

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



Establishment Information

Establishment Name: Big River Grille & Brewing Works #4201
Establishment Number #: 605263181

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)
Dishwasher	Chlorine	100	
Sani buckets	QA	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
WIC- dairy and veg	38
WIC 2	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Queso	Hot Holding	142
Salmon	Cooking	135
Beef burger	Cooking	168
Green beans	Hot Holding	147
Mashed potatoes	Hot Holding	160
Gravy	Hot Holding	160
Cod	Cold Holding	39
Shrimp	Cold Holding	41
Raw chicken	Cold Holding	41
Raw ground beef	Cold Holding	40
Diced tomatoes	Cold Holding	40
House made ranch	Cold Holding	40

Observed Violations	
Total #	5
Repeated #	0
<p>14: Sanitizer buckets testing 0 ppm QA. PIC called EcoLab who will send someone to fix. Provided education.</p> <p>16: Salmon was cooked to 135 F and not the required 145 F minimum internal cook temperature. Cook put the salmon back on the grill to complete cooking. The PIC gave the cook a thermometer to use and provided education. Manager will train staff on correct cooking procedures and temperatures.</p> <p>39: Dirty wiping cloths stored on prep tables. Must keep rags in sanitizer buckets when not in use.</p> <p>52: Area around the dumpster was dirty.</p> <p>53: Floor badly damaged on cook line; water pooling in crack.</p>	

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big River Grille & Brewing Works #4201

Establishment Number : 605263181

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 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: Good hand washing observed of food workers.
- 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: US Foods, Dixie Produce, Halperns
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures
- 20: See temperatures.
- 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: On menu.
- 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: Big River Grille & Brewing Works #4201

Establishment Number : 605263181

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

Establishment Information	
Establishment Name	
Establishment Address	
Establishment City	
Establishment State	
Establishment Zip	
Establishment Phone	
Establishment Fax	
Establishment Email	
Establishment Website	
Establishment Type	
Establishment Size	
Establishment Hours	
Establishment Description	

Establishment Name:	Big River Grille & Brewing Works #4201
---------------------	--

Establishment Number #:	605263181
-------------------------	-----------

Sources

Source Type:	Water
--------------	-------

Source: TN American

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments