### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/233

29       O       Water and ice from approved source       O       O       2         30       O       Variance obtained for specialized processing methods       O       O       1         001       Food Temperature Control       Image: Control control       Image: Control control       Image: Control control       Image: Control control control       Image: Control control control       Image: Control control control control       Image: Control control control control control       Image: Control control control control control control control       Image: Control contr	FOOD SERVICE ESTABLISHMENT INSPECTION				ON REPORT SC	ORE												
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Concernment         Chattanooga         Time in Q2:35 PM         All /PA         Time of Q2:55 PM         All /PA           Image: Concernment         OF/Q3/2022         Exability of Concernment         OF/Q3/2022         Exability of Concernment         OF/Q3/2022           Packs of mage: Concernment         OF/Q3/2022         Exability of Concernment         O         O         O         O         No						1459 Riverside Drive, Chattanooga, T	N, I	USA	4	_	Тур	xe of E	Establi	ishme	ent		J	
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Bit Control Month Section 2014 Control Area (North Work Section 2014 Cont		Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																
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Compliance Status         ComplianceStatus			(14	rk de	algnat											tegory	•	
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I       No       Photon in thungs present; demonstrates insolvidge, and performs during the performs during the performs during the performs during the performs during proceeding time and temperatures       O       O       S         III       NO       Photon in thungs present; demonstrates insolvidge, and performs during the performs during proceeding time and temperatures       O       O       S         III       NO       Photon in thungs present; demonstrates insolvidge, and times reporting       O       O       N       Photon insolvidge, and times in performs during the period of the period build in the perio		IN	OUT	NA	NO						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
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N       NO       Approved Source       O	7	鬣	0	0	0		0	0	°							-	-	I
Image: Second secon	8	1	<u></u>	NA	NO		0	0	2	23	×	0	0			0	0	4
11       2       0       -       Focd in good condition, safe, and unadiliterated       0       0       5       4       0	9	_		nen.	no		0					OUT	NA	NO			-	
12       0	10	0		0	24			0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
IN       Outrin MA       NO       Description       Description <thdescription< th="">       Description       Description</thdescription<>			-	52	0	Required records available: shell stock tags, parasite		_	Ť	H	IN	OUT	NA	NO	Chemicals			
13       24       0       0       14       26       0       15       26       0       16       18       0       0       18       18       0       0       18       18       0       0       18       18       0       0       18       10       0       10       11       10       10       11       10       10       11       10       10       11       10       10       11       10       11       10       11       10       11       10       11       10       11       10       11       10       11       11       11       10       11	-		-		-				_	25						-	0	
15       Image: Proper disposition of unsafe food, returned food not re- served       0       0       2       2       0       Image: Proper disposition of unsafe food, returned food not re- served       0										26	嵐	0		·	Toxic substances properly identified, stored, used			5
In       In <thin< th="">       In       In       <thi< td=""><td></td><td></td><td>_</td><td>0</td><td></td><td></td><td></td><td></td><td></td><td></td><td>_</td><td>_</td><td></td><td>NO</td><td></td><td></td><td></td><td></td></thi<></thin<>			_	0							_	_		NO				
COOD REALL PRACTICES           R-repeat (violation of the same code provision)           Compliance Status         COS R with the same code provision)           Compliance Status         COS R with the same code provision)           Compliance Status         COS R with the same code provision)           Compliance Status         Cos R with the same code provision)           Compliance Status         Cos R with the same code provision)           Compliance Status         Cos R with the same code provision)           Compliance Status         Cos R with the same code provision)           Compliance Status         Compliance Status         Compliance Status           Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status           OUT         Peed Temperature colspan="2">Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status							5											
OUT-not in compliance         COS-corrected on-site during respection         R-respet (violation of the same code provision)           Outring         Safe Food and Water         COS R WIT           Outring         Safe Food and Water         COS R WIT           28         O Pasteunzed eggs used where required         O O 1           30         O Variance obtained for spocialized processing methods.         O O 1           31         O Proper cooling methods used, adequate equipment for temperature control         O O 1         Total           32         O Plant food properly cooked for holding         O I 1           32         O Plant food properly cooked for holding         O I 1           33         O Approved thawing methods used         O I 1           34         O Food properly labeled; original container, required records available         O I 1           35         O Food properly labeled; original container, required records available         O I 1           36         O Insects, rodents, and animals not present         O I 1           37         O Contamination prevented during food preparation, storage & display         O I 1           38         O Personal cleanliness         O I 1           39         O Winging lobts; properly used and stored         O I 1           41         O Insects, rodentis, properly st					Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
OUT-not in compliance         COS-corrected on-site during respection         R-respet (violation of the same code provision)           Outring         Safe Food and Water         COS R WIT           Outring         Safe Food and Water         COS R WIT           28         O Pasteunzed eggs used where required         O O 1           30         O Variance obtained for spocialized processing methods.         O O 1           31         O Proper cooling methods used, adequate equipment for temperature control         O O 1         Total           32         O Plant food properly cooked for holding         O I 1           32         O Plant food properly cooked for holding         O I 1           33         O Approved thawing methods used         O I 1           34         O Food properly labeled; original container, required records available         O I 1           35         O Food properly labeled; original container, required records available         O I 1           36         O Insects, rodents, and animals not present         O I 1           37         O Contamination prevented during food preparation, storage & display         O I 1           38         O Personal cleanliness         O I 1           39         O Winging lobts; properly used and stored         O I 1           41         O Insects, rodentis, properly st							GOO	D R	ar/A	L PR	АСТ	ICE	5					
OUT       Safe Feed and Water         28       O Pasteunzed eggs used where required       O       O       1         29       O Water and ice from approved source       O       O       2         30       O Variance obtained for specialized processing methods       O       O       1         41       O       Proper cooling methods used adequate equipment for temperature control       O       O       1         32       O Plant food properly cooled for hot holding       O       O       1         32       O Plant food properly cooled for hot holding       O       O       1         33       Approved flawing methods used       O       O       1         0UT       Feed Identification       O       O       2         0UT       Feed Identification       O       0       1         34       O       Foed Identification       O       0       1         35       O       Foed Identification       O       0       1         36       O       Insects, rodents, and animals not present       O       O       1         38       O       Personal cleanliness       O       O       1         39       O       Wiping cloths; pr					00	Finot in compliance COS=correc	ted o	n-site	during									1107
29       0       Water and ice from approved source       0       0       2         30       0       Variance obtained for specialized processing methods       0       1         41       0       Proper cooling methods used and stored       0       0       1         31       0       Proper cooling methods used; adequate equipment for temperature control       0       1         32       0       Plant food properly cooked for hot holding       0       1         33       0       Approved thawing methods used       0       0       1         34       0       Thermometers provided and accurate       0       0       1         35       0       Food properly labeled; original container, required records available       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1         37       0       Contamination prevented during food preparation, storage & display       0       1       1         38       0       Personal cleanliness       0       0       1       1         38       0       Personal cleanliness			OUT				cos	R	WI	H	0	UT				COS	R	WI
23       0       Viralized and lote from approved source       0       0       1         30       O       Viralized and lote from approved source       0       0       1         31       0       Proper cooling methods used, adequate equipment for temperature control       0       0       1         32       0       Plant food properly cooked for hot holding       0       0       1         32       0       Plant food properly cooked for hot holding       0       0       1         34       0       Plant food properly cooked for hot holding       0       0       1         34       0       Flore didentification       0       0       1         35       0       Food properly labeled, original container, required records available       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1       1         37       0       Contamination prevented during food preparation, storage & display       0       1       1         38       0       Personal cleanliness       0       0       1       1         38       0       Personal cleanliness       0       1       1       1       1       1<							0	0	1	4	5 2					0	0	1
Out       Pred Temperature Control       O       O       C         31       O       Proper cooling methods used; adequate equipment for temperature control       O       O       1         32       O       Plant food property cooked for hot holding       O       1         33       O       Approved thawing methods used       O       O       1         33       O       Approved thawing methods used       O       O       1         34       O       Product and accurate       O       O       1         0UT       Prevention of food container, required records available       O       O       1         0UT       Prevention of Food Contamination       52       O       Garbage/refuse properly disposed, facilities maintained       O       O       1         36       O       Insects, rodents, and animals not present       O       O       1       53       O       Proper Use of Utensils       O       0       1         37       O       Contamination prevented during food preparation, storage & display       O       1       54       X       Adequate ventilation and lighting; designated areas used       O       O       1         38       O       Personal cleanliness       O       O		_					8	8	2	$\vdash$	+	0				+	-	
31       0       control       0       0       2         32       0       Plant flood properly cooked for hot holding       0       0       1         32       0       Plant flood properly cooked for hot holding       0       0       1         33       0       Approved thawing methods used       0       0       1         34       0       Thermometers provided and accurate       0       0       1         0       0007       Food Identification       0       0       1         35       0       Food properly labeled; original container, required records available       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1         37       0       Contamination prevented during food preparation, storage & display       0       0       1         38       0       Personal cleanliness       0       0       1         38       0       Persperl Use of Utensils       0       0       1         40       0       Washing fruts and vegetables       0       0       1         41       0       In-use utensils; properly stored       0       0       1			OUT	_					_			-			•	-	-	
32       O       Plant food properly cooked for hot holding       O       O       1         33       O       Approved thawing methods used       O       O       1         34       O       Thermometers provided and accurate       O       O       1         34       O       Thermometers provided and accurate       O       O       1         35       O       Food properly labeled; original container; required records available       O       O       1         36       O       Insects, rodents, and animals not present       O       O       1         38       O       Personal cleanliness       O       O       1         38       O       Personal cleanliness       O       O       1         39       O       Wiping cloths; properly used and stored       O       O       1         41       O       In-use utensits; properly stored       O       O       1         42       O       Utensits; equipment and linents; properly stored, dired, handled       O       O       1         43       O       Single-user/single-service articles; properly stored, dired, handled       O       O       1         44       O       Proper Use of Utensits, equipment an	1	31	0			ling methods used; adequate equipment for temperature	0	0	2	F	_	_	onnoo	a-cor		10	10	1
34       O       Thermometers provided and accurate       O       O       1         34       O       Thermometers provided and accurate       O       O       1         35       O       Food Identification       Totel facilities: properly constructed, supplied, cleaned       O       O       1         35       O       Food properly labeled; original container; required records available       O       O       1         0UT       Prevention of Food Contamination	_														f water available; adequate pressure			
Out       Feed Identification         35       0       Food properly labeled; original container; required records available       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1         37       0       Contamination prevented during food preparation, storage & display       0       0       1         38       0       Personal cleanliness       0       0       1         38       0       Personal cleanliness       0       0       1         39       0       Wiping cloths; properly used and stored       0       0       1         41       0       In-use utensils; equipment and linens; properly stored, dried, handled       0       0       1         43       0       Single-use/single-service articles; properly stored, used       0       0       1         44       0       Gloves used properly       Single-use/single-service articles; properly stored, used       0       0       1         44       0       Gloves used properly       Single-use/single-service articles; properly stored, used       0       0       1         44		_				7					_					_		
OUT       Prevention of Food Contamination         36       0       Insects, rodents, and animals not present       0       0       2         37       0       Contamination prevented during food preparation, storage & display       0       0       1         38       0       Personal cleanliness       0       0       1         38       0       Personal cleanliness       0       0       1         39       0       Wiping cloths; properly used and stored       0       0       1         40       0       Washing fruts and vegetables       0       0       1         0UT       Proper Use of Utensils       0       0       1         41       0       In-use utensils; properly stored       0       0       1         42       0       Utensils, equipment and linens; properly stored, dried, handled       0       0       1         43       0       Single-use/single-service articles; properly stored, used       0       0       1         44       0       Gloves used properly       0       0       1       1         57       Compliance with TN Non-Smoker Protection Act       X       0       0         58       Olives used properly <td>Ľ</td> <td>~</td> <td>-</td> <td></td> <td></td> <td></td> <td>Ŭ</td> <td></td> <td></td> <td></td> <td>_</td> <td>-</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	Ľ	~	-				Ŭ				_	-						
