



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

Establishment Name Blue Grass Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 55 E. Main St. ☐ Temporary ☐ Seasonal

City Chattanooga Time in 12:57 PM AM / PM Time out 02:11 PM AM / PM

Inspection Date 09/29/2021 Establishment # 605200831 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 50

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)				
Supervision															COS	R	WT												
1	<input type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>																						
Employee Health															COS	R	WT												
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting	<input type="radio"/>	<input type="radio"/>																						
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>																						
Good Hygienic Practices															COS	R	WT												
4	<input checked="" type="radio"/>	<input type="radio"/>			Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>																						
5	<input checked="" type="radio"/>	<input type="radio"/>			No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>																						
Preventing Contamination by Hands															COS	R	WT												
6	<input checked="" type="radio"/>	<input type="radio"/>			Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>																						
7	<input type="radio"/>	<input checked="" type="radio"/>			No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input checked="" type="radio"/>	<input type="radio"/>																						
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible	<input type="radio"/>	<input type="radio"/>																						
Approved Source															COS	R	WT												
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source	<input type="radio"/>	<input type="radio"/>																						
10	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Food received at proper temperature	<input type="radio"/>	<input type="radio"/>																						
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>																						
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>																						
Protection from Contamination															COS	R	WT												
13	<input checked="" type="radio"/>	<input type="radio"/>			Food separated and protected	<input type="radio"/>	<input type="radio"/>																						
14	<input checked="" type="radio"/>	<input type="radio"/>			Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input type="radio"/>																						
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served	<input type="radio"/>	<input type="radio"/>																						

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Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods															COS	R	WT												
16	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>																						
17	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>																						
Cooling and Holding, Date Marking, and Time as a Public Health Control															COS	R	WT												
18	<input checked="" type="radio"/>	<input type="radio"/>			Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>																						
19	<input checked="" type="radio"/>	<input type="radio"/>			Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>																						
20	<input checked="" type="radio"/>	<input type="radio"/>			Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>																						
21	<input checked="" type="radio"/>	<input type="radio"/>			Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>																						
22	<input checked="" type="radio"/>	<input type="radio"/>			Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>																						
Consumer Advisory															COS	R	WT												
23	<input checked="" type="radio"/>	<input type="radio"/>			Consumer advisory provided for raw and undercooked food	<input type="radio"/>	<input type="radio"/>																						
Highly Susceptible Populations															COS	R	WT												
24	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>																						
Chemicals															COS	R	WT												
25	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>																						
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>																						
Conformance with Approved Procedures															COS	R	WT												
27	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Compliance with variance, specialized process, and HACCP plan	<input type="radio"/>	<input type="radio"/>																						

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

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Utensils and Equipment										COS	R	WT		
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>										
46	<input checked="" type="radio"/>	Warewashing facilities; installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>										
47	<input type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>										
Physical Facilities										COS	R	WT		
48	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>										
49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>										
50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>										
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>										
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>										
53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>										
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>										
Administrative Items										COS	R	WT		
55	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>										
56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>										
Non-Smokers Protection Act										COS	R	WT		
57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input type="radio"/>										
58	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>										
59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>										

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge 09/29/2021 Date 09/29/2021 Signature of Environmental Health Specialist 09/29/2021 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:	Blue Grass Grill
Establishment Number #:	605200831

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)
Auto chlor	Chlorine	50	
Triple sink	Quat	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Potatoes	Hot Holding	140
Cut tomatoes	Cooling	50
Gravy	Hot Holding	124
Grits	Hot Holding	143
Diced ham	Cold Holding	40
Corn beef	Cold Holding	41
Sausage pattys	Cooling	81
Lettuce	Cold Holding	41
Potato salad	Cold Holding	36
Tomatoes	Cold Holding	39

Observed Violations

Total # 4

Repeated # 0

7: Staff barehanding ready to eat food.

31: Work on cooling in smaller batches, use ice baths. Cool in resch in cooler not low boy

46: Need test strips for quat sanitizer at triple sink

53: Storgae on floor in office creates pest harborage

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Establishment Information

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Establishment Number : 605200831

Comments/Other Observations

- 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.
- 6:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 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: Time on crate egg
- 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.

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

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Sources

Source Type: Source:

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Additional Comments

Have hood suspression system updated