



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

89

Establishment Name Bld. Smokehouse Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 3230 1/2 Wilcox Blvd ☐ Temporary ☐ Seasonal

City Chattanooga Time in 01:33 PM AM / PM Time out 02:24 PM AM / PM

Inspection Date 04/28/2023 Establishment # 605249810 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 0

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)						
Compliance Status						
IN	OUT	NA	NO	COS	R	WT
Supervision						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Person in charge present, demonstrates knowledge, and performs duties						
Employee Health						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Management and food employee awareness, reporting						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper use of restriction and exclusion						
Good Hygienic Practices						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper eating, tasting, drinking, or tobacco use						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Hands clean and properly washed						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					2
Handwashing sinks properly supplied and accessible						
Approved Source						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food obtained from approved source						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food received at proper temperature						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food in good condition, safe, and unadulterated						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Required records available: shell stock tags, parasite destruction						
Protection from Contamination						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					4
Food separated and protected						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food-contact surfaces: cleaned and sanitized						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					2
Proper disposition of unsafe food, returned food not re-served						

Compliance Status						
IN	OUT	NA	NO	COS	R	WT
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper cooking time and temperatures						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper reheating procedures for hot holding						
Cooling and Holding, Date Marking, and Time as a Public Health Control						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper cooling time and temperature						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper hot holding temperatures						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper cold holding temperatures						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper date marking and disposition						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Time as a public health control: procedures and records						
Consumer Advisory						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					4
Consumer advisory provided for raw and undercooked food						
Highly Susceptible Populations						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Pasteurized foods used; prohibited foods not offered						
Chemicals						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food additives: approved and properly used						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Toxic substances properly identified, stored, used						
Conformance with Approved Procedures						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Compliance with variance, specialized process, and HACCP plan						

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)					
Compliance Status					
OUT	COS	R	WT		
Safe Food and Water					
<input checked="" type="checkbox"/>			1		
Pasteurized eggs used where required					
<input checked="" type="checkbox"/>			2		
Water and ice from approved source					
<input checked="" type="checkbox"/>			1		
Variance obtained for specialized processing methods					
Food Temperature Control					
<input checked="" type="checkbox"/>			2		
Proper cooling methods used; adequate equipment for temperature control					
<input checked="" type="checkbox"/>			1		
Plant food properly cooked for hot holding					
<input checked="" type="checkbox"/>			1		
Approved thawing methods used					
<input checked="" type="checkbox"/>			1		
Thermometers provided and accurate					
Food Identification					
<input checked="" type="checkbox"/>			1		
Food properly labeled; original container; required records available					
Prevention of Food Contamination					
<input checked="" type="checkbox"/>			2		
Insects, rodents, and animals not present					
<input checked="" type="checkbox"/>			1		
Contamination prevented during food preparation, storage & display					
<input checked="" type="checkbox"/>			1		
Personal cleanliness					
<input checked="" type="checkbox"/>			1		
Wiping cloths: properly used and stored					
<input checked="" type="checkbox"/>			1		
Washing fruits and vegetables					
Proper Use of Utensils					
<input checked="" type="checkbox"/>			1		
In-use utensils; properly stored					
<input checked="" type="checkbox"/>			1		
Utensils, equipment and linens; properly stored, dried, handled					
<input checked="" type="checkbox"/>			1		
Single-use/single-service articles; properly stored, used					
<input checked="" type="checkbox"/>			1		
Gloves used properly					

Compliance Status					
OUT	COS	R	WT		
Utensils and Equipment					
<input checked="" type="checkbox"/>			1		
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
<input checked="" type="checkbox"/>			1		
Warewashing facilities; installed, maintained, used, test strips					
<input checked="" type="checkbox"/>			1		
Nonfood-contact surfaces clean					
Physical Facilities					
<input checked="" type="checkbox"/>			2		
Hot and cold water available; adequate pressure					
<input checked="" type="checkbox"/>			2		
Plumbing installed; proper backflow devices					
<input checked="" type="checkbox"/>			2		
Sewage and waste water properly disposed					
<input checked="" type="checkbox"/>			1		
Toilet facilities: properly constructed, supplied, cleaned					
<input checked="" type="checkbox"/>			1		
Garbage/refuse properly disposed; facilities maintained					
<input checked="" type="checkbox"/>			1		
Physical facilities installed, maintained, and clean					
<input checked="" type="checkbox"/>			1		
Adequate ventilation and lighting; designated areas used					
Administrative Items					
<input checked="" type="checkbox"/>			0		
Current permit posted					
<input checked="" type="checkbox"/>			0		
Most recent inspection posted					
Compliance Status					
Non-Smokers Protection Act					
<input checked="" type="checkbox"/>			0		
Compliance with TN Non-Smoker Protection Act					
<input checked="" type="checkbox"/>			0		
Tobacco products offered for sale					
<input checked="" type="checkbox"/>			0		
If tobacco products are sold, NSPA survey completed					

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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/28/2023 Signature of Environmental Health Specialist [Signature] Date 04/28/2023

**** 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: Blvd. Smokehouse

Establishment Number #: 605249810

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)
Reach in fridge	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Mac cheese	Cooling	124
Potato salad	Cold Holding	42
Steak	Cold Holding	42
Corn cob	Hot Holding	144
Boiled potatoes	Hot Holding	127
Shrimp	Cooking	150
Steak	Cooking	145

Observed Violations

Total # 4

Repeated # 0

8: No paper towels and storage in sink.

19: Potatoes 127 need to be held above 135. Reheated

31: Fridge needs to be able to hold food below 41, some food was at 41-43 and to cool food rapidly, within 6 hours needs to be around 36

48: No hot water time of inspection. Power to water heater had been turned off. Was turned back on. Water was heated on grill

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Staff familiar with symptoms
- 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:
- 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: (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: Food cooked proper temp
- 17: Reheat potatoes 165
- 18: Cooling mac cheese, trained on not tightly covering and place on top shelf in fridge
- 20: Need to lower temp on fridge should be around 36 to cool food
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:
- 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.

***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: Blvd. Smokehouse

Establishment Number : 605249810

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type: Source:

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