

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



Establishment Information	
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 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)
Dishmachine	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Steak	Reheating	170
Hamburger	Cooking	165
Cut tomatoes-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 # 0

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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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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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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 Comments