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City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R W

O Farmer's Market Food Unit Fireside Grille Permanent O Mobile Establishment Name Type of Establishment 3018 Cummings Hwy. Suite-J O Temporary O Seasonal

Address Chattanooga Time in 11:00: AM AM / PM Time out 11:45: AM

10/07/2022 Establishment # 605248539 Embargoed 3 Inspection Date

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

Number of Seats 92 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

	IN:	in c	ompli	ance		_	OUT=not in compliance	NA=not applicable	NO=not observe	ed		-	:05	=cor	recte	d on-si	te duri	ng ins	spection Rerepeat
	Compliance Status								COS	R	WI]						Compliance Sta	
Γ	Т	IN	OUT	NA	NC	,		Supervision					1		IN	OUT	NA	NO	Cooking and Reheating
t		Person in charge present, demonstrates knowledge, and		owledge, and					Ш	***	001	ne.	nec	Control For Sat					
Ľ	'	邕	0			-	performs duties	,		0	0	5		16	0	0	0	×	Proper cooking time and ter
	IN OUT NA NO Employee Health					1	17	0	0	0	X	Proper reheating procedure							
\square^2	1	W.	0			Ţ	Management and food	employee awarenes	s; reporting	0	0	1.	7						Cooling and Holding, D
1.	٠L٠	080	_			ш.	Daniel and the state of the state of the	and the state of the state of				1 5		_	IN	OUT	NA	NO	

	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and 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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	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	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	XX	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5

Proper disposition of unsafe food, returned food not re

IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
0	0	0	黨	Proper cooking time and temperatures	0	0	5
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			
0	0	0	X	Proper cooling time and temperature	0	0	
×	0	0	0	Proper hot holding temperatures	0	0	
2	0	0		Proper cold holding temperatures	0	0	5
×	0	0	0	Proper date marking and disposition	0	0	
0	0	×	0	Time as a public health control: procedures and records	0	0	
IN	OUT	NA	NO	Consumer Advisory			
×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
IN	OUT	NA	NO	Highly Susceptible Populations			
0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
IN	оит	NA	NO	Chemicals			
0	0	X		Food additives: approved and properly used	0	0	5
8	0			Toxic substances properly identified, stored, used	0	0	•
IN	OUT	NA	NO	Conformance with Approved Procedures			
0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
		O O O O O O O O O O O O O O O O O O O	O O O O O O O O O O O O O O O O O O O	O O O S O O O S IN OUT NA NO O O O O O S O	O O O Scriptor For Safety (TCS) Foods O O O Scriptor Cooking time and temperatures O O O Scriptor reheating procedures for hot holding IN OUT NA NO Consumer Advisory Consumer advisory provided for raw and undercooked food IN OUT NA NO Consumer Advisory Consumer advisory provided for raw and undercooked food IN OUT NA NO Highly Susceptible Populations O O Scriptor Cooking time and temperatures Consumer Advisory Consumer advisory provided for raw and undercooked food IN OUT NA NO Consumer Advisory Consumer Adviso	O O O SC Proper cocking time and temperatures O O O O SC Proper reheating procedures for hot holding O O O O SC Proper reheating procedures for hot holding O O O O O SC Proper cocking time and temperature O O O O O Proper hot holding temperature O O O O Proper hot holding temperature O O O O Proper cold holding temperatures O O O O Proper date marking and disposition O O O O Proper date marking and disposition O O O O O Proper date marking and disposition O O O O O Proper date marking and disposition O O O O O Proper date marking and disposition O O O O O O O Proper date marking and disposition O O O O O O O O O O O O O O O O O O O	No

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	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=com					inspect	ion	R-repeat (violation of the same code provision)	_	=	Ξ
		Compliance Status	COS	R	١٧	ıπ	\vdash	Compliance Status	COS	R	\perp	
	OUT Safe Food and Water							OUT	Utensils and Equipment	\perp		
28 29	_	Pasteurized eggs used where required Water and ice from approved source	18	8	1	븬	45	38	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	ı
30		Variance obtained for specialized processing methods	ŏ	ŏ	+	H	H.:	-		-	 	t
	OUT						46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
31	0	Proper cooling methods used; adequate equipment for temperature	0	То	Τ,	2	47	0	Nonfood-contact surfaces clean	0	0	Γ
	-	control	ľ	1		'		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1	48		Hot and cold water available; adequate pressure	0		
33	0	Approved thawing methods used	0	10	1	1	49	0	Plumbing installed; proper backflow devices	0	0	Т
34	X	Thermometers provided and accurate	0	0	1	1	50	0	Sewage and waste water properly disposed	0	0	
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	Ι
35	0	Food properly labeled; original container; required records available	0	0	1	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
	OUT	Prevention of Food Contamination					53	3%	Physical facilities installed, maintained, and clean	0	0	Τ
36	麗	Insects, rodents, and animals not present	0	0	:	2	54	M	Adequate ventilation and lighting, designated areas used	0	0	
37	236	Contamination prevented during food preparation, storage & display	0	0	Ī	1		оит	Administrative Items			
38	0	Personal cleanliness	0	Т	T	1	55	0	Current permit posted	0	О	Т
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	0	0	1
40	0	Washing fruits and vegetables	0	0	1	1			Compliance Status	YES	NO	·Γ
	OUT	Proper Use of Utensiis							Non-Smokers Protection Act			
41	0	In-use utensils; properly stored		10		1	57		Compliance with TN Non-Smoker Protection Act		0	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0			1	58		Tobacco products offered for sale	0	0	1
43		Single-use/single-service articles; properly stored, used	0			1	59		If tobacco products are sold, NSPA survey completed	0	0	L
44	0	Gloves used properly	0	0	Ι.	1						

(10) days of the date of th

10/07/2022

10/07/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist Date

**** 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: Fireside Grille										
Establishment Number #: 605248539										
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 n	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	l by the Act.									
Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)						
		•	•							
Equipment Temperature										
Description			Temperature (Fah	renhelt)						
Food Temperature										
Description		State of Food	Temperature (Fah	renhelt)						
			1							
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Total # 6 Repeated # 0 34: 36:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Fireside Grille	
Establishment Number: 605248539	
Comments/Other Observations	
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Establishment Information	
Establishment Name: Fireside Grille	
Establishment Number: 605248539	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
te last page for additional comments.	

Establishment Information	1							
Establishment Name: Fireside Grille								
Establishment Number #: 605248539								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
Priority items #1,4,11,14,20 corrected. See original	report dated 9/27/22.							