment Number : 605197630

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605197630
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Source Type: Source:

Additional Comments