

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Follow-up Required

Time in 01:20 PM AM/PM Time out 03:00; PM AM/PM

O Temporary O Seasonal

11/12/2021 Establishment # 605252609 Embargoed 5 Inspection Date

Rodizio Grill Hamilton Place

Chattanooga

2100 Hamilton Place Blvd Ste 201

O Complaint O Preliminary O Consultation/Other

**K**Routine O Follow-up Purpose of Inspection О3

Number of Seats 400 级 Yes O No

SCORE

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>4</b> ≐in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	)\$=co	rrecte	d on-si	te
					Compliance Status	cos	R	WT				Ξ
	IN	OUT	NA	NO	Supervisien					IN	оит	1
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	-
	IN	OUT	NA	NO	Employee Health				17		0	r
2	300	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	黨	0	Г
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	0	楽	г
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Г
6	巡	0		0	Hands clean and properly washed	0	0		22	0	0	T,
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	_	Ľ
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	l II.			r
Ť	IN	OUT	NA	NO	Approved Source	Ť	_	-	23	×	0	ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Ī
10	0	0	0	38	Food received at proper temperature	0	0	1	I			Ţ
11	200	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	14
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	,
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	$\Box$
13	黛	0	0		Food separated and protected	0	0	4	26	嶷	0	
14	嵩	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	7
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	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	2	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	250	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	<b>X</b>	0			Toxic substances properly identified, stored, used	0	0	۰
	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.

			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	:
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	Utensils 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	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
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	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l ten (10) days of the date of th ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

11/12/2021

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

Date

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.

11/12/2021

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



#### Establishment Information

Establishment Name: Rodizio Grill Hamilton Place
Establishment Number #: 605252609

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)				
Dishmachine Sani bucket	High temp QA	200	168				

Equipment Temperature					
Description	Temperature ( Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Whip cream-dessert 2 ddr	Cold Holding	40
Cooked pasta-3 dr slider	Cold Holding	40
Rice	Hot Holding	140
Ceviche-walk in	Cold Holding	37
Raw meat	Cold Holding	37
Raw meat-walk in	Cold Holding	38
Raw chicken	Cold Holding	38
Raw beef	Cold Holding	40
Chicken-	Cooking	167
Beef stroganoff	Hot Holding	137
Rice	Hot Holding	167
Cut melon-buffett	Cold Holding	41
Chicken salad-buffet	Cold Holding	50
Tuna salad-buffet	Cold Holding	41
Potato salad-buffet	Cold Holding	41

Observed Violations							
Total # 2							
Repeated # ()							
20: Chicken salad on buffet is at 50F. This is likely due to overstacking product.							
This was discarded. New product was taken from the walk in at 38F and placed							
on the buffet line. Maintain cold food at 41F or below.							
27: Food items observed bagged and sealed from commissary with no approved							
HACCP. Carrots, onions, tomatoes were ventilated to allow oxygen flow today.							
Discontinue practice until approved HACCP plan is obtained							

<sup>\*\*\*\*</sup>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: Rodizio Grill Hamilton Place

Establishment Number: 605252609

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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: Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- \*\*soap dispensers are battery operated and push style as back up
- 9: Food received from commissary is bagged and sealed. This is not an approved method by the state. Sealed bags contain tomatoes, carrots, onions. Bags were punctured to allow oxygen flow.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Hot holding temperatures are held at 135F or above
- 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.

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 Name: Rodizio Grill Hamilton Place				
Establishment Number: 605252609				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Number # 605252609  Sources  Source Type: Food Source: US Foods Source Type: Water Source: Water is fi Source Type: Source:  Source Type: Source:  Additional Comments	
Source Type: Food Source: US Foods Source Type: Water Source: Water is for Source Type: Source: Source Type: Source: S	
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Additional Comments	