

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit **1885** Grill Establishment Name Permanent O Mobile Type of Establishment 3914 St Elmo Ave., Ste P O Temporary O Seasonal Address Chattanooga Time in 11:00; AM AM / PM Time out 12:00; PM City 05/14/2021 Establishment # 605227764 Embargoed 0 Inspection Date

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

Number of Seats 104 Risk Category О3 04 Follow-up Required O Yes 疑 No

rted to the Centers for Dis ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IH, OUT, HA, HO) for each nam dats for category or se

	N≃in	compl	iance		OUT=not in compliance NA=not applicable NO=not observe	ed			S≔co	rrecte	d on-si	te duri	ing ins	pection R=repeat (violation of the same code provis
					Compliance Status	cos	R	WT						Compliance Status
	IN	OUT	NA.	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
- 17	0.0	┰	_	_	Person in charge present, demonstrates knowledge, and	_								Control For Safety (TCS) Foods
ין	題				performs duties	0	0	5	16	0	0	0	黨	Proper cooking time and temperatures
		_	_	NO					17	0	0	0	300	Proper reheating procedures for hot holding
2	120	0			Management and food employee awareness; reporting	0	0				0117		NO	Cooling and Holding, Date Marking, and Time as
3	類	0			Proper use of restriction and exclusion	0	0	۰		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	N.A	NO	Good Hygienic Practices				18	×	0	0	0	Proper cooling time and temperature
4	TX	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1		0	0	Proper hot holding temperatures
5	凝	0		0	No discharge from eyes, nose, and mouth	0	0	Ů	20		0	0		Proper cold holding temperatures
	IN	OUT	-	1000	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition
6	接	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	Time as a public health control: procedures and records
7	120	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_			
F.			Ľ	_	alternate procedures followed	-	-	_	\vdash	IN	OUT	NA	NO	
8		0		NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	冥	0	0		Consumer advisory provided for raw and undercooked
Η,	_	_	_	I NO		_	10	-	ь		OUT	NIA	_	food
9	-		_	Len	Food obtained from approved source	9	0		\vdash	IN	001	NA	NO	Highly Susceptible Populations
10	_	_		12%	Food received at proper temperature	0	0	5	24	0	ΙoΙ	200		Pasteurized foods used; prohibited foods not offered
111	18	0	_	_	Food in good condition, safe, and unadulterated	0	-	*	\vdash					
12	1 -	_	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	Chemicals
	-	_	_	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used
13		0			Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used
14	100	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

Good Retail Practices are preventive m res to control the introduction of pathogo cals, and physical objects into fo

L PRACTICES

			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	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Г
33	0	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	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	328	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	M	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
\Box		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0 0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a he rt. T.C.A. profices 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

05/14/2021

Date Signature of Environmental Health Specialist

05/14/2021

Date

Signature of Person In Charge

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: 1885 Grill

Establishment Number #: |605227764

NSPA Survey –	To b	e comp	leted i	if #57	İS	"No"
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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	Chlorine	100						
Triple Sink	QA	400						

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit				
Cole Slaw	Cold Holding	36				
Ground Beef	Cold Holding	38				
Shrimp	Cold Holding	39				
Chicken	Cold Holding	40				
Cut Leafy Greens	Cold Holding	38				
Shrimp	Cold Holding	37				
Ground Beef	Cold Holding	39				
Rice	Hot Holding	198				
Mashed Potatoes	Hot Holding	187				
Wings (15 hrs)	Cooling	126				

Observed Violations
Total # 6
Repeated # ()
37: Bulk food products stored on floor. Must be 6" off floor.
38: Employee hair not properly restrained.
39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
47: Some non food contact surfaces noted in kitchen.
53: Floors dirty behind/underneath equipment. Floors in poor repair in kitchen.
Walls dirty behind/underneath equipment.
54: Excessive heat noted in kitchen.

[&]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

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Establishment Number: 605227764

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (IN) Wings cooling at 126*F/15 minutes. Items properly stored on sheet pan to facilitate cooling process.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (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.

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e last page for additional comments.	

Establishment Information

Establishment Information Establishment Name: 1885 Grill Establishment Number #: 605227764 Sources Source Type: Food Source: Approved sources noted Source Type: Water Source: Public Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**