

Establishment Name

Signature of Person In Charge

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Blue Grass Grill Remanent O Mobile Type of Establishment

55 E. Main St. O Temporary O Seasonal Address Chattanooga Time in 10:19 AM AM/PM Time out 11:09;AM AM/PM

03/28/2023 Establishment # 605200831 Embargoed 0 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

Number of Seats 50 Risk Category 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 17	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					COS	R	WT	
	IN	OUT	DUT NA NO Supervisien		П	IN		OUT	NA	NO	Cooking and Reheating of Time/Temperature							
Ε.	612	$\overline{}$			Person in charge present, demonstrates knowledge, and	$\overline{}$		_	11	- []					Control For Safety (TCS) Foods			
יו	氮	0			performs duties	0	0	5	J [7	16	A	0	0	0	Proper cooking time and temperatures	0	0	- 5
			NA	NO	Employee Health] [1	17	0	0	0	X	Proper reheating procedures for hot holding	0	0	,
2	- DAK	0			Management and food employee awareness; reporting	0	0		П	Τ.		0117		NO	Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	°	Ш	'	IN	OUT NA NO		NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices					18	×	0	0	0	Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0			-		0	0	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	L.		00	A	0	0		Proper cold holding temperatures	0	0	5
	-	OUT	NA	NO	Preventing Contamination by Hands] [2	11		0	0	0	Proper date marking and disposition	0	0	
6	凝	0		0	Hands clean and properly washed	0	0	١.	₂	2 5	×	0	0	0	Time as a public health control: procedures and records	0	lol	
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	_		- 1	-	_		ŭ	ш	
F.			_		alternate procedures followed		_	<u> </u>	ŧμ	1	IN (OUT	NA	NO	Consumer Advisory			
8		0	NA	NO.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	{ 2	23 5	χl	0	0		Consumer advisory provided for raw and undercooked food	0	lol	4
9	XX	0	NeA.	NO		0	О		ΗЬ	_	_	ОUТ	NA	NO	Highly Susceptible Populations		ш	
10	_		_	3	Food obtained from approved source	ŏ	8		LН	+	ire i	001		NO	riginy ousceptible repulations			
10	×	0		\sim	Food received at proper temperature Food in good condition, safe, and unadulterated	ö	8	5	2	4	ᇬ	0	323		Pasteurized foods used; prohibited foods not offered	0	l o l	5
Н.		-	0.0		Required records available: shell stock tags, parasite	_		1	ΙЬ	٠	-						ш	_
12	0	0	×	0	destruction	0	0		Ш	- 1	IN	OUT	NA	NO	Chemicals			
	_		NA	NO	Protection from Contamination						ा	0	3%		Food additives: approved and properly used	0	0	
13	Ŕ		0		Food separated and protected	0	0	4] [2	6	<u>R</u>	0			Toxic substances properly identified, stored, used	0	0	ū
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [IN (OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [2	27	0	0	×		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)											
									COS	R	WT	
	OUT	Safe Food and Water				1 [OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	0	1	1 Г	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	Ы	•
29	0	Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	"	احا	'
30	0	Variance obtained for specialized processing methods	0	0	1	1 [46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	
	OUT	Food Temperature Control				1 L			vvarewasning racilioes, installed, maintained, used, test strps	١,٠	ا۲ا	'
	0.00	Proper cooling methods used; adequate equipment for temperature	┰	┰	Γ.	1 [47 O	0	Nonfood-contact surfaces clean	0	ा	1
31	156	control	0	0	2	Ιħ		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 F	48	0	Hot and cold water available; adequate pressure	0	ा	2
33		Approved thawing methods used	ŏ	ŏ	1	1 h	49		Plumbing installed: proper backflow devices	ŏ	ŏ	2
34	_	Thermometers provided and accurate	ŏ	ŏ	1	1 h	50		Sewage and waste water properly disposed	ŏ	ō	2
-	OUT		Ť	_	Ŀ.	1 H	51 O Toilet facilities: properly constructed, supplied, cleaned		ŏ	ŏ	1	
-	-					1 H				_	$\overline{}$	<u> </u>
35	0	Food properly labeled; original container; required records available	0	0	1	П	52	0	Garbage/refuse properly disposed; facilities maintained	0	이	1
	OUT	Prevention of Feed Contamination				1 t	53 O Physical facilities installed, maintained, and clean		Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11	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	۰
40	0	Washing fruits and vegetables	0	0	_	1 [YES	NO	WT	
	OUT	Proper Use of Utensils				1 h			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	1X	ा	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 h	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0		1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly		0		1 "						

You have the right to request a hearing regarding this reg hin ten (10) days of the date of th

03/28/2023 03/28/2023

**** 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.

SCORE

Date Signature of Environmental Health Specialist

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Blue Grass Grill
Establishment Number #: 1605200831

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Auto chlor	Chlorine	50						
Triple sink	Quat	200						

Equipment Temperature			
Temperature (Fahrenheit)			
34			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Potato salad	Cold Holding	38				
Roast beef	Cold Holding	38				
Quiche	Cold Holding	37				
Ham	Cold Holding	38				
Lettuce	Cold Holding	39				
Cut tomatoes	Cold Holding	38				
Cooked potatoes	Hot Holding	157				
Sausage links	Cooling	92				
Cut melon	Cooling	57				
Gravy	Hot Holding	157				
Grits	Hot Holding	160				
Scrambled egg	Cooking	155				
Sausage patty	Cooking	166				
Sliced ham	Cold Holding	38				

Observed Violations							
Total # 1							
Repeated # ()							
31: Diced potatoes removed from cold holding held to long outside refrigeration							
keep in cooler or use time. Keep pan with melon in ice bath not on top of ice							
""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: Blue Grass Grill Establishment Number: 605200831

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

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- 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: Hands washed between task
- 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.

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- 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: Eggs cooked over 145, sausage over 155
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling melons ambient air were 55 after 2 hours, potatoes within 1 at 93, have 1 hour to below 70
- 19: Foods above 135

20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Time used for fresh eggs
- 23: Add asterisk to eggs cooked to order
- 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:

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: Blue Grass Grill			
Establishment Number: 605200831			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
Joe last page for additional John			

Establishment Information

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Establishment Name: Blu	ue Grass Grill						
Establishment Number #:	605200831						
Sources							
Source Type:	Food	Source:	US foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commer	nts						
Eliminate storage of	cloth towels on floor in corner, pe	est harborage					