

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Permanent O Mobile

Big River Grille & Brewing Works #4201 Establishment Name

Type of Establishment 222 Broad St.

O Temporary O Seasonal

Address Chattanooga City

Time in 01:15 PM AM/PM Time out 02:10: PM AM/PM

10/19/2022 Establishment # 605263181 Inspection Date

Embargoed 0

级 Yes O No

KRoutine Purpose of Inspection

O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 596

SCORE

Risk Category **O**3 04 Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

- 12	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	05=0	orrecte	id on-s	it
					Compliance Status	cos	R	WT	ΙC			_
	IN	OUT	NA	NO	Supervision				П	IN	оит	Ī
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	6 0	200	ł
	IN	ОИТ	NA	NO	Employee Health		-			7 0	8	t
2	MC	0			Management and food employee awareness: reporting	0	0		H	Ť	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Н	IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				Ιħ	8 0	0	i
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 17	9 🕸	0	Ì
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	2	0 25	0	ľ
	IN	OUT	NA	NO	Proventing Contamination by Hands				1 2	1 💥	0	Ī
6	100	0		0	Hands clean and properly washed	0	0		l I,	2 0	0	Ī
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	IN	_	ļ
8	100	0		_	Handwashing sinks properly supplied and accessible	0	0	2	IН	-	-	ŧ
ř	IN	_	NA	NO	Approved Source	-		-	2	3 🕱	0	ı
9	黨	0			Food obtained from approved source	0	0		ı	IN	OUT	Ì
10	0	0	0	×	Food received at proper temperature	0	0	1	1 1	4 0	6	î
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	4 0	١٠	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	оит	I
	IN	OUT	NA	NO	Protection from Contamination				1 2	5 0	0	ľ
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0	Ī
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	ĺ

	Compliance Status				000	n	**:	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	100	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	-XX		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge is, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

	on	R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

10/19/2022

Signature of Environmental Health Specialist

10/19/2022 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.

Date

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 # ()
14: Sanitizer buckets testing 0 ppm QA. PIC called EcoLab who will send
someone to fix. Provided education.
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.
39: Dirty wiping cloths stored on prep tables. Must keep rags in sanitizer buckets
when not in use.
52: Area around the dumpster was dirty.
53: Floor badly damaged on cook line; water pooling in crack.

[&]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



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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 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.					
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Establishment Information

Establishment Information								
Establishment Name: Big River Grille & Brewing Works #4201								
	605263181							
Sources								
Source Type:	Water	Source:	TN American					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments	S							