TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

						FOOD SE	RVICE ESTA	BL	ISH	M	INT	- 11	NSF	PEC	TI	ON REPORT	SCO	RE		
ß			a start														\frown			
Esta	bist	hmen	t Nar	me	Bonefish C	Grill						-				Fermer's Market Food Unit Ø Permanent O Mobile	9			
Add	ress				2115 Gunk	oarrel Rd.					_	Typ	xe of E	stabli	shme	O Temporary O Seasonal				
City					Chattanoo	ga	Timo k	11	1.1	5 A	M			. т.		t 12:20: PM AM / PM				
		-			01/10/20	122	ent # 60518040					-	d <u>0</u>		ne or	A AW/PM				
		on Da	spec		SRoutine SRoutine	O Follow-up	O Complaint			-	emba Nimin					nsultation/Other				
				con						0 4	parnars	ary					Number of Se		10	5
ROSA	Cat	legor,		Fact	O 1 ors are food p	reparation pract	O3 ices and employee	beha	vior	8 mo	st co	m	only	repo	ortec	up Required X Yes O No I to the Centers for Disease Control :	and Prevent		<u> </u>	
				as (ontributing fa											control measures to prevent illness	or injury.			
		(11)	ırk de	algna	ted compliance st		BORNE ILLNESS RI) for each numbered iter									INTERVENTIONS ach item as applicable. Deduct points for categ	pory or subcateg	10ry.)		
IN	⊧in c	ompii	ance			iance NA=not appli mpliance Status			1.01		S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the san			<u>.</u>	-
	IN	OUT	NA	NO	60	Supervision		1005	R	wi	h	IN	017	NA	NO	Compliance Status Cooking and Reheating of Time/Tem		-06	ĸ	WT
1	黨	0				e present, demonstr	ates knowledge, and	0	0	5	10	1	001	0		Control For Safety (TCS) Foor Proper cooking time and temperatures		~		
	IN		NA	NO	performs duties	Employee Her				_		100	ŏ	ŏ		Proper reheating procedures for hot holding		8	8	5
	X X	0				d food employee aw striction and exclusi		6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control	nd Time as			
	IN	OUT	NA	NO		lood Hygienic Pre		-		_		×	0	0	0	Proper cooling time and temperature		0	ा	
4	邕	0				sting, drinking, or to meyes, nose, and r		0	8	5		0	<u>意</u> 0	0		Proper hot holding temperatures Proper cold holding temperatures		8	8	
			NA	NO	Preve	nting Contaminat d properly washed					21	*	0	0		Proper date marking and disposition		<u> </u>	<u> </u>	9
_		ō	0	ŏ	No bare hand co	ontact with ready-to-	eat foods or approved	ŏ	ŏ	5	22	0	0	NA	-	Time as a public health control: procedures a	and records	이	이	
8	23	0			alternate proced Handwashing si	nks properly supplie		0	0	2	23	N	OUT	0	NO	Consumer Advisory Consumer advisory provided for raw and uno	dercooked	0	न	4
9	嵐	0		NO		Approved Source rom approved source	9	0	0	-		IN	OUT		NO	food Highly Susceptible Population	no	- 1	-	
10 11	0 12	0	0			t proper temperature ndition, safe, and un		8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not	toffered	0	०	5
	X	0	0	0		s available: shell sto		ō	ō		H	IN	OUT	NA	NO	Chemicals			_	
		OUT O		NO	Prot	ection from Cont	amination			_	25	0	0	X		Food additives: approved and properly used		8	्रा	5
14	見込	0	0		Food separated Food-contact su	rfaces: cleaned and	sanitized	6		5	26			NA	NO	Toxic substances properly identified, stored, Conformance with Approved Proc	edures	01		
15	2	0			Proper disposition served	on of unsafe food, re	turned food not re-	0	0	2	27	0	0	冥		Compliance with variance, specialized proce HACCP plan	ss, and	0	०	5
				God	d Retail Pract	tices are preven	tive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects in	to foods.			
								GOO	D R	at/Al	L PR	ACT	1CES	;						
	_	_	_	00	T=not in complianc Cor	e mpliance Status	COS=com		R		inspe	ction				R-repeat (violation of the same co Compliance Status		cos	R	WT
2	_	OUT		lauriza	Saf ed eggs used whe	e Food and Water	,						UT	ood a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly de	bancian	_	-	
2	9	0	Wat	er and	lice from approve	ed source	without	0	<u></u>	2	45	5				and used	oadhuar	<u> </u>	이	1
3	-	OUT		ance		ialized processing m femperature Cont				_	46		_			g facilities, installed, maintained, used, test st		-	이	1
3	1	o	Prop		oling methods us	ed; adequate equipr	nent for temperature	0	0	2	47	_	O N UT	onfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
3	_		Plan	t food	properly cocked thawing methods			8	8	1	41	5 0	0 14			water available; adequate pressure talled; proper backflow devices		읭	읽	2
3	_				eters provided an			ŏ	ŏ	1	43	_	o s	ewag	e and	waste water properly disposed		0	0	2
3	_	OUT	_	4		od identification	ed records available	0	0	-	51	_				s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		_	0 0	1
3	9	ᇞ	F-000	a prop		nal container, requir		0	0	1	53		-	-		ities installed, maintained, and clean		-	허	1
3	6	-	Inse	cts, ro	dents, and anima			0	0	2	54	_	_			ntilation and lighting; designated areas used		-	ō	1
3	7	0	Cont	tamin	ation prevented d	luring food preparation	on, storage & display	0	0	1		0	υτ			Administrative Items				
3	_	-	-		leanliness	d and stored		0	0	1	54 54					nit posted inspection posted		8	읽	0
4	_			<u> </u>	ths; properly use ruits and vegetat				0	1	-	1	0 1	iost re	cent	Compliance Status	1	YES		WT
4	_	OUT O		se ute	Prop nsils; properly sto	er Use of Utensii ared	•	0	0	1	57	,	-0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		ж	01	
4	2	24	Uter	vsils, e	quipment and lin	ens; properly stored rticles; properly store		0		1	58 59	5	Te	obacc	o pro	ducts offered for sale oducts are sold. NSPA survey completed		8	0	0
4	_				ed properly	conce, property sector			ŏ		<u> </u>				pr	and the seal of the country withpression		- 1	-	
																Repeated violation of an identical risk factor may e. You are required to post the food service establ				
man	ner a	nd po	st the	most	recent inspection r	eport in a conspicuou		pht to r	eques							lling a written request with the Commissioner with				
	<	4	\geq				01/2	10/2	022	2	l		A	K			0	1/1	3/2	2022
Sigr	natur	re of	Pers	son In	Charge				_	Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date
												. 14			_					

	01/10/2022
Signature of Person In Charge	Date

01/10/2022

Date

	**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****	
10000 (Days & 45)	Free food safety training classes are available each month at the county health department.	

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bonefish Grill Establishment Number #: 605180409

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)			
Sani bucket Dishmachine	Sink and surface High temp	700	171			

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw tuna-cold drawers	Cold Holding	40			
Cut leafy greens-cold drawers	Cold Holding	40			
Ceasar dressing-prep top	Cold Holding	33			
Cut tomatoes-prep top	Cold Holding	38			
Crab meat-2 dr reach in	Cold Holding	39			
Raw shrimp-2 dr reach in	Cold Holding	34			
Rice-	Hot Holding	126			
Mashed potatoes	Hot Holding	135			
Butter	Hot Holding	137			
Sliced tomatoes-prep line	Cold Holding	41			
Diced tomatoes-prep cookline	Cold Holding	37			
Cheese sauce-prep line	Cold Holding	32			
Shrimp	Cooking	166			
Rice-cooling for approx 30 min	Cooling	83			
Steak -cold drawers	Cold Holding	38			

Total # 4

Repeated # ()

19: Rice hot holding on cookline is holding at 126. Rice was reheated to 165F for proper hot holding at 135. Manager is knowledgable of hot holding temperatures.

35: Canola oil in spray bottle on cookline that is unlabeled. Properly label food to prevent contamination.

42: Discontine wet nesting clean dishes. Store dishes dry to prevent contamintaion.

54: Employee personal items located on shelving with to go containers and touching containers. Store personal items in separate location to prevent contamination.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bonefish Grill

Establishment Number : 605180409

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

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: Observed proper handwashing by employees.

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: Food obtained from approved source

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

11: (IN) All food was in good, sound condition at time of inspection.

12: (IN) Shell stock tags available. Mussles served and tags available. Parasite destruction information available for raw tuna

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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.

18: Rice cooling properly

20: Cold holding temperatures are held at 41F or below

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.

Establishment Information

Establishment Name: Bonefish Grill

Establishment Number: 605180409

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Bonefish Grill Establishment Number #: 605180409

Sources				
Source Type:	Food	Source:	PFG	
Source Type:	Food	Source:	CH Robinson	
Source Type:	Water	Source:	Ww	
Source Type:		Source:		
Source Type:		Source:		

Additional Comments