

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 11:00; AM AM / PM Time out 11:20; PM AM / PM SCORE

06/01/2022 Establishment # 605241071 Embargoed 0 Inspection Date

Firebirds Wood Fired Grill

Chattanooga

Routine

2107 Gunbarrel Road Ste 101

日本 Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 258 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05 =∞	rrecte	d on-si	te dur	ing i
					Compliance Status	cos	R	WT	I⊏				
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NK
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0
	IN	OUT	NA	NO	Employee Health		-		17		_	ŏ	ЯĬ
2	HC.	0			Management and food employee awareness; reporting	0	0		IН	Ť	Ť	Ť	ř
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	10
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	19	1	0	0	10
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	7
6	巡	0		0	Hands clean and properly washed	0	0		22	0	0	620	C
7	윖	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	_	NA.	NK.
8	×	0			Handwashing sinks properly supplied and accessible	10	0	2	1 1	0=0	$\overline{}$	$\overline{}$	т
	IN	OUT	NA	NO	Approved Source				23	×	0	0	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NK
10	0	0	0	×	Food received at proper temperature	0	0	1	l 🗔	0		320	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	10	0		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	оит	NA	NK
	IN	OUT	NA	NO	Protection from Contamination				25		0	100	
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NK
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	
	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	1
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	ľ
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	1	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 pathoge ns, chemicals, and physical objects into foods.

			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	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	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	Ī
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	Г
	OUT	Proper Use of Utensils	\top		
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	

Signature of Person In Charge

pect	on	R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	W	
	OUT Utensiis and Equipment					
45	×	Food and norfood-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	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	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	1	
53	0	Physical facilities installed, maintained, and clean	0	0	•	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items			Ī	
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	- X	0		
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0		

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

06/01/2022

Date Signature of Environ

06/01/2022

**** 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: Firebirds Wood Fired Grill

Establishment Number #: | 605241071

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)				
			I				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep well	40			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pico de gallo	Cold Holding	41
Diced tomatoes	Cold Holding	37
Tortilla soup prepared yesterday	Cold Holding	37
Ranch dressing prepared yesterday	Cold Holding	38

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
45:
54:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Firebirds Wood Fired Grill	
Establishment Number: 605241071	
Comments/Other Observations	
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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 Name: Firebirds Wood Fired Grill		
Establishment Number: 605241071		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Firebirds Wood Fired Grill						
Establishment Number #: 605241071						
8						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Cold holding temperatures are within range today and monitor routinely.	d proper cooling observed in walk in unit. Continue to					