TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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in the late																		
Ş	Campa A																	
Eete	hiel		nt Nar		Miller's Ale House #94										O Farmer's Market Food Unit the two methods in the two methods in two			
Add			it rvar		2119 Gunbarrel Rd					_	Тур	e of E	Stabli	shme	O Temporary O Seasonal			
City	1035				 Chattanooga	Time in	02	<u></u>	0 P	M		1/01	а ть	50 0	at 03:40: PM AM / PM			
				1	05/10/2022 Establishment I							<u>0</u>		ne or				
		of In	ste		Routine O Follow-up	O Complaint			. t O Pre			• <u> </u>		0.000	nsuitation/Other		_	
		legor			01 02	123			04		ary				up Required 🕱 Yes O No Number o	Cante	37	1
RISK	Cat			Facto	ors are food preparation practices	and employee		vior	s mo				repo	rtec	to the Centers for Disease Control and Preve			-
				as c			_								control measures to prevent illness or injury.			
		(11)	uric de	algnat											INTERVENTIONS ach liem as applicable. Deduct points for category or subc	tegory.)	
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	d COS	L B I		S=con	rected	l on-si	ite duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision		000	- 1		h	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature		- 1	
1	黨	0	-		Person in charge present, demonstrates	knowledge, and	0	0	5	16	· · · ·	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
	IN	OUT	NA	NO	Employee Health					16		ő	ŏ		Proper cooking time and temperatures Proper reheating procedures for hot holding	ő	00	5
	風気	0			Management and food employee awaren Proper use of restriction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
_			NA	NO	Good Hygienic Practic		-		-	18	0	0	0	53	Proper cooling time and temperature	0	o	
4	黨黨	0			Proper eating, tasting, drinking, or tobacc		0	0	5		家	0		0	Proper hot holding temperatures	0	0	
	IN	OUT	NA	NO	No discharge from eyes, nose, and mout Preventing Contamination		0				×	<u>×</u>	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
_	<u>×</u>			-	Hands clean and properly washed No bare hand contact with ready-to-eat for	oods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	×	0	0	0	alternate procedures followed		0	0	_		IN	OUT	_		Consumer Advisory			
	IN		NA	NO	Handwashing sinks properly supplied and Approved Source	d accessible		0	×	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	嵩	0	0	152	Food obtained from approved source Food received at proper temperature			0			IN	OUT		NO	Highly Susceptible Populations			
11	×	ŏ			Food in good condition, safe, and unadul		ŏ	ŏ	5	24	٥	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	٥	0		0	Required records available: shell stock ta destruction		0	0				OUT		NO	Chemicals			
		OUT O		NO	Protection from Contamin Food separated and protected	nation	0	0	4	25 26	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
		ŏ			Food-contact surfaces: cleaned and sanit			_	5				NA	1000	Conformance with Approved Procedures	Ť	<u> </u>	
15	×	0			Proper disposition of unsafe food, returne served	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive	measures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
									TAU			ICES	3					
				00	Tenot in compliance Compliance Status	COS=corre		R		Inspec	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	_	OUT	_	lauriza	Safe Food and Water d eggs used where required		0	0	_		_	UT	ood ar	ud no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	lice from approved source		0	0	2	45					and used	0	0	1
3	0	OUT		ance c	btained for specialized processing metho Food Temperature Control	ds	0	0	1	46	: <	o v	/arews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods used; adequate equipment	for temperature	0	0	2	47	_		onfoo	d-con	tact surfaces clean	0	0	1
3	2	0	cont		properly cooked for hot holding		0	0	1	48		UT DH	ot and	l cold	Physical Facilities water available; adequate pressure	0	ा	2
3	_		<u> </u>		thawing methods used		0	0	1	49	_	K P	lumbir	ng ins	talled; proper backflow devices	0	0	2
3	_	OUT		mome	eters provided and accurate Food Identification		0	0	1	50	_	_			waste water properly disposed is: properly constructed, supplied, cleaned	8	0	2
3	5	0	Food	d prop	erly labeled; original container; required re	ecords available	0	0	1	52	: (use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contaminat	lon				53	13	КP	hysica	I faci	ities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals not present		0	0	2	54	•	D A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamina	ation prevented during food preparation, st	torage & display	0	0	1		0	UΤ			Administrative items			
3	_				leanliness		0	0	1	55	_	_		-	nit posted	0	0	0
3	_				ths; properly used and stored ruits and vegetables		0	0	1	56		<u> </u>	iost re	cent	Compliance Status			WT
4	_	OUT		to the	Proper Use of Utensils nsils; properly stored			0		57	-		omeE	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	×		
4	2	0	Uten	nsils, e	quipment and linens; properly stored, drie		0	0	1	58	F 🗌	Te	obaco	o pro	ducts offered for sale	0	0	0
4	_				/single-service articles; properly stored, u ed properly	sed		8		59		If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
Failu	re to	corri	ect an	y viola	tions of risk factor items within ten (10) days	may result in suspen	sion o	fyour	food s	ervice	esta	blishn	nent pe	ermit.	Repeated violation of an identical risk factor may result in rev	ocation	of you	ar food
man	ter a	nd po	ist the	most	recent inspection report in a conspicuous man	mer. You have the rig	ht to n	equest							e. You are required to post the food service establishment per lling a written request with the Commissioner within ten (10) da			
					14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-7					_	-	-	F	2				
()		en	v	2	"ashy	05/1	_0/2	022	<u>)</u>		Δ		12	K		05/1	.0/2	2022
Sigr	natu	re of	Pers	son In	Charge			C)ate	Sig	natu	re of	Envir	onme	ental Health Specialist			Date

