

Establishment Name

Inspection Date

Risk Category

Address

City

Firebox Grill

Chattanooga

7025 Shallowford Rd.

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

11/22/2021 Establishment # 605099394 Embargoed 0

O Preliminary O Consultation/Other

Time in 11:40; AM AM / PM Time out 12:50; PM AM / PM

Purpose of Inspection **K**Routine O Follow-up O Complaint О3

Number of Seats 100 级 Yes O No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=		
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H		
	IN	OUT	NA	NO	Employee Health] [
2	-MC	0			Management and food employee awareness; reporting	0	0	_	П		
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		
	IN	OUT	NA	NO	Good Hygienic Practices				11		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	11		
	IN	OUT	NA	NO	Preventing Contamination by Hands		Preventing Contamination by Hands				11
6	0	寒		0	Hands clean and properly washed	0	0		1 [
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [
	IN	OUT	NA	NO	Approved Source				Ιl		
9	黨	0			Food obtained from approved source	0	0		П		
10	0	0	0	×	Food received at proper temperature	0	0		П		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				
	IN	OUT	NA	NO	Protection from Contamination] [
13	0	凝	0		Food separated and protected	28	0	4	1 t		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[

					Compliance Status	COS	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16		0	0	0	Proper cooking time and temperatures	0	0	5	
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	,	
	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	180	0	0	Proper hot holding temperatures	0	0		
20	145	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	оит	NA	NO	Chemicals				
25		0	3%		Food additives: approved and properly used	0	0	5	
26	2	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	

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti	on	R-repeat (violation of the same code provision		-	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	-	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	\top		
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	T.
56	黨	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h in (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

11/22/2021

Date Signature of Environmental Health Specialist

11/22/2021

Date

Signature of Person In Charge

**** 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



Establis	hment	Inf	formation	

Establishment Name: Firebox Grill
Establishment Number #: |605099394

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 wenty-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.	Т
'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)				
Dishmachine	Chlorine	100					

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Steak	Reheating	170			
Hamburger	Cooking	165			
Cut tomtoes-prep top	Cold Holding	41			
Pico de gallo-prep top	Cold Holding	41			
Beef-	Hot Holding	118			
Beans	Hot Holding	103			
Rice	Hot Holding	172			
Deli turkey-2 dr slider	Cold Holding	41			
Rice-2 dr slider	Cold Holding	41			
Pico de gallo-2 dr slider	Cold Holding	41			
Hamburger-cold drawer	Cold Holding	41			
Chicken-hot box	Hot Holding	122			
Raw chicken-walk in	Cold Holding	41			
Shredded cheese-walk in	Cold Holding	41			
Whip cream-1 dr milkshake	Cold Holding	39			

Observed Violations
Total # 7
Repeated # ()
6: Observed employee enter the building, clock in, and proceed to don gloves without washing hands first. Employee was directed on proper handwashing and this was discussed with person in charge. Ensure proper handwashing is conducted by employees. 13: Observed ziplock bag of raw chicken in walk in unit stored on top of box of
tomatoes. Store raw meat under or separate from ready to eat foods. This was corrected during inspection.
19: Beans, steak holding at 103F, 118F in unit. Also cooked chicken in hot box holding at 122F. These items were reheated during inspection to 165 for proper hot holding at 135F. Manager stated all items prepared approx. 1.5 hours ago for holding.
Ensure hot holding at 135F.
37: Cooked chicken wings stored at bottom of slider unit not covered 41: Scoop for rice stored in tap water at 66F. Store scoop dry or in hot water of 135F or above
54: Employee protein shake observed in 2 door slider unit along with retail food sale storage. Store employee food separate from retail food storage. 56: Last inspection posted is dated 3/2020. Post most recent inspection in a conspicuous area.
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[&]quot;"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: Firebox Grill
Establishment Number: 605099394

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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: Food obtained from approved source
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: Cold holding temperatures are held at 41F or below
- 21: No items in reach in unit, or 2 dr slider unit are date marked (turkey, pico, rice, wings). Manager stated all of these items are prepared daily which is why they are not marked.
- 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 Name: Firebox Grill	
Establishment Number: 605099394	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor				
Establishment Name: Firebox Grill				
Establishment Number #:	605099394			
Sources				
Source Type:	Food	Source:	Evans meats	
Source Type:	Water	Source:	Water is from approved source	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			