



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Boathouse Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 1459 Riverside Drive, Chattanooga, TN, USA ☐ Temporary ☐ Seasonal

City Chattanooga Time in 02:35 PM AM / PM Time out 02:55 PM AM / PM

Inspection Date 06/03/2022 Establishment # 605163304 Embargoed 0

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 90

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance						OUT=not in compliance						NA=not applicable						NO=not observed						COS=corrected on-site during inspection						R=repeat (violation of the same code provision)					
Supervision												COS		R		WT																			
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.												<input type="radio"/>	<input type="radio"/>																	
Employee Health												COS		R		WT																			
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting												<input type="radio"/>	<input type="radio"/>																	
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion												<input type="radio"/>	<input type="radio"/>																	
Good Hygienic Practices												COS		R		WT																			
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use												<input type="radio"/>	<input type="radio"/>																	
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth												<input type="radio"/>	<input type="radio"/>																	
Preventing Contamination by Hands												COS		R		WT																			
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed												<input type="radio"/>	<input type="radio"/>																	
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed												<input type="radio"/>	<input type="radio"/>																	
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible												<input type="radio"/>	<input type="radio"/>																	
Approved Source												COS		R		WT																			
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source												<input type="radio"/>	<input type="radio"/>																	
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature												<input type="radio"/>	<input type="radio"/>																	
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated												<input type="radio"/>	<input type="radio"/>																	
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction												<input type="radio"/>	<input type="radio"/>																	
Protection from Contamination												COS		R		WT																			
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected												<input type="radio"/>	<input type="radio"/>																	
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized												<input type="radio"/>	<input type="radio"/>																	
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served												<input type="radio"/>	<input type="radio"/>																	

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Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods												COS		R		WT																			
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures												<input type="radio"/>	<input type="radio"/>																	
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding												<input type="radio"/>	<input type="radio"/>																	
Cooling and Holding, Date Marking, and Time as a Public Health Control												COS		R		WT																			
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature												<input type="radio"/>	<input type="radio"/>																	
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures												<input type="radio"/>	<input type="radio"/>																	
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures												<input type="radio"/>	<input type="radio"/>																	
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition												<input type="radio"/>	<input type="radio"/>																	
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records												<input type="radio"/>	<input type="radio"/>																	
Consumer Advisory												COS		R		WT																			
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food												<input type="radio"/>	<input type="radio"/>																	
Highly Susceptible Populations												COS		R		WT																			
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered												<input type="radio"/>	<input type="radio"/>																	
Chemicals												COS		R		WT																			
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used												<input type="radio"/>	<input type="radio"/>																	
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used												<input type="radio"/>	<input type="radio"/>																	
Conformance with Approved Procedures												COS		R		WT																			
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan												<input type="radio"/>	<input type="radio"/>																	

