### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

931		107	125															
					Old Gilman Grill										O Farmer's Market Food Unit			
Establishment Name Address 216 W 8th St						_	Тур	e of	Establi	shme	ent © Permanent O Mobile O Temporary O Seasonal	Z						
	055				Chattanooga	-	11	·	0 4						10.00 DM			
City								1.0			_			me ou	ut 12:30; PIVI AM/PM			
Inspe					11/02/2021 Establ				_	Emba		d L			L			
Purp				tion	KRoutine O Follow-				O Pr	elimin	ary		C	Cor	nsultation/Other		10	<u></u>
Risk	Cat		·	act	O1 X2	O3	beha		04	atc	omn	nonh			up Required 🐹 Yes O No Number o		_	2
															control measures to prevent illness or injury.			
		(")	rk de	algae		ODBORNE ILLNESS RI A, HO) for each numbered iten									INTERVENTIONS ach liem as applicable. Deduct points for category or subc	tegory.	a	
IN-	in c	ompii	nce		OUT=not in compliance NA=not			_		)S=co	rrecte	d on-s	site duri	ng ins	pection R=repeat (violation of the same code pro-			
	IN	OUT	NA	NO	Compliance Sta Supervi		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
_	1				Person in charge present, demo		0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties Employee	Health	-		-		<u>湯</u> 0	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
2 3 5	_			_	Management and food employe Proper use of restriction and ex		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a	·		
_	R N		NA	NO	Good Hygienic		-		_	18	0	0	0	<u>8</u> 3	Public Health Centrol Proper cooling time and temperature	-	ा	
4		0			Proper eating, tasting, drinking, No discharge from eyes, nose, a		0	0	5	19		0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preventing Contam	ination by Hands					õ				Proper date marking and disposition		ŏ	5
_		0	0	0	Hands clean and properly wash No bare hand contact with read		0	0 0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
8 1	X	0	-	-	alternate procedures followed Handwashing sinks properly sup	pplied and accessible	-	0	2	23	IN XX	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
_	_	OUT O	NA	NO	Approved Food obtained from approved set		0	0	_	-	IN IN	OUT	_	NO	food Highly Susceptible Populations	<u> </u>	<u> </u>	-
	0	0	0	2	Food received at proper temper Food in good condition, safe, an	ature	0		5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
_		0	0	0	Required records available: she		6	ŏ	Ť		IN	OUT	NA	NO	Chemicais			
			NA	NO		Contamination				25	0	0	X		Food additives: approved and properly used	0	8	5
13 2 14 2					Food separated and protected Food-contact surfaces: cleaned	and sanitized		0		26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	0	
15 }	2	0			Proper disposition of unsafe foo served	d, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Practices are pre	ventive measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
							GOO	DR	ar/A	L PR	ACT	ICE	8					
	_			00	Tenot in compliance Compliance Sta	COS=corre tus		R		inspe	ction				R-repeat (violation of the same code provision Compliance Status		R	WT
28	_	OUT	Past	euríz	Safe Food and W ed eggs used where required	later	0		1		_	UT	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
29	1	0	Wate	erand	tice from approved source obtained for specialized processi	og methods	0	0 0	2	4	-	<u> </u>	constru	cted,	and used	0	0	1
	_	OUT			Food Temperature	Control			_	4		_			g facilities, installed, maintained, used, test strips	0	0	1
31		0	Prop contr		oling methods used; adequate ec	aupment for temperature	0	0	2	4	_	0 NUT	vontoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
32 33	_				properly cocked for hot holding thawing methods used		8	8	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices	8	8	2
34	ŀ.	X			eters provided and accurate		ŏ	ŏ	1	5	0 1	1 S	Sewag	e and	waste water properly disposed	ō	0	2
35	_	OUT O	Ecor	1 nenr	Food Identificat entry labeled; original container; re		0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT	- 000	1 10 9	Prevention of Feed Com	-	ľ			53 O Physical facilities installed, maintained, and clean		-	6	1				
36	;	0	Insec	cts, ro	dents, and animals not present		0	0	2	5	4 0	_			ntilation and lighting; designated areas used	0	0	1
37	,	0	Cont	amin	ation prevented during food prep	aration, storage & display	0	0	1		0	UT			Administrative items			
38	_	-	-		leanliness		0	0	1	5	_	_		-	nit posted	0	8	0
39 40	_			- N.	ths; properly used and stored ruits and vegetables			0		P	6 0		viost re	cent	Compliance Status			WT
41	_	OUT	In-us	e ute	Proper Use of Ute nsils; properly stored	asils	0	0	1	5	7	-	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
42	2	0	Uten	sils, (	quipment and linens; properly st a/single-service articles; properly		0	0	1	5	8		Tobacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
44	_				ed property	50700, 0500		ŏ		Ľ			1 100000	00 pr	odaccarate solid, Nor X samely completed	10		
															Repeated violation of an identical risk factor may result in re- e. You are required to post the food service establishment per			
		nd po	st the	most		cuous manner. You have the rig	the to r	eques							Ning a written request with the Commissioner within ten (10) d			
1	(	(	$\square$			11/0	)2/2	021	L		ζ	h	n	$\mathcal{D}$	Elly	11/0	)2/2	2021
Sign	atu	re of	Pers	on Ir	Charge			_	Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist	•		Date
	**** Additional food safety information can be found on our website. http://tn.gow/health/article/eh-foodservice ****																	

	Autorial loop safety mornation can be round on our website, in graning or near than to be environment we
6.45	Free food safety training classes are available each month at the county health department.

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
P192201 (Nev. 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: Old Gilman Grill Establishment Number #: 605255153

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 wenty-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.	
Sarage 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)				
Triple Sink	QA	200					
Wiping Cloth Solution	QA	200					
Dish Machine			190				

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

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Spinach	Cold Holding	37			
Chicken	Cold Holding	34			
Pasta	Cold Holding	37			
Mahi Mahi	Cold Holding	39			
Filet	Cold Holding	38			
Mortadella	Cold Holding	40			
Trout (walk in)	Cold Holding	37			
Mashed Potatoes	Hot Holding	147			
Ground Beef	Cold Holding	37			
Burgers	Cooking	169			

#### Observed Violations

Total # 3

Repeated # 0

21: Proper disposition of datemarked, TCS, RTE foods not provided. Products are to be held (6days+1day of prep/opened).

34: Thermometer not accurate in reach in cooler on cookline.

50: Wastewater from ice machine discharging onto floor.

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



Establishment Name: Old Gilman Grill

Establishment Number : 605255153

#### 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: (IN) Shell stock tags available. Undercooked salmon is fresh/farmraised.
- 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) 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.
- 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.

\*\*\*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: Old Gilman Grill

Establishment Number : 605255153

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Old Gilman Grill Establishment Number #: 605255153

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments