

Address

Inspection Date

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SC	0	R	E
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O Farmer's Market Food Unit Cheddar's Permanent O Mobile Establishment Name Type of Establishment 2014 Gunbarrel Rd O Temporary O Seasonal Chattanooga Time in 03:00 PM AM/PM Time out 03:10: PM AM/PM

Follow-up Required

01/10/2022 Establishment # 605249517 Embargoed 0

 Routine ₩ Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 380

O Yes 疑 No

12	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	05=co	rrecte	id i
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	Ī
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	100	H
	IN	OUT	NA	NO	Employee Health				17	0	t
2	ЭX	0			Management and food employee awareness; reporting	0	0				Т
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		T
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	125	T
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 28	T
6	黨	0		0	Hands clean and properly washed	0	0		22	0	Г
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	1
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	Т
	IN	OUT	NA	NO	Approved Source				[23	1	_
9	200	0			Food obtained from approved source	0	0			IN	0
10	0	0	0	×	Food received at proper temperature	0	0		24	0	Т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[27	1	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	9
	IN	OUT	NA	NO	Protection from Contamination				25		
13	黛	0	0		Food separated and protected	0	0	4	26	襄	Γ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	×	Γ

_					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	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	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision) Compliance Status	cos	R	w
	OUT	Utensiis and Equipment	1000	-	
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities	1	_	
48	0	Hot and cold water available; adequate pressure	0	0	-
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	2%	Physical facilities installed, maintained, and clean	0	0	•
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	
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	
59		If tobacco products are sold, NSPA survey completed	0	0	

ection report in a conspicuous manner. You have the right to request a hearing regitation, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

01/10/2022

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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: Cheddar's
Establishment Number #: 605249517

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 (Fahrenhelt)					
Dishmachine	Chlorine	100						

Equipment Temperature					
Description		Temperature (Fahrenheit)			
		1			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		

Observed Violations	
otal # 4 epeated # 0	
epeated # ()	
5:	
9:	
3:	
O. A.	
4:	

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

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Establishment Information	
Establishment Name: Cheddar's	
Establishment Number: 605249517	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Dishmachine sanitizing at 100ppm after eco lab service 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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14: Dishmachine sanitizing at 100ppm after eco lab service	
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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.

Establishment Name: Cheddar's	Establishment Information	
Establishment Number: 605249517 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Cheddar's	
Additional Comments (cont'd)	Establishment Number: 605249517	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Name: Cheddar's		
Establishment Number #:	605249517	
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Sources		
Source Type:	Source:	
Additional Comme	nts	
Ecolab serviced dish	machine and is dispensing at 100ppm. Continue to test routinely	