TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Feta	blish	10000	nt Nar		Beef 'O' Bi	rady's Lounge										Farmer's Market Food Unit Ø Permanent O Mobile	9	C		
Addr					5958 Snov	w Hill Rd., STE	101				_	Тур	xe of E	stabli	ishme	O Temporary O Seasonal				
City					Ooltewah		Time in	12	2:15	δP	M	A	M/PN	л Тir	me o	ат. <u>12:25; РМ</u> ам/рм				
Insp	ectio	n Da	te		05/18/20	023 Establishment						_	d 0							
			spect		 鼠 Routine	O Follow-up	O Complaint				limin		_) Cor	nsultation/Other				
Risk	Cat	egor	y	:	3231	02	03		(04				Fo	ollow-	up Required O Yes 🕱 No	Number of S	eats	0	
			isk I													to the Centers for Disease Conti control measures to prevent illne	rol and Prevent			
						FOODBO	NE ILLNESS RI	SK F	ACTO	RS /	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	in cr	(C) mpii		elgnet		ites (IN, OUT, NA, NO) for iance NA+not applicable			ite ma							ach item as applicable. Deduct points for o pection Recepent (violation of the				
		or other	0100			mpliance Status	NO-IN WORK		R		Ĩ	10040	0.011-0			Compliance Status		cos	R	WT
\rightarrow		ουτ	NA		D	Supervision	less de des se d					IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
		0			Person in charge performs duties	e present, demonstrates	knowledge, and	0	0	5		0		×	-	Proper cooking time and temperatures		8	0	5
2			NA		Management an	Employee Health d food employee awarer	ess: reporting	0	о	_	17	0	0	×	0	Proper reheating procedures for hot hold		0	0	9
	×	0	1			striction and exclusion		0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
			NA			lood Hygienic Practic						0	0	×	_	Proper cooling time and temperature		0		
	X					sting, drinking, or tobaco meyes, nose, and mou		8	0	5	19 20		8	皇家	0	Proper hot holding temperatures Proper cold holding temperatures		0	응	
		OUT O	NA			ting Contamination	by Hands	0	0			0	0	25		Proper date marking and disposition			0	
_		0	0		No bare hand co	ontact with ready-to-eat f	oods or approved	6	0	5	22	-	0	×		Time as a public health control: procedur		0	0	
8				-	alternate proced Handwashing si	dures followed nks properly supplied an	d accessible		0	2		N N	OUT	NA III	NO	Consumer Advisory Consumer advisory provided for raw and			0	
	IN 家	OUT	NA	NO		Approved Source rom approved source		0			23	IN	OUT		NO	food Highly Susceptible Popula	tions	0	9	•
10	0	0	0			t proper temperature		0	0		24	0	0	200	NO	Pasteurized foods used: prohibited foods		0	0	
11	_					ndition, safe, and unadu s available: shell stock to		0	0	5	-			-			s not offered	-	9	
12	ol	0	122	0	destruction	a artainatere. arteri avoen a	Stat benearce	0	o	- I		IN	OUT	NA	NO	Chemicals				
		OUT	NA	NO.			H	-	-	_	25	~	~	- 22	-	Food additions are not and are add		0		
13	IN 溴	0		NO		and protected	nation		0	4	25 26	0 ×	0	X		Food additives: approved and properly u Toxic substances properly identified, sto		0	0	5
13 14	IN 良 炭	0	0		Food separated Food-contact su	and protected rfaces: cleaned and san	tized	0 0	0 0	5	26	© N	O OUT	NA	NO	Toxic substances properly identified, sto Conformance with Approved P	red, used Procedures	0	0	5
13	IN 良 炭	0	0		Food separated Food-contact su	and protected	tized	0 0	0	5	26	© N	O OUT	NA	NO	Toxic substances properly identified, sto	red, used Procedures	0	<u>0</u>	5 5
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manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing register of the 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. ort by filing a wri ~

\sim	05/18/2023	Jur At	05/18/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: Be	ef 'O' Brady's Lounge					
Establishment Number #:	605206999					

- -

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Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 sink	Quat	400						

Equipment Temperature			
Description	Temperature (Fahrenheit)		

Food Temperature				
Description		State of Food	Temperature (Fahrenheit)	

Observed Violations	
Total #	
Repeated # 0	
16: No drain stoppers at 3 sink. Using gloves to plug stoppers.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Beef 'O' Brady's Lounge

Establishment Number : 605206999

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: With restaurant

- 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: Hands washed

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No tcs food
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

Establishment Information

Establishment Name: Beef 'O' Brady's Lounge Establishment Number : 605206999

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Beef 'O' Brady's Lounge Establishment Number #: 605206999

Sources		
Source Type:	Source:	

Additional Comments