| Risk Category | $\mathrm{O}_{1}$ | $\mathrm{~S}_{2}$ | $\mathrm{O}_{3}$ | $\mathrm{O}_{4}$ | Follow-up Required | O | $Y_{e s} \quad$ Q | No |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |



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


[^0]TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

| Establishment Information |
| :--- |
| Establahment Name: Brewhaus |
| Establahment Number z: 605216210 |



| Warewashing Info | sanitizer Type | PPM | Temperature ( Fahrenhelt) |
| :---: | :---: | :---: | :---: |
| Maohline Name |  |  |  |
|  |  |  |  |

Equipment Temperature

| Decoription | Temperature (Fahrenheit) |
| :--- | :--- |
|  |  |


| Food Temperature | state of Food | Temperature (Fahrenheit) |
| :--- | :--- | :--- |
| Decoription |  |  |
|  |  |  |
|  |  |  |

39:
41:
45:
53:
56:

## Establishment Information

Establishment Name: Brewhaus
Establishment Number: 605216210

## Comments/Other Observations

## Additional Comments

See last page for additional comments.

[^1]Comments/Other Observations (cont'd)

Additional Comments (cont'd)

## Establishment Information

Establishment Name: Brewhaus
Establishment Number \#: 605216210

## Sources

Source Type:
Source:

Source Type:
Source:

Source Type:
Source:

Source Type:
Source:

Source Type:
Source:

## Additional Comments

Food is properly date marked today.


[^0]:    
    
    
    

[^1]:    ${ }^{* \cdots}$ See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