,	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	e ****
	Free feed cafety training elecces are available each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(19220) (1004. 0=10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Miller's Ale House #94 Establishment Number #: 605255932

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ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dishmachine	High temp		161					
Sani buckets	QA	200						
Three comp sink	[200						

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Shrimp	Cooking	174				
Raw chicken-cold drawer	Cold Holding	40				
Beans	Hot Holding	136				
Coleslaw-cookline	Cold Holding	46				
Pork-cookline	Cold Holding	46				
Raw fish-cookline	Cold Holding	48				
Raw chicken	Cold Holding	41				
Raw hamburger-cookline cold drawer	Cold Holding	47				
Chicken strips-cold drawer	Cold Holding	50				
Sliced tomatoes-walk in	Cold Holding	41				
Ranch dressing-dressing unit	Cold Holding	41				
Raw chicken wings	Cold Holding	40				
Raw fish-prep unit breading	Cold Holding	38				
Cooked chicken-salad prep	Cold Holding	58				
Coleslaw-salad prep	Cold Holding	51				

Observed Violations

Total # 4

Repeated # ()

20: Multiple cold holding temperatues are out of range in multiple units on cooklines. Kitchen manager contacted for immediate maintenance who arrived during inspection. Item on cook line were temproarily relocated to walk in unit until repairs are made. Maintain TCS food cold at 41F or below. Montior temperatures throughout the day to ensure proper cold holding.

47: Food debris observed on can opener blade. Clean and sanitize on a more routine basis to prevent contamination.

49: Repair leak from faucet at prep sink.

53: Observed cracked floor tiles on kitchen cookline floor. Repair or replace floor tiles

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Establishment Information

Establishment Name: Miller's Ale House #94

Establishment Number : 605255932

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: (IN) 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.

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: (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: (IN) 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.
- 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.

Establishment Information

Establishment Name: Miller's Ale House #94 Establishment Number : 605255932

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Miller's Ale House #94 Establishment Number # 605255932

SourcesSource Type:FoodSource:Chaney BrosSource Type:WaterSource:Water is from approved sourceSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments