

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Bonefish Grill Establishment Name Permanent O Mobile Type of Establishment 2115 Gunbarrel Rd. O Temporary O Seasonal Address

08/12/2021 Establishment # 605180409 Embargoed 0 Inspection Date

Chattanooga

 Routine ₩ Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 195 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

Time in 01:50 PM AM/PM Time out 02:05: PM AM/PM

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

IN	<b>#</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	<b>)\$</b> =∞	rrecte	d on-si	te duri	ing ins	pection R=repeat
					Compliance Status	COS	R	WT						Compliance Sta
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheati
7	SEC.	_		_	Person in charge present, demonstrates knowledge, and	_	_							Control For Sa
וי	<b>SA</b>	0			performs duties	0	0	5	16	0.00	0	0	0	Proper cooking time and te
	IN	OUT	NA	NO	Employee Health				17	0	0	0	200	Proper reheating procedure
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	_						Cooling and Holding, D
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public H
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0	0	0	Proper cooling time and ter
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	Proper hot holding tempera
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0		Proper cold holding temper
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and di
6	1	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health con
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_		_	
_	-		_		alternate procedures followed	_	_			IN	OUT	NA	NO	Consum
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0		Consumer advisory provide
		OUT	NA	NO			_	_		0.0	_	_		food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Suscep
10	0	0	0	×	Food received at proper temperature	0	0	]	24	0	0	320		Pasteurized foods used; pr
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	_		(40)		Pasteurized loods used, pr
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Che
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved a
13	×	0	0		Food separated and protected	0	0	4	26	稟	0			Toxic substances properly
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, HACCP plan

					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	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	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	- 5
26	0.0	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

			G00	D R	ΕŢΑ	L PRA	CTIC	2.
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Fo
29		Water and ice from approved source	0	0	2	1		cor
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40		***
31	ᄣ	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	黨	No
31	100	control	"	٧.	<b>'</b>		OUT	Т
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33		Approved thawing methods used	O	ō	1	49	ō	Plu
34		Thermometers provided and accurate	0	0	1	50	0	Se
	OUT		1	-		51	ŏ	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	338	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Τ
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						$\Box$
41	0	In-use utensils; properly stored	0	0	1	57	-	Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44		Gloves used properly	0	0	1			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	325	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	0	0	П
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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ion report in a conspicuous manner. You have the right to request a hearing req 106, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

08/12/2021

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Signature of Person In Charge

Signature of Environmental Health Specialist

Date

\*\*\*\* 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: Bonefish Grill									
Establishment Number #:  605180409									
NSPA Survey - To be completed if									
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	r facilities at all times to	persons who are						
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.						
"No Smoking" signs or the international "Non-Si	making! sumbal are not con	enterminely posted at an	an antenna						
No omoking signs of the international Non-or	moking symbol are not con	spicuously posted at ex	ery 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 ( Fah	renhelt)					
Equipment Temperature									
Description			Temperature ( Fahr	enhelt)					
Food Townsonton									
Food Temperature									
Decoription		State of Food	Tamparatura / Este	anhalft.					
Description		State of Food	Temperature ( Fah	enhelt)					
Description		State of Food	Temperature ( Fah	enhelt)					
Description		State of Food	Temperature ( Fah	enhelt)					
Description		State of Food	Temperature ( Fahi	renheit)					
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Description		State of Food	Temperature ( Fah	enheit)					
Description		State of Food	Temperature ( Fah	enheit)					
Description		State of Food	Temperature ( Fahi	enheit)					

Observed Violations	
otal # 5 epeated # 0	
epeated # ()	
1:	
1: 3: 7:	
7:	
7:	
<b>3</b> :	
<b>0</b> .	
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<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Establishment Name: Bonefish Grill	
Establishment Number: 605180409	
Comments/Other Observations	
Comments/Other Observations  1: 2: 3: 4: 5: 6: Good hand washing observed of food workers. 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 24: 25: 26: Cleaning chemicals stored correctty. 27: 57: 58:	

Additional Comments
See last page for additional comments.

<sup>\*\*\*</sup>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: Bonefish Grill	
Establishment Number: 605180409	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information	
Establishment Name: Bonefish Grill	
Establishment Number # 605180409	
Sources	
Source Type:	Source:
Additional Comments	
Corrected criticals #6 & 26	