36       0       Insects, rodents, and animals not present       0       0       2         37       0       Contamination prevented during food preparation, storage & display       0       0       1         38       0       Personal cleanliness       0       0       1         38       0       Personal cleanliness       0       0       1         39       0       Wiping cloths; properly used and stored       0       0       1         40       0       Washing fruits and vegetables       0       0       1         0UT       Proper Use of Utensils       0       0       1         41       0       In-use utensils; properly stored       0       0       1         42       0       Utensils, equipment and linens; properly stored, dried, handled       0       1       1         43       0       Single-use/single-service articles; properly stored, used       0       1       1         44       0       Gloves used properly       0       1       1       1       0       0       1         43       0       Single-use/single-service articles; properly stored, used       0       0       1       1       1       1       1	:	35	0	Food	i prop	erly labeled; original container; required records available	ο	0	1	5	2	0	Sarbag	e/ref	use properly disposed; facilities maintained	0	0	1
37       O       Contamination prevented during food preparation, storage & display       O       O       1         38       O       Personal cleanliness       O       O       1         38       O       Personal cleanliness       O       O       1         39       O       Wiping cloths; properly used and stored       O       O       1         40       O       Washing fruits and vegetables       O       O       1         OUT       Proper Use of Utensils       O       O       1         41       O       In-use utensils; properly stored       O       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         43       O       Single-use/single-service articles; properly stored, used       O       O       1         43       O       Single-use/single-service articles; properly stored, used       O       O       1         44       O       Gloves used properly       O       O       1       1       1       10 bacco products are sold, NSPA survey completed       0       0       0       0       0       0       0       0       0       0       0       0			OUT			Prevention of Feed Contamination				5	3 0	οP	hysica	al fac	lities installed, maintained, and clean	0	0	1
38       O       Personal cleanliness       O       O       1         39       O       Wiping cloths; properly used and stored       O       O       1         40       O       Washing fruits and vegetables       O       O       1         6007       Proper Use of Utensils       O       O       1         6007       Proper Use of Utensils       O       O       1         61       O       In-use utensils; properly stored       O       O       1         62       O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         63       O       Single-use/single-service articles; properly stored, used       O       O       1         64       O       Gloves used properly       O       O       1	3	36	0	Insec	sts, ro	dents, and animals not present	0	0	2	5	4 8	🕱 A	dequa	ste ve	entilation and lighting; designated areas used	0	0	1
39       O       Wiping cloths; properly used and stored       O       O       1         40       O       Washing fruits and vegetables       O       O       1         OUT       Proper Use of Utensils       O       O       1         41       O       In-use utensils; properly stored       O       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         43       O       Single-use/single-service articles; properly stored, used       O       O       1         44       O       Gloves used properly       Stored, used       O       O       1	3	37	0	Cont	amina	tion prevented during food preparation, storage & display			1		0							
40       O       Washing fruits and vegetables       O       O       1         OUT       Proper Use of Utensils       VES       NO       VI         41       O       In-use utensils; properly stored       O       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         43       O       Single-use/single-service articles; properly stored, used       O       O       1         44       O       Gloves used properly       O       O       1	_								_			0	Jurrent	t pern	nit posted	0	0	0
OUT       Proper Use of Utensils         41       O       In-use utensils; properly stored       O       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         43       O       Single-use/single-service articles; properly stored, used       O       O       1         44       O       Gloves used properly       O       O       1		_							_	F	9 I (		icist re	cent				
43       O       Single-use/single-service articles; property stored, used       O       O       1         44       O       Gloves used property       O       O       1			OUT			Proper Use of Utensils		· · ·							Non-Smokers Protection Act			
43       O       Single-use/single-service articles; property stored, used       O       O       1         44       O       Gloves used property       O       O       1										5	8					18	8	0
		13	0	Sing	e-use	/single-service articles; properly stored, used	0	0	1	5	9					Ő	ő	
		19	0	0107	es us	ea property						dell'en a		a marche	Reported electricity of an interaction of the form			

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. 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 f8-14-703, 68-14-706, 68-14-709, 68-14-715, 68-14-716, 4-5-320.

$\sum$	06/03/2022	Apera	06/03/2022				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****							
Free food safety training classes are available each month at the county health department							

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

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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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.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature						
Description	Temperature (Fahrenheit)					

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		

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:	

## Additional Comments