

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit 1885 Grill Permanent O Mobile Establishment Name Type of Establishment 3914 St Elmo Ave., Ste P O Temporary O Seasonal Address Chattanooga Time in 11:30; AM AM/PM Time out 12:30; PM AM/PM City 11/11/2022 Establishment # 605227764 Embargoed 0 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 104 ase Control and Prevention

04

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=
					Compliance Status	cos	R	WT	1
	IN	OUT	NA	NO	Supervision				П
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	o	5	H
	IN	OUT	NA	NO	Employee Health			-	1
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	Н
	IN	OUT	NA	NO	Good Hygienic Practices				П
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	11
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	黨	0		0	Hands clean and properly washed	0	0		1
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П
_	-	_	•	_	alternate procedures followed	_	_		1
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	П
		OUT	NA	NO	Approved Source	\vdash			П
9	黨	0			Food obtained from approved source	0	0		П
10	_	0	0	×	Food received at proper temperature	0	0		ll
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιl
12	0	0	323	0	Required records available: shell stock tags, parasite	0	0		П
	_			-	destruction	_	_	щ	н
- 40	IN	ОUТ	NA	NO	Protection from Contamination	L			н
13	~	0	0		Food separated and protected	0	0	4	H
14	0	3%	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П
15	338	0			Proper disposition of unsafe food, returned food not re-	0	0	2	П
	~	"			served	"	_	-	ı

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	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 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	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	COS		
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	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	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	245	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	10	Gloves used properly	0	0	

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

11/11/2022

Date Signature of Environmental Health Specialist

11/11/2022

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: 1885 Grill

Establishment Number #: |605227764

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)					
Dish Machine	Chlorine	50						
Triple Sink	Lactic Acid	1875						
Wiping Cloth Solution		1875						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
See remarks				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Shrimp	Cold Holding	39			
Fish	Cold Holding	39			
Sliced Tomatoes (green)	Cold Holding	35			
Crawfish (reach in)	Cold Holding	34			
Trout	Cold Holding	33			
Chicken (walk in)	Cold Holding	37			
Mashed Potatoes	Hot Holding	157			
Salmon	Cold Holding	37			
Rice	Hot Holding	177			
Baked Potatoes	Hot Holding	171			
*Cole Slaw	Cold Holding	48			
*Sour Cream	Hot Holding	47			
Sliced Tomatoes (reach in-storage)	Cold Holding	39			
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Observed Violations
Total # 6
Repeated # 0
14: Adequate cleaning/sanitizing frequency not provided. Recommend detailed cleaning regiment To adequately maintain food/non-food contact surfaces. 20: TCS foods on cookline holding between 45-49°F. Have unit serviced/adjusted/repaired as needed to properly hold TCS at 41°F or below. 38: Proper hair restraints not provided by employees in kitchen. 41: In use utensils stored in dipper well at 117*F. Must be 135*F or above. 47: Mold/mildew noted inside ice machine. 53: Floors dirty behind/underneath equipment. Floors in poor repair. Ceiling tiles missing/damaged/poor repair.

[&]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

Establishment Name: 1885 Grill
Establishment Number: 605227764

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: (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.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. 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**