

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chattanooga Brewing Company Kitchen Permanent O Mobile Establishment Name Type of Establishment 1804 Chestnut Street O Temporary O Seasonal Address Chattanooga Time in 11:00: AM AM / PM Time out 12:00: PM City 11/03/2023 Establishment # 605240986 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 150 Risk Category **O**3 Follow-up Required

04

(Mark designated compliance status (IN, OUT, NA, HO) for each numbered Item. For Items marked OU	l', 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)																
	Compliance Status COS R WT Compliance Status CO						COS	R	WT								
	IN	OUT	NA	NO	Supervision				П	IN OUT NA NO		NC	Cooking and Reheating of Time/Temperature				
Ε.	010	$\overline{}$			Person in charge present, demonstrates knowledge, and	$\overline{}$		_	ш				110	Control For Safety (TCS) Foods			
יו	氮	0			performs duties	0	0	5	16	6 0	0	0	泉	Proper cooking time and temperatures	0	0	-
	IN	OUT	NA	NO	Employee Health				17	17 O O D E Proper reheating procedures for hot holding		0	0	"			
2	DK.	0			Management and food employee awareness; reporting	0	0		ΙГ					Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OU	NA.	NC	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	8 0	0	0	X	Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures	0	0	1
5	黨	0			No discharge from eyes, nose, and mouth	0	0		20		0	0		Proper cold holding temperatures	0	0	5
	_	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	10	0	10	Proper date marking and disposition	0	0] ~
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	10	100	lo	Time as a public health control: procedures and records	0	0	1
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ		1 -		_		_		\bot
Ŀ			_	_	alternate procedures followed			I I	IN	OU	N.A	NC			_		
8	-	0	NA	NO.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	月頭	ΙO	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	×	0	NA.	NO		_	О	_	н	IN	OU	NA.	NC	1000		_	
10			_	35	Food obtained from approved source	8	ŏ		ΙH	IIN	100	-	I m.	riginy ousceptible repulations		_	_
10	0	ö		200	Food received at proper temperature Food in good condition, safe, and unadulterated	ö	ŏ	5	24	∮ 0	10	1 320		Pasteurized foods used; prohibited foods not offered	0	0	5
Н.		_	0.0		Required records available: shell stock tags, parasite		$\overline{}$		ΙЬ	-						_	
12		0	×	0	destruction	0	0			IN	OU	NA.	NC	Chemicals			
			NA	NO	Protection from Contamination				25	_		TX		Food additives: approved and properly used	0	0	-
13	篾	0	0		Food separated and protected	0	0	4	20	6 g	0			Toxic substances properly identified, stored, used	ō	0	_ "
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OU	NA.	NC	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status					COS R WT Compliance Status			Compliance Status	COS	R	WT
	OUT	Safe Food and Water			OUT Utensils and Equipment							
28	0	Pasteurized eggs used where required	0	ТО	1	11	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 🔉 Warewashing fac		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				40 ag vvarewasning racilities, installed, maintained, used, test strips		warewashing lacinoes, installed, maintained, dised, test suips		_		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47 嵐	100	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	l z	11	OUT		Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t			Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
_	OUT	Prevention of Feed Contamination	-	_	_	4 1	53	^	Physical facilities installed, maintained, and clean	0	0	1
	0.0				_	4 6	-			-	$\overline{}$	'
36	麗	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act		Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	1 [57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 C	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 L	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

in (10) days of the date of the

11/03/2023 Date Signature of Environmental Health Specialist 11/03/2023 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chattanooga Brewing Company Kitchen
Establishment Number #: 605240986

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.	\neg
"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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish Machine	Chlorine	100						
	L		l					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41°F or below. Product temperatures taken from					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Cut Tomatoes	Cold Holding	33
Cut Leafy Greens (low boy 2)	Cold Holding	34
Chicken Wings (low boy 1)	Cold Holding	36
Dipper Well	Hot Holding	138
Ground Beef (walk in)	Cold Holding	36
Black Beans (walk in)	Cold Holding	36
Beer Cheese	Hot Holding	137

Observed Violations
Total # 4
Repeated # ()
34: Unable to locate thermometer in upright freezer unit.
36: Outer openings not protected at back door leading into kitchen.
46: Dish machine interior and exterior surfaces dirty.
47: Ice machine dirty inside at deflector panel.

""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: Chattanooga Brewing Company Kitchen

Establishment Number: 605240986

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food products obtained from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Chattanooga Brewing Company Kitchen		
Establishment Number: 605240986		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information Establishment Name: Chattanooga Brewing Company Kitchen Establishment Number # 605240986 Sources Source Type: Food Source: Approved sources noted Source Type: **Public Water Supply** Water Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**