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance						COS=corrected on-site during inspection						R=repeat (violation of the same code provision)																	
Safe Food and Water												COS		R		WT													
28	<input type="radio"/>	<input checked="" type="radio"/>	Pasteurized eggs used where required										<input type="radio"/>	<input type="radio"/>															
29	<input type="radio"/>	<input checked="" type="radio"/>	Water and ice from approved source										<input type="radio"/>	<input type="radio"/>															
30	<input type="radio"/>	<input checked="" type="radio"/>	Variance obtained for specialized processing methods										<input type="radio"/>	<input type="radio"/>															
Food Temperature Control												COS		R		WT													
31	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control										<input type="radio"/>	<input type="radio"/>															
32	<input type="radio"/>	<input checked="" type="radio"/>	Plant food properly cooked for hot holding										<input type="radio"/>	<input type="radio"/>															
33	<input type="radio"/>	<input checked="" type="radio"/>	Approved thawing methods used										<input type="radio"/>	<input type="radio"/>															
34	<input type="radio"/>	<input checked="" type="radio"/>	Thermometers provided and accurate										<input type="radio"/>	<input type="radio"/>															
Food Identification												COS		R		WT													
35	<input type="radio"/>	<input checked="" type="radio"/>	Food properly labeled; original container; required records available										<input type="radio"/>	<input type="radio"/>															
Prevention of Food Contamination												COS		R		WT													
36	<input type="radio"/>	<input checked="" type="radio"/>	Insects, rodents, and animals not present										<input type="radio"/>	<input type="radio"/>															
37	<input type="radio"/>	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display										<input type="radio"/>	<input type="radio"/>															
38	<input type="radio"/>	<input checked="" type="radio"/>	Personal cleanliness										<input type="radio"/>	<input type="radio"/>															
39	<input type="radio"/>	<input checked="" type="radio"/>	Wiping cloths: properly used and stored										<input type="radio"/>	<input type="radio"/>															
40	<input type="radio"/>	<input checked="" type="radio"/>	Washing fruits and vegetables										<input type="radio"/>	<input type="radio"/>															
Proper Use of Utensils												COS		R		WT													
41	<input type="radio"/>	<input checked="" type="radio"/>	In-use utensils; properly stored										<input type="radio"/>	<input type="radio"/>															
42	<input type="radio"/>	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled										<input type="radio"/>	<input type="radio"/>															
43	<input type="radio"/>	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used										<input type="radio"/>	<input type="radio"/>															
44	<input type="radio"/>	<input checked="" type="radio"/>	Gloves used properly										<input type="radio"/>	<input type="radio"/>															
Utensils and Equipment												COS		R		WT													
45	<input checked="" type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										<input type="radio"/>	<input type="radio"/>															
46	<input type="radio"/>	<input checked="" type="radio"/>	Warewashing facilities; installed, maintained, used, test strips										<input type="radio"/>	<input type="radio"/>															
47	<input type="radio"/>	<input checked="" type="radio"/>	Nonfood-contact surfaces clean										<input type="radio"/>	<input type="radio"/>															
Physical Facilities												COS		R		WT													
48	<input type="radio"/>	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure										<input type="radio"/>	<input type="radio"/>															
49	<input type="radio"/>	<input checked="" type="radio"/>	Plumbing installed; proper backflow devices										<input type="radio"/>	<input type="radio"/>															
50	<input type="radio"/>	<input checked="" type="radio"/>	Sewage and waste water properly disposed										<input type="radio"/>	<input type="radio"/>															
51	<input type="radio"/>	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned										<input type="radio"/>	<input type="radio"/>															
52	<input type="radio"/>	<input checked="" type="radio"/>	Garbage/refuse properly disposed; facilities maintained										<input type="radio"/>	<input type="radio"/>															
53	<input type="radio"/>	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean										<input type="radio"/>	<input type="radio"/>															
54	<input checked="" type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used										<input type="radio"/>	<input type="radio"/>															
Administrative Items												COS		R		WT													
55	<input type="radio"/>	<input checked="" type="radio"/>	Current permit posted										<input type="radio"/>	<input type="radio"/>															
56	<input type="radio"/>	<input checked="" type="radio"/>	Most recent inspection posted										<input type="radio"/>	<input type="radio"/>															
Compliance Status												YES		NO		WT													
Non-Smokers Protection Act												COS		R		WT													
57	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act										<input checked="" type="radio"/>	<input type="radio"/>															
58	<input type="radio"/>	<input checked="" type="radio"/>	Tobacco products offered for sale										<input type="radio"/>	<input type="radio"/>															
59	<input type="radio"/>	<input checked="" type="radio"/>	If tobacco products are sold, NSPA survey completed										<input type="radio"/>	<input type="radio"/>															

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this 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.

Signature of Person In Charge [Signature] Date 06/03/2022 Signature of Environmental Health Specialist [Signature] Date 06/03/2022

**** 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: Boathouse Grill
Establishment Number #: 605163304

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 2

Repeated # 0

45:

54:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Boathouse Grill

Establishment Number : 605163304

Comments/Other Observations

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***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: Boathouse Grill

Establishment Number : 605163304

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information	
Establishment Name:	Boathouse Grill
Establishment Number #:	605163304

Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments