

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Beef 'O' Brady's Remanent O Mobile Establishment Name Type of Establishment 5958 Snow Hill Rd., Ste 100 O Temporary O Seasonal Address

Ooltewah Time in 10:50 AM AM / PM Time out 11:15: AM AM / PM

05/05/2022 Establishment # 605206896 Embargoed 0 Inspection Date

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

Number of Seats 124 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

Follow-up Required

10	IN+in compliance OUT+not in compliance NA+not applicable NO+not observed							_)S=∞	rrecte	d on-si	te duri	ng ins	spectio
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	C
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0		Prop
	IN	OUT	NA	NO	Employee Health		_		17	_	ŏ	ŏ	8	Prop
2	-800	0	TNA.	no	Management and food employee awareness; reporting	0	0		ΙË	×	ŭ	ŭ	-	-
3	×	o			Proper use of restriction and exclusion	ō	ō	5	Ш	IN	ОИТ	NA	NO	Coo
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0	Prop
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	0	Prop
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	1°	20	125	0	0		Prop
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0	Prop
6	X	0		0	Hands clean and properly washed	0	0		22	0	0	X	0	Time
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_			_	1 11 10
	-				alternate procedures followed	_				IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Cons
			NA	NO	Approved Source			_	[_	_			food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	300		Paste
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	E		ŭ	-		1 000
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	100		Food
13	×	0	0		Food separated and protected	0	0	4	26	义	0			Taxio
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Com

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

Good Retail Practices are preventive m ures to control the introduction of pathoge ons, chemicals, and physical objects into foods.

			GOO	D R	a/.\	L PRA	CTIC	2.5
		OUT=not in compliance COS=com				inspect	ion	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	325	Foo
29	0	Water and ice from approved source	0	0	2	40	-00	cor
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40		****
	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	黨	No
31	•	control	"	١٧	*		OUT	\mathbf{T}
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33		Approved thawing methods used	0	ō	1	49	ō	Plu
34	_	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	1	Ť		51	ŏ	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	335	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Γ
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						Т
41	0	in-use utensils; properly stored	0	0	1	57		Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	-	0	1			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	7
50	0	Sewage and waste water properly disposed	0	0	- :
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	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing reten (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/05/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/05/2022

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Beef 'O' Brady's									
Establishment Number #: 605206896									
NSPA Survey - To be completed if Age-restricted venue does not affirmatively rest									
twenty-one (21) years of age or older.	tnct access to its buildings of	or facilities at all times to	persons wno are						
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable f	form of identification.						
"No Smoking" signs or the international "Non-S	"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	by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
-									
Food Temperature		1-11-1-1							
Description		State of Food	Temperature (Fah	renheit)					

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7:	
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7: 3:	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Beef 'O' Brady's	
Establishment Number: 605206896	
Comments/Other Observations	
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Additional Comments

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	Establishment Information	
Establishment Number: 605206896 Comments/Other Observations (cont'd) Additional Comments (cont'd)		
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Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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See last page for additional comments.		
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Establishment Information							
Establishment Name: Beef 'O' Brady's							
Establishment Number #. 605206896							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							