TENNESSEE DEPARTMENT OF HEALTH

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Contraction of the second

						FOOD SERV	ICE ESTA	BL	ISH	IMI	ENT	r 11	NSI	PEC	TIC	DN REPORT	SCOP	RE		
×	1	44	and the second second		Blue Gras	ss Grill										O Fermer's Market Food Unit	9			
Esta	blish	nem	t Nan		55 E. Mai	n Ct						Тур	pe of E	Establi	shme	nt Permanent O Mobile	ノ		J	
Addr	ess									<u> </u>	_					O Temporary O Seasonal			-	
City					Chattanoo	-			L:3	8 F	M	_ AI	M / PI	M Ti	me ou	л <u>02:30</u> : <u>РМ</u> АМ / РМ				
Insp	ectio	n Da	ste		03/31/2	022 Establishment#	60520083	1		_	Emba	irgoe	d 0							
Purp	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	sultation/Other				
Risk	Cab	egorj	y		O 1	382	O 3			O 4				Fo	ilow-	up Required 🕱 Yes O No Num	ber of Se	ats	50	
		R														to the Centers for Disease Control and F control measures to prevent illness or in	reventi	on	_	
						FOODBOR	NE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	in er	(Ch ompli		algnat	OUT=not in com		NO=not observe		Be no							ach item as applicable. Deduct points for category or pection R=repeat (violation of the same cod				
		anpo	ance			ompliance Status	NO-IN COSEM	cos	R		Ĩ	100.00	0.011-0	ne qui	- NJ 1110	Compliance Status			R	WT
-	-	ουτ	NA	NO	D	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperat Control For Safety (TCS) Foods	ture			
		٥			Person in charge performs duties	ge present, demonstrates k s	nowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures		0	8	5
2			NA	NO	Management a	Employee Health ind food employee awarene	ess: reporting	0	тот		17	0	0	0	×	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Th		0	<u> </u>	_
		0	1			estriction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control				
			NA			Good Hygienic Practice						×	0	0		Proper cooling time and temperature		0	<u> </u>	
4	8	8				tasting, drinking, or tobacco rom eyes, nose, and mouth		8	8	5	19	X	8	0		Proper hot holding temperatures Proper cold holding temperatures		응	0	
	IN	OUT	NA			enting Contamination b	y Hands				21	0	0	X		Proper date marking and disposition		<u> </u>	0	ê
_	皇鼠	0	0	0		nd properly washed contact with ready-to-eat for	ods or approved	0	0	5	22	×	0	0	-	Time as a public health control: procedures and re-	cords	<u>ہ</u>	0	
	-	X		-		dures followed sinks properly supplied and	accessible	X		2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercoo	ked			
	IN	OUT	NA	NO		Approved Source				_	23		0	0		food		이	0	4
			0	20		from approved source at proper temperature			0			IN	OUT			Highly Susceptible Populations				
11	\approx	0			Food in good o	ondition, safe, and unadulte ds available: shell stock tag		0	0	5	24	0	<u>ہ</u>	×		Pasteurized foods used; prohibited foods not offere	d	<u> </u>	0	5
		0		0	destruction			0	0			IN	OUT		NO	Chemicals				
		OUT	NA	NO		d and protected	ation	0		4	25 26	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used		응	읭	5
14			ŏ		Food-contact s	urfaces: cleaned and saniti		ŏ	ŏ	5		IN	OUT	NA		Conformance with Approved Procedure		_	_	
15	2	0			Proper disposit served	tion of unsafe food, returned	d food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, an HACCP plan	đ	0	0	5
				Goo	d Retail Prac	ctices are preventive i	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into fo	ods.			
											L PR			3						
				00	T=not in complian	ce Smpliance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same code pro Compliance Status		:06	R	WT
21	_	OUT	Dect		5a	fe Food and Water		~		_		0	TUK			Utensils and Equipment		_		
2	_				id eggs used wh lice from appro-			0	8	2	4	5				nfood-contact surfaces cleanable, properly designe and used	a,	<u>ہ</u>	0	1
3(_	0 OUT		ince d		cialized processing method Temperature Control	5	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips		0	0	1
3.		0	Prop			sed; adequate equipment fi	or temperature	0	0	2	4	_		lonfoo	d-con	tact surfaces clean		0	0	1
3:		-	contr		property control	d for hot holding		0		1	4	_	UT O⊢	int one	i oold	Physical Facilities water available; adequate pressure		01		2
33	_				thawing method			ŏ	ŏ	1	4	_				talled; proper backflow devices			ŏ	2
34		0 OUT		mome	eters provided a	nd accurate ood identification		0	0	1	5	_	-			waste water properly disposed			0	2
35	_	0	_	Incon		ginal container; required rec	onde susiable	0	0	1	5	_				s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	_	0	0	1
		OUT		prop	,	on of Food Contaminatio		-		· ·	5		_			Ities installed, maintained, and clean		-	8	1
30	_	-	_	ts, ro		nals not present		0	0	2	5	_	-			ntilation and lighting; designated areas used		0	õ	1
3	,	0	Cont	amina	ation prevented	during food preparation, sto	orage & display	0	0	1		0	тл			Administrative items			_	
38		0	Pers	onal o	leanliness			0	0	1	5	5 (0	urrent	perm	nit posted		0		0
39	_			- N	ths; properly us ruits and vegeta			8	0	1	54	6 (0	lost re	cent	Compliance Status		O (ES		WT
	_	OUT			Pro	per Use of Utensils				_						Non-Smokers Protection Act		_		
4					nsils; properly si quipment and li	tored inens; properly stored, dried	1 bandled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
4	5	0	Singl	e-use	/single-service	articles; properly stored, us		0	0	1	5	5				oducts are sold, NSPA survey completed		ŏ		Ű
4	-		-		ed properly				0											
servi	ce es	tablis	shmen	t perm	nit. Items identifie	d as constituting imminent he	with hazards shall b	e corre	cted i	mmed	iately (or op	eration	is shall	ceas	Repeated violation of an identical risk factor may result a. You are required to post the food service establishme	nt permit i	nao	onspi	icuous
						report in a conspicuous mane 68-14-708, 68-14-709, 68-14-71				t a he	aring r	egard	ling th	is repo	rt by f	lling a written request with the Commissioner within ten	(10) days o	f the	date	of this

North Contraction of the second secon	03/31/2022	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	03/31/2022
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 ****	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Blue Grass Grill Establishment Number #: 605200831

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)			
Auto chlor	Chlorine	60				
Triple sink	Quat	200				

uipment l'emperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	40						

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Chili	Hot Holding	166
Potatoes	Hot Holding	174
Diced ham	Cold Holding	38
Corn beef	Cold Holding	39
Pico	Cold Holding	39
Grits	Hot Holding	146
Melon	Cooling	93
Sausage	Cooling	92
Potato salad	Cold Holding	38
Lettuce	Cold Holding	40

			-
Observed	1.0		
() be onload	LANCE 1	3710 00	
Observeu		auona	

Total # 3

Repeated # ()

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

42: Do not store utensils underneath hand sink, waste water drain line above uncovered utensils

47: Clean build up around faucet over triple sink

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9:

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: (NÓ) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18:

19:

20:

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: Retrained on time, cannot put unused eggs back in cooler once brought out and time used for one hour 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: (NÁ) 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: Blue Grass Grill

Establishment Number : 605200831

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Blue Grass Grill Establishment Number #: 605200831

Sources		
Source Type:	Source:	

Additional Comments