



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Dos Bros Fresh Mexican Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 627 Camp Jordan Pkwy. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 11:45 AM AM / PM Time out 12:00 PM AM / PM
Inspection Date 01/09/2024 Establishment # 605304090 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 56

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Employee Health					Good Hygienic Practices					Preventing Contamination by Hands					Approved Source					Protection from Contamination				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Person in charge present, demonstrates knowledge, and performs duties.					Management and food employee awareness, reporting					Proper eating, tasting, drinking, or tobacco use					No discharge from eyes, nose, and mouth					Food obtained from approved source					Food separated and protected				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper reheating procedures for hot holding					Hands clean and properly washed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					Food received at proper temperature					Food-contact surfaces: cleaned and sanitized				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Proper cooling time and temperature					Handwashing sinks properly supplied and accessible					Required records available: shell stock tags, parasite destruction					Food in good condition, safe, and unadulterated					Proper disposition of unsafe food, returned food not re-served				
Proper use of restriction and exclusion					Proper date marking and disposition					Approved source					Protection from contamination					Required records available: shell stock tags, parasite destruction					Proper disposition of unsafe food, returned food not re-served				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected				
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Consumer advisory provided for raw and undercooked food					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized				
Proper use of restriction and exclusion					Time as a public health control: procedures and records					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Highly Susceptible Populations					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Chemicals					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES					
OUT=not in compliance		COS=corrected on-site during inspection		R=repeat (violation of the same code provision)	
Compliance Status		COS	R	WT	
	OUT	Safe Food and Water			
28	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control			
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1
34	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification			
35	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination			
36	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1
	OUT	Proper Use of Utensils			
41	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	1

Compliance Status		COS	R	WT	
	OUT	Utensils and Equipment			
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1
47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1
	OUT	Physical Facilities			
48	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2
49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1
53	<input type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1
54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1
	OUT	Administrative Items			
55	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0
56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	0
Compliance Status		YES	NO	WT	
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>	0
58		Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0
59		If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/09/2024 Signature of Environmental Health Specialist [Signature] Date 01/09/2024

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

**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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 2

Repeated # 0

47:

54:

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Establishment Information

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Establishment Number : 605304090

Comments/Other Observations

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***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.

***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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Establishment Number : 605304090

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #:	605304090

Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
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Additional Comments

Priority item #17 corrected. See original report dated 1/9/24.