

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

级 Yes O No

Date

O Farmer's Market Food Unit Hooter's Restaurant Permanent O Mobile Establishment Name Type of Establishment 5912 Brainerd Rd O Temporary O Seasonal Address Chattanooga Time in 11:01; AM AM / PM Time out 12:00; PM AM / PM City 08/29/2022 Establishment # 605242019 Embargoed 2 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 209

Follow-up Required

0 0 0 0 0	NA NA	NO	OUT=not in compliance NA=not applicable NO=not observed Supervision Person in charge present, demonstrates knowledge, and performs duties Employee Health Management and food employee awareness, reporting	O	R	w	Ť			OUT			Pection R=repeat (violation of the same code provision Compliance Status Cooking and Reheating of Time/Temperature	cos	R	W
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оит О	NA		performs duties Employee Health		0	5	٦.		IN	001	NA	NO				
оит О	NA		performs duties Employee Health		0	5							Control For Safety (TCS) Foods			
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0			Management and food employee awareness; reporting	-			1	17		_	_	_	Proper reheating procedures for hot holding	ŏ	0	5
-					नन ।			-				Cooling and Holding, Date Marking, and Time as				
-			Proper use of restriction and exclusion	0	0	5	ш		IN OUT N		NA	NO	a Public Health Control			
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	NA						_		0	_					_	
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	NA	1000						21	*	O O Proper date marking and disposition		0	0	_		
0		0		0	0		1	22	0	0	922	0	Time as a rublic health control: procedures and records	0	0	
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					IN OUT		NA	_								
			Handwashing sinks properly supplied and accessible	- XX	10	2	_	23	902	0	0			0	0	4
_	NA	NO		-			4.		0.0	_	_	-	1000			
0							ш		IN	OUT	NA	NO	Highly Susceptible Populations			
0	0	×					Ш	24	0	_	512		Pastourized foods used: prohibited foods not offered	_		- 5
×				1 265	0] 5	1		Pasteurized roods used, prohibited roods not offere		Pasteul Red loods used, profitated loods flot offered	_	-	ŭ		
0	310	0		0	0	1	П		IN	OUT	NA	NO	Chemicals			
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		NO		-			ч.			_	565				1	5
				_			_	26	0.0	$\overline{}$				0	0	
0	0			0	0	5	Ш	IN OUT NA NO Conformance with Approved Procedures								
0				0	0	2		27	0	0	\mathbb{X}			0	0	5
200		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 Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth OUT NA NO Preventing Contamination by Hands O O Hands clean and properly washed O O No bare hand contact with ready-to-eat foods or approved alternate procedures followed Handwashing sinks properly supplied and accessible OUT NA NO Approved Source Food obtained from approved source O O SC Food received at proper temperature Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite destruction Food separated and protected Food-contact surfaces: cleaned and sanitized	O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth O No Hands clean and properly washed O Hands clean and properly washed O No bare hand contact with ready-to-eat foods or approved alternate procedures followed Handwashing sinks properly supplied and accessible 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process, and

											_	
	GOOD RETAIL PRACTICES											
OUT=not in compliance CO\$=corrected on-site during inspection R-repeat (violation of the same code provision)												
	Compliance Status COS R			R	WT	1 [Compliance Status	COS	R	WT
	OUT	Safe Food and Water			1 [OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	ТО	1	11	45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	О	•
29	0	Water and ice from approved source	0	0	2	1 I	45 (4		constructed, and used	١.	I۷I	1
30	0	Variance obtained for specialized processing methods	0	0	1	1 [46 O	Missey webler for illing installed maletalend and test steller		0		
	OUT	Food Temperature Control				1 L	46 0		Warewashing facilities, installed, maintained, used, test strips	0		'
	000	Proper cooling methods used; adequate equipment for temperature		000	Γ.	1 [47 O	0	Nonfood-contact surfaces clean	0	0	1
31	氮	control	0	麗	2	1 🗀		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ŏ	ŏ	1	1 t	49		Plumbing installed: proper backflow devices	ŏ	Ŏ	2
34	_	Thermometers provided and accurate	0	0	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT		<u> </u>	-	_	11			Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	1
7.5	_	For decree de la balanta de la la contra de la contra del la contra de la contra del la c	┰	О	T.	11					$\overline{}$	
35	0	Food properly labeled; original container, required records available	0	١٥	1	ш		Garbage/refuse properly disposed; facilities maintained	0	이	1	
	OUT	Prevention of Food Contamination					53	3%	Physical facilities installed, maintained, and clean	0	200	1
36	0	Insects, rodents, and animals not present	0	0	2	П	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	級	Contamination prevented during food preparation, storage & display	0	0	1	11	OUT Administrative Items					
38	25	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	۰
40	0	Washing fruits and vegetables	0	О	1	1 [Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils		_		1 1			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1 t	57		Compliance with TN Non-Smoker Protection Act	×	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1 ľ	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0			1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 `						

n ten (10) days of the date of th

08/29/2022 08/29/2022 Date Signature of Environmental Health Specialist

**** 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: Hooter's Restaurant
Establishment Number #: | 605242019

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.	\top
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is inflitrating 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	100				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Cold case	37			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chili	Hot Holding	155
Cheese sauce	Hot Holding	145
Marinara sauce	Hot Holding	155
Boneless chicken breast	Cooking	180
Chicken tenders	Cooking	200
Lettuce	Cold Holding	40
Cut leafy lettuce	Cold Holding	39
Dressings	Cold Holding	40
Smoked wings	Cold Holding	39
Spicy wings	Cold Holding	39
Raw chicken	Cold Holding	39
Raw shrimp	Cold Holding	37
Raw chicken	Cold Holding	38
Wings	Cooling	50
Wings	Cooling	44

Observed Violations
Total # 7
Repeated # 0
8: Towel dispenser in back empty
11: Condensation dripping from refrigeration unit in cooler, pans with food
underneath lids have opening for spoons so water getting into food. Pans
mobed do not store underneath unit or catch condensation . Door not fully
closed will cause condensation 2 pans sauce discarded
31: Freezer door still damaged, ice building up at door, frost inside, repeat issue
37: Ceiling tiles removed over dish washing area, clean dishes not protected
38: Cook needs beard net
45: Prep room floor bad repair, old food accumulated in voids, freezer door
53: Ceiling tiles missing, floors bad repair. Old food accumulated at fryers,
behind equipment. Heavy grease buildup underneath fryers fire hazard

[&]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: Hooter's Restaurant Establishment Number: 605242019

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

- 10: (NO): No food received during 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.
- 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:

17: 18:

19:

20:

- 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: 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:

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.

[&]quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Hooter's Restaurant			
stablishment Number: 605242019			
omments/Other Observations (cont'd)			
dditional Comments (cont'd)			
ee last page for additional comments.			

Establishment Information

Establishment Information	
Establishment Name: Hooter's Restaurant	
Establishment Number # 605242019	
Sources	
Source Type:	Source:
Additional Comments	