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

		大学	A. C.																
Estat	xish	men	t Nar		Moe's Southwestern Grill Type of Establishment O Mobile														
Addre	155			O Temporary O Seasonal															
City					Chattanoog	ja	Time in	02	2:4	5 F	M	41		и ти		at 02:55: PM AM / PM			
,					11/03/20	21 Establishment					Emba	-			110 01				
Inspe Purpo					O Routine	Establishment	O Complaint	<u> </u>			emoa		-		0.000	nsuitation/Other			
					-					_	Constraints	ary						76	
Risk	Cate				O 1 ors are food pr	eparation practice	O3 s and employee	beha		04 8 mo	et co	mm	only			up Required O Yes 🕱 No Number of : to the Centers for Disease Control and Preven	seats tion	10	
				as c	ontributing fac									_		control measures to prevent illness or injury.			
		(Ma	rk de	elgnet	ed compliance sta											INTERVENTIONS ach Item as applicable. Deduct points for category or subcat	egory.	)	
IN-i	n co	mpīt	ance			ance NA=not applicable	NO=not observe				S=cor	recter	t on-si	ite duri	ng ins	pection R=repeat (violation of the same code provis			
	N	оит	NA	NO	Con	Supervision		COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	-	0			Person in charge	present, demonstrates	knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
			NA	NO	performs duties	Employee Health		-		-		意識	00	0		Proper cocking time and temperatures Proper reheating procedures for hot holding	0	00	5
2		_				food employee awarer	ness; reporting		<u> </u>	5		IN	олт		NO	Cooling and Holding, Date Marking, and Time as			
	R) N	0	NA			triction and exclusion ood Hygionic Practic		0	0	_	18	0	0	0	84	Proper cooling time and temperature	0		
412	K.	0	1404	0	Proper eating, tas	sting, drinking, or tobac	co use	0	0	5	19	黨	0	0	Õ	Proper hot holding temperatures	0	0	
5 2	N (	0	NA			m eyes, nose, and mou ting Contamination		0	0	-	20 21	20	00	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6 }	X	0		0	Hands clean and	properly washed		0	0	5	22		0	X	-	Time as a public health control: procedures and records	0	0	
	ĸ	0	0	0	alternate procedu			0	0	°		IN	OUT			Consumer Advisory			
8)	N I	읈	NA	NO	Handwashing sin	ks properly supplied an Approved Source	d accessible	0	0	2	23	0	0	箴		Consumer advisory provided for raw and undercooked food	0	0	4
9 8	2	0				m approved source		0				IN	OUT	NA		Highly Susceptible Populations			
10 0			0	×		proper temperature dition, safe, and unadu	Iterated	0	00	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	0	×	0	Required records destruction	available: shell stock t	ags, parasite	0	0			IN	OUT	NA	NO	Chemicais			
			NA	NO	Prote	ection from Contami	nation					0	0	X		Food additives: approved and properly used	0	0	5
13 ) 14 )		읭	응		Food separated a Food-contact surf	and protected faces: cleaned and san	tized		0	5	26	<u>祭</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15 8	_	_			Proper disposition served	n of unsafe food, return	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
			_	_									_						
				Goo	d Retail Practi	ices are preventive							_		gens	, chemicals, and physical objects into foods.			
				-00	Prot in compliance		COS=corre	GOO cled o					ICE	3		R-repeat (violation of the same code provision)			
	_	OUT	_		Com	Pliance Status			R				171			Compliance Status Utensils and Equipment	COS	R	WT
28	_	0			d eggs used when	re required		0	0	1	4		UT D	ood ar	nd no	nfood-contact surfaces cleanable, properly designed,	0	0	1
29 30	_				ice from approve btained for specia	d source alized processing metho	ds	0	00	2			0			and used		$\vdash$	
	_	OUT			Food T	emperature Control		_		_	40		_			g facilities, installed, maintained, used, test strips	0	0	1
31			Prop contr		oling methods use	d; adequate equipment	for temperature	0	0	2	43		D N UT	onfoo	d-con	tact surfaces clean Physical Facilities	0	0	1
32					properly cooked f				0	1	41	8 (	D H			water available; adequate pressure		0	2
33	_				thawing methods eters provided and			0	0	1	49	_	_		- T	talled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT		- North Party		d identification		Ŭ		_	5	_				is: properly constructed, supplied, cleaned		ŏ	1
35		0	Food	l prop	erly labeled; origin	al container; required r	ecords available	0	0	1	53	2 0	<b>o</b>   G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
	-	OUT				of Food Contaminat	lon				53	_	_			lities installed, maintained, and clean	-	0	1
36		•	Insec	ts, ro	dents, and animal	is not present		0	0	2	54	+	-	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
37		_				iring food preparation, s	torage & display	0	0	1			UT			Administrative Items			
38					leanliness ths; properly used	and stored		0	0	1	50	_				nit posted inspection posted	0	0	0
40		0			ruits and vegetabl				ŏ		Ĕ	· · ·	- Iu		2-2115	Compliance Status	YES	NO	WT
41	_	OUT	In-core	o i dor	Prope nsils; properly stor	or Use of Utensils		0	0	-	57	,	-	ome	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	×		
42		0	Uten	sils, e	quipment and line	ins; properly stored, drie		0	0		58	8	T	obacc	o pro	ducts offered for sale	0	0	0
43					/single-service an ed properly	ticles; properly stored, u	ised		8	1	55	9]	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
	lure 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																		

th hazards shall be corrected i You are required to post the rmit in a con t p sit, its ing i tely or op od service e er 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 t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14 Þ

1 Alan	
Signature of Person In Charge	

11/03/2	2021	7
	Date	Signature of

11/03/2021

SCORE

#### Date

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

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Environmental Health Specialist

Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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



#### Establishment Information

Establishment Name: Moe's Southwestern Grill Establishment Number #: 605173557

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Chicken	Hot Holding	137	
Rice-alto sham	Hot Holding	158	
Black beans-alto shaam	Hot Holding	157	

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
53:

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



### Establishment Information

Establishment Name: Moe's Southwestern Grill Establishment Number : 605173557

Comments/Other Observations	
Comments/Other Observations         1:         2:         3:         4:         5:         6:         7:         8: Handwash station stocked and available today.         9:         10:         11:         12:         13:         14:         15:         16:         17:         18:         19: Hot holding temperatures are held at 135F or above         20:	
2:	
3:	
4:	
5:	
6:	2
7: O Handwach station stacked and swellakla taday.	
8: Handwash station stocked and available today.	
9.	
11.	
12.	
13:	
14:	
15:	
16:	
17:	
18:	
19: Hot holding temperatures are held at 135F or above	
20: 21: 22: 23: 24: 25: 26: 27: 57:	
21:	
22:	
23:	
24. 25:	
25. 26 <sup>.</sup>	
20. 27 <sup>.</sup>	
57 <sup>.</sup>	
58:	

\*\*\*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: Moe's Southwestern Grill Establishment Number: 605173557

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Moe's Southwestern Grill Establishment Number # 605173557

Sources		
Source Type:	Source:	
Additional Comments		

Violations 8 & 19 corrected today.