



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Bld. Smokehouse Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 3230 1/2 Wilcox Blvd ☐ Temporary ☐ Seasonal

City Chattanooga Time in 01:51 PM AM / PM Time out 02:08 PM AM / PM

Inspection Date 05/04/2022 Establishment # 605249810 Embargoed 0

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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.)

| 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) | | | | |
|--|----------------------------------|-----------------------|-----------------------|-----------------------|--|--|--|--|--|-------------------|--|--|--|--|-----------------------|-----------------------|----|--|--|---|--|--|--|--|---|--|--|--|--|
| Supervision | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 1 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Person in charge present, demonstrates knowledge, and performs duties | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Employee Health | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Management and food employee awareness, reporting | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper use of restriction and exclusion | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Good Hygienic Practices | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper eating, tasting, drinking, or tobacco use | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 5 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | No discharge from eyes, nose, and mouth | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 6 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Hands clean and properly washed | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 8 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Handwashing sinks properly supplied and accessible | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | | | | | | | | | | | |
| Approved Source | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food obtained from approved source | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 10 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food received at proper temperature | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 11 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food in good condition, safe, and unadulterated | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 12 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Required records available: shell stock tags, parasite destruction | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Protection from Contamination | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food separated and protected | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 4 | | | | | | | | | | | | |
| 14 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food-contact surfaces: cleaned and sanitized | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 15 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper disposition of unsafe food, returned food not re-served | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | | | | | | | | | | | |

| 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) | | | | |
|---|----------------------------------|-----------------------|-----------------------|-----------------------|---|--|--|--|--|-------------------|--|--|--|--|-----------------------|-----------------------|----|--|--|---|--|--|--|--|---|--|--|--|--|
| Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 16 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooking time and temperatures | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 17 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper reheating procedures for hot holding | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 18 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooling time and temperature | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 19 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper hot holding temperatures | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 20 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cold holding temperatures | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 21 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper date marking and disposition | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 22 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Time as a public health control: procedures and records | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Consumer Advisory | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 23 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Consumer advisory provided for raw and undercooked food | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 4 | | | | | | | | | | | | |
| Highly Susceptible