# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Jack Browns Beer & Burger Joint					O Farmer's Market Food Unit															
Establishment Name Address			Int IN	Ime	919 Coorgin Avo. Suito 106															
		5			Chattanooga Time in 01:00 PM AM / PM Time out 01:45; PM AM / PM															
	01/00/0000				_	1.0			_			me o								
	pecti			ction	IRoutine	O Follow-up	O Complaint			_	Emb relimir	-	d _		0.000	nsultation/Other				
	k Ca			COOL	O1	\$122	03			04	Quittas	ылу					er of Se	ate (	35	
	N C B	nego.			ors are food prep	aration practices a	and employee							y repo	ortec	d to the Centers for Disease Control and Pr	eventi			
╘	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																				
Ľ	t≕in d	:om;	liance	,		e NA=not applicable	NO=not observe		R	CC WT		rrecte	d on-t	site duri	ng ins	spection R=repeat (violation of the same code Compliance Status		1) 206   I	R	WT
		ου	-	NO		Supervision	autoday and		_			IN	ουι	NA	NO	Cooking and Reheating of Time/Temperatu Control For Safety (TCS) Foods	•			
1	窓 IN	0		NO	performs duties	esent, demonstrates kn Employee Health	owieoge, and	0	0	5		0				Proper cocking time and temperatures Proper reheating procedures for hot holding	-		श	5
2	73	0				cod employee awarenes	s; reporting	0	0		۱٣		0	r na	NO	Cooling and Holding, Date Marking, and Tim	_			_
3	× IN	-	TNA		Proper use of restric	ction and exclusion d Hygionic Practicos		0	0	Ľ		0	0			a Public Health Control Proper cooling time and temperature	_	010	<u></u>	
4	X	0	-	0	Proper eating, tastir	ng, drinking, or tobacco		0	0	5	15	0	1	0		Proper hot holding temperatures	-	0 0	0	
5		OU	TNA		Preventin	eyes, nose, and mouth ag Contamination by	Hands	0				12		8	0	Proper cold holding temperatures Proper date marking and disposition			8	5
6	直截	0	-	_		ct with ready-to-eat foor	ds or approved	0	0	5	22	-	0	×		Time as a public health control: procedures and reco	rds	0	이	
8	23	0	-	-	alternate procedure Handwashing sinks	properly supplied and a	ccessible	-	0	2	23		00	NA O	NO	Consumer Advisory Consumer advisory provided for raw and undercook	ы	0 0	0	4
9	IN 家			NO	Food obtained from	Approved Source approved source			0			IN	001	-	NO	food Highly Susceptible Populations	-	<u> </u>	<u> </u>	-
10 11	0				Food received at pr Food in good condit	oper temperature tion, safe, and unadulter	rated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered		0	ਗ਼	5
12	0	0	1 ***		destruction	vailable: shell stock tags	s, parasite	0	0	1		IN	out	NA	NO	Chemicals				
13	IN 2		T NA	NO	Protect Food separated and	tion from Contamina i protected	tion	0	0	4	25 26	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used			읽	5
14	X	0	0		Food-contact surface	es: cleaned and sanitiz		0	0			IN	OUT	-	NO	Conformance with Approved Procedures				
15	×	0			served	of unsafe food, returned	lood not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan		0	0	5
				Go	d Retail Practice	es are preventive m	easures to co	ntro	d the	e inte	roduc	ction	of	patho	gens	s, chemicals, and physical objects into foo	is.			
											IL PI			5		<b>6</b>				
匚		lou	-	~		liance Status ood and Water	COS=corre			WT				_		R-repeat (violation of the same code provi Compliance Status		:05	R	WT
	28	00	Pas	steuriz	ed eggs used where	required		0	0	1						Utensils and Equipment profood-contact surfaces cleanable, properly designed		0 0	0	1
	29 30	0	Var			ed processing methods		8	8	2		6	. 1			and used g facilities, installed, maintained, used, test strips	+	+	1	1
	31	00	Pro			adequate equipment for	r temperature	0	0	2		7	-			ntact surfaces clean	_	-	0	1
	2	_	cor	trol nt food	properly cooked for	hot holding		0						-lot and	1 cold	Physical Facilities I water available; adequate pressure	_	0 0		2
	33 34		App	proved	thawing methods us eters provided and a	ed		0	00	1		_	_			stalled; proper backflow devices d waste water properly disposed			0	2
Þ		00	_			Identification			-			a	0	Toilet fa	acilitie	es: properly constructed, supplied, cleaned	_	0	여	1
Ľ	35	0		od prog		container; required reco		0	0	1	ᄂ		-			use properly disposed; facilities maintained	_	-	읶	1
	6	0	_	ects, n	odents, and animals r		n	0	0	2	. –		-			ilities installed, maintained, and clean entilation and lighting; designated areas used	_		5	1
1	97	0	Cor	ntamin	ation prevented durin	g food preparation, stor	rage & display	0	0	1		c	UT			Administrative Items			_	
<u> </u>	8				cleanliness			0	0							nit posted		0 0	0	0
	39 10	_	_		oths; properly used a fruits and vegetables			0		1	H	6	0	Most re	cent	inspection posted Compliance Status		O ( ES N		WT
F.	11	00		ise ute	Proper insils; properly stored	Use of Utensils		0	0	1	5	7	-	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	-	<u>व्य</u> ा	01	_
_	12 13	0	Ube	nsils, (	equipment and linens	; properly stored, dried, es; properly stored, use	handled d	0	0	1	5	8				oducts offered for sale roducts are sold, NSPA survey completed		000	0	0
	14	0	Glo	ves us	sed properly			0	0	1										
ser	ńce e	stab	lishm	int pen	mit. Items identified as	constituting imminent hea	ith hazards shall b	e com	ected	immed	Sately	or op	eratio	ns shal	l ceas	Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment	permit i	n a co	nspie	uous
rep	ner i m. 1	.C.A	ost th secti	ons 68	recent inspection report \$1773, 68-14-706, 68-14	rt in a conspicuous manne 1-708, 68-14-709, 68-14-711,	r. Tou have the rig 68-14-715, 68-14-7	rit to i 16, 4-5	-320.	st a fe	aring	regard		us repo	rt by f	filing a written request with the Commissioner within ten (1	i) days o	r the d	ate c	at their
	١	`_	JE	<b>X</b> -	<i>y</i> '		01/2	26/2	202	3		L	X	- /^	$\gamma$	M	02	1/26	6/20	023
Sig	Signature of Person In Charge Date Signature of Environmental Health Specialist Date																			
						,									-	ealth/article/eh-foodservice **** unty health department.				
[PH	2267	(Re	v. 6-1	5)		Please	-			209			er nel l			p for a class.			RD	4, 629

