

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Permanent O Mobile

SCORE

Number of Seats 56

Dos Bros Fresh Mexican Grill Establishment Name Type of Establishment 627 Camp Jordan Pkwy. O Temporary O Seasonal Address Chattanooga Time in 02:15 PM AM / PM Time out 03:15: PM AM / PM City 01/04/2022 Establishment # 605304090 Embargoed 12 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Follow-up Required

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN OUT NA NO Employee Health							
2	380	0			Management and food employee awareness; reporting	0	0	
3	Proper use of restriction and exclusion		0	0	5			
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٥
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	38	Food received at proper temperature	0	0	
11	X	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	959	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures		0	5
17	0	0	0	300	Proper reheating procedures for hot holding	8	0	
	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	0	120	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	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

级 Yes O No

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	WT	
	OUT	Safe Food and Water				
28	0		0	0	1	[₄
29	0	Water and ice from approved source	0	0	2	Ľ
30	0	Variance obtained for specialized processing methods	0	0	1	ΙT
	OUT	Food Temperature Control				╵└
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	4
32	0	Plant food properly cooked for hot holding	0	0	1	1 4
33	ō	Approved thawing methods used	Ō	Ō	1	1 14
34	0	Thermometers provided and accurate	0	0	1	1 5
	OUT		1			1 13
35	0	Food properly labeled; original container; required records available	0	0	1	5
	OUT	Prevention of Food Contamination				5
36	0	Insects, rodents, and animals not present	0	0	2	5
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	5
39	186	Wiping cloths; properly used and stored	0	0	1	5
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensils		_		
41	0	In-use utensils; properly stored	0	0	1	1 3
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	5
43	0		0	0	1	l
44	10	Gloves used properly	0	0	-	_

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	COS	R	8
	OUT	Utensils and Equipment		_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	·
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48		Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	32	Sewage and waste water properly disposed	0	0	- :
51	O 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	羅	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	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hi in (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

01/04/2022

01/04/2022

Date

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

Date Signature of Environmental Health Specialist

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: Dos Bros Fresh Mexican Grill
Establishment Number ≠: 605304090

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 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)			
Dish Machine Triple Sink	Chlorine QA	100 200				

Equipment Temperature							
Description	Temperature (Fahrenheit)						
See Remarks							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut Leafy Greens	Cold Holding	39
Diced Tomatoes	Cold Holding	37
Carnitas (walk in)	Cold Holding	38
Chicken (steam table)	Hot Holding	162
Brown Rice (steam table)	Hot Holding	137
Queso (steam table)	Hot Holding	135
Beans	Hot Holding	165
*Proteins (warming cabinet)	Hot Holding	106

Observed Violations
Total # 5
Repeated # ()
19: TCS foods in hot holding cabinet holding between 105-112*F. Products were embargoed at time of inspection ~12. Unit is waiting to be repaired/replaced due to electrical issue. Advised to keep products at 135*F or above on range/oven or properly cool and re-heat products accordingly. (Embargoed) 39: Wet wiping cloths stored on working surfaces and not in sanitizer solution. 46: Only one drainboard provided for triple sink. Must provide two attached drainboards on both sides of triple sink to allow for proper storage and air drying of dishes/utensils. Proper chemical test kit not provided for dish machine. Pool test strips are not recommended for testing sanitizer concentrations at dish machine.
50: Greywater from dish machine and prep sink discharging onto floor. Must be
properly disposed of down sanitary sewer.
54: Designated areas not provided for employee beverages.

[&]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: Dos Bros Fresh Mexican Grill

Establishment Number: 605304090

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 employees washing hands as needed.
- 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 products obtained from approved sources.
- 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 during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Dos Bros Fresh Mexican Grill				
Establishment Number: 605304090				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Dos Bros Fresh Mexican Grill							
Establishment Number #: 605304090							
Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						