TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

×.			C. C. C.		Roof 'O' Brodulo									O Fermer's Market Food Unit			
Establishment Name Beef 'O' Brady's					_	Farmer's Market Food Unit Type of Establishment Ø						Ć					
Address 5958 Snow Hill Rd., Ste 100 Ooltewah					_					O Temporary O Seasonal							
				L:0			-			me o	ut 01:20; PM AM / PM						
Insp	pecti	on Da	rte		10/11/2022 Establishment # 60520689	96		- '	Emba	rgoe	d 0						
Pur	pose	of In	spec	tion	O Routine			O Pro	limin	ary		0	Cor	nsultation/Other			
Ris	k Ca	tegor		-	O1 X2 O3 ors are food preparation practices and employee	hake		04			and the second se			up Required O Yes 罠 No Number of		12	24
		_			contributing factors in foodborne illness outbreak										ruon		
		(14)	ırik de	algnet	FOODBORNE ILLNESS RJ ted compliance status (IK, OUT, HA, HO) for each numbered liter										egory.		
IB	t⊧in o	ompii			OUT=not in compliance NA=not applicable NO=not observ	ed		co						spection R=repeat (violation of the same code provis	ion)		
	IN	OUT	NA	NO	Compliance Status Supervision	cos	R	WT	Н		оит		NO	Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	83	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	IN X		0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
	100		NA	NO	Employee Health					õ	ŏ			Proper cooking time and temperatures Proper reheating procedures for hot holding	ŏ	00	5
2	X				Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices					×		0	-	Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		X	00	00	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
6	IN XX		NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0				*		0		Proper date marking and disposition	0	0	ľ
7	2	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	ō	5	22	_	0 OUT	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
	10		0	286	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0		0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
13		OUT		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 戻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
		0	0]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0				_	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
					i reper anapeenteri ei ametric resea, recarrista rece net re												
15	X	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	5
15	2	0		Goo	served d Retail Practices are preventive measures to c		-	-		-	Ŭ	~	gens	HACCP plan	0	0	5
15	2	0			d Retail Practices are preventive measures to c	ontro	l the	intre	duc	tion	Ŭ	atho	gena	HACCP plan , chemicals, and physical objects into foods.	0	0	5
15	2				d Retail Practices are preventive measures to co Trant in compliance COS=com Compliance Status	ontro COO	l the	intro arAll during	duc	tion A(C	of p	atho	gena	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
The contract of the contract o	Please call () 4232098110	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Beef 'O' Brady's Establishment Number #: 605206896

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)							

Equipment Temperature						
Decoription	Temperature (Fahrenheit)					

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 6
Repeated # 0
37:
45:
47:
50:
53:
54:
""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 violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Beef 'O' Brady's Establishment Number: 605206896

Comments/Other Observations	
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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: Beef 'O' Brady's

Establishment Number : 605206896

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Beef 'O' Brady's Establishment Number #: 605206896

Sources		
Source Type:	Source:	

Additional Comments