42267 (Rev. 6-15)	Free food safety training clas	RDA 6		
92207 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	hD4 o

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



#### Establishment Information

Establishment Name: Jack Browns Beer & Burger Joint Establishment Number #: 605250675

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.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature ( Fahrenheit)

Food Temperature Decoription	State of Food	Temperature (Fahrenheit
Mac n cheese	Hot Holding	110
Cooked onions	Hot Holding	140
Burger patties	Cold Holding	40
Cooked onions (reach in cooler)	Cold Holding	39
Hot slaw (reach in cooler)	Cold Holding	39
Dressing (low boy next to fryers)		41
Mac n cheese (walk in cooler)	Cold Holding	37
Ground beef (walk in cooler)	Cold Holding	37

Observed Violati	ions
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Total #

Repeated # ()

19: (OUT) Mac n cheese was being hot held at 110°F during inspection. This was due to being held in a double pan which prevented sufficient heating. All other TCS foods were being hot held at 135°F or above. COS by removing extra pan. 1 lb of mac n cheese embargoed by PIC.

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



#### Establishment Information

Establishment Name: Jack Browns Beer & Burger Joint

Establishment Number : 605250675

#### 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: (IN) Proper employee handwashing guidelines observed.

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: (IN) 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.
- 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. Equipment at triple sink is being replaced so QA tablets are being used to sanitize food contact surfaces. Establishment has test strips.

- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: (IN) Cold holding temperatures are at 41°F or below.
- 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.
- 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: Jack Browns Beer & Burger Joint Establishment Number : 605250675

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Jack Browns Beer & Burger Joint Establishment Number # 605250675

Sources								
Source Type:	Water	Source:	TN American					
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

# Additional Comments