

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Boathouse Grill** Permanent O Mobile Establishment Name Type of Establishment

1459 Riverside Drive, Chattanooga, TN, USA O Temporary O Seasonal Chattanooga Time in 02:35 PM AM/PM Time out 02:55: PM AM/PM

06/14/2021 Establishment # 605163304 Embargoed 0 Inspection Date

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 90 Risk Category Follow-up Required O Yes 疑 No

| 10 | <b>₽</b> in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | ed  |   | Ç  |
|----|---------------|-------|------|----|---|-----|---|----|
|    |               |       |      |    | Compliance Status   | cos | R | WT |
|    | IN            | OUT   | NA   | NO | Supervision   |     |   |    |
| 1  | 氮             | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN            | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2  | $\exists x$   | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 |    |
| 3  | ×             | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN            | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | 30            | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | 5  |
| 5  | *             | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|    | IN            | OUT   | NA   | NO | Proventing Contamination by Hands   |     |   |    |
| 6  | 100           | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 鉱             | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>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  | 窓             | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0             | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×             | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | M             | 0     | 0    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN            | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13 | ×             | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | ×             | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | Ħ             | 0     |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  |

|    |    |     |    |    | Compliance Status   | COS | к | WI |
|----|----|-----|----|----|---|-----|---|----|
|    | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 |    | 0   | 0  | 0  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 8  | 0   | 0  | 0  | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | ×  | 0   | 0  | 0  | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×  | 0   | 0  | 0  | Proper hot holding temperatures   | 0   | 0 |    |
| 20 |    | 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<br>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 | оит | NA | NO | Chemicals   |     |   |    |
| 25 |    | 0   | X  |    | Food additives: approved and properly used                                  | 0   | 0 | -  |
| 26 | 2  | 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<br>HACCP plan            | 0   | 0 | 5  |

|    |     |  | G00 | D R | 3/. |
|----|-----|--|-----|-----|-----|
|    |     | OUT=not in compliance COS=corr   |     |     |     |
|    |     | Compliance Status  | cos | R   | WT  |
|    | 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   | 2   |
| 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<br>control | 0   | 0   | 2   |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0   | 1   |
| 33 | 0   | Approved thawing methods used  | 0   | 0   | 1   |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0   | 1   |
|    | OUT | Food Identification  |     |     |     |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0   | 1   |
|    | OUT | Prevention of Food Contamination   |     |     |     |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0   | 2   |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0   | 1   |
| 38 | 0   | Personal cleanliness   | 0   | 0   | 1   |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0   | 1   |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0   | 1   |
|    | OUT | Proper Use of Utensils   |     |     |     |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0   | 1   |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0   | 1   |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0   | 1   |
| 44 |     |  |     |     |     |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                        | cos   | R  | W   |
|-------|-----|---|-------|----|-----|
|       | OUT | Utensils and Equipment  | _     |    |     |
| 45    | 0   | Food and norifood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0     | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                          | 0     | 0  | 1   |
| 47    | 黨   | 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    | 0   | Physical facilities installed, maintained, and clean                                      | 0     | 0  | 1   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                  | 0     | 0  | 1   |
|       | OUT | Administrative Items  |       |    |     |
| 55    | 0   | Current permit posted   | ि     | 0  | Γ,  |
| 56    | 0   | Most recent inspection posted   | 0     | 0  | _ ` |
|       |     | Compliance Status   | YES   | NO | W   |
|       |     | Non-Smokers Protection Act  |       |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act  | - 100 | 0  |     |
| 58    |     | Tobacco products offered for sale   | 0     | 0  | 0   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0     | 0  |     |

cuous manner. You have the right to request a h ten (10) days of the date of the

06/14/2021

06/14/2021

Date

Signature of Person In Charge

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

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.

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



| Establishment Information  |  |                          |                         |          |  |  |  |  |  |
|--|--|--------------------------|-------------------------|----------|--|--|--|--|--|
| Establishment Name: Boathouse Grill  |  |                          |                         |          |  |  |  |  |  |
| Establishment Number #:  605163304   |  |                          |                         |          |  |  |  |  |  |
|  |  |                          |                         |          |  |  |  |  |  |
| NSPA Survey - To be completed if   |  |                          |                         |          |  |  |  |  |  |
| Age-restricted venue does not affirmatively rest<br>twenty-one (21) years of age or older. |  |                          |                         |          |  |  |  |  |  |
| Age-restricted venue does not require each per   | rson attempting to gain entr   | y to submit acceptable f | form of identification. |          |  |  |  |  |  |
| "No Smoking" signs or the international "Non-S   | "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. |                          |                         |          |  |  |  |  |  |
| Garage type doors in non-enclosed areas are r  | Garage type doors in non-enclosed areas are not completely open.   |                          |                         |          |  |  |  |  |  |
| Tents or awnings with removable sides or vents   | s in non-enclosed areas are  | not completely remove    | d or open.              |          |  |  |  |  |  |
| Smoke from non-enclosed areas is infiltrating in   | nto areas where smoking is   | prohibited.              |                         |          |  |  |  |  |  |
| Smoking observed where smoking is prohibited   | i by the Act.  |                          |                         |          |  |  |  |  |  |
|  |  |                          |                         |          |  |  |  |  |  |
| Warewashing Info   |  |                          |                         |          |  |  |  |  |  |
| Machine Name   | Sanitizer Type   | PPM                      | Temperature ( Fai       | renhelt) |  |  |  |  |  |
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| Equipment Temperature  |  |                          |                         |          |  |  |  |  |  |
| Description  |  |                          | Temperature ( Fah       | renhelf) |  |  |  |  |  |
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| Food Temperature   |  |                          |                         |          |  |  |  |  |  |
| Description  |  | State of Food            | Temperature (Fah        | renhelt) |  |  |  |  |  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: Boathouse Grill   |  |
|---|--|
| Establishment Number: 605163304   |  |
|   |  |
| Comments/Other Observations   |  |
|   |  |
| 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14:  |  |
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| <b>14</b> :   |  |
| <b>15</b> :   |  |
| 16:   |  |
| 17: Correctly reheating sweet potatoes to 165°F before hot holding.<br>18:                            |  |
| 10.<br>10·  |  |
| 20 <sup>.</sup>   |  |
| 19: 20: 21: 22: 23: 24: 25: 26:   |  |
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| Additional Comments   |  |

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| Establishment Name: Boathouse Grill Establishment Number: 605163304                                 | Establishment Information              |  |
|---|--|--|
| Establishment Number: 605163304  Comments/Other Observations (cont'd)  Additional Comments (cont'd) |  |  |
| Additional Comments (cont'd)  | Establishment Number: 605163304        |  |
| Additional Comments (cont'd)  |  |  |
| Additional Comments (cont'd)  | Comments/Other Observations (cont'd)   |  |
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| Establishment Information           |         |  |  |  |  |  |  |  |
|-------------------------------------|---------|--|--|--|--|--|--|--|
| Establishment Name: Boathouse Grill |         |  |  |  |  |  |  |  |
| Establishment Number #: 605163304   |         |  |  |  |  |  |  |  |
|                                     |         |  |  |  |  |  |  |  |
| Sources                             |         |  |  |  |  |  |  |  |
| Source Type:                        | Source: |  |  |  |  |  |  |  |
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| Source Type:                        | Source: |  |  |  |  |  |  |  |
| Source Type:                        | Source: |  |  |  |  |  |  |  |
| Additional Comments                 |         |  |  |  |  |  |  |  |
| Corrected #17                       |         |  |  |  |  |  |  |  |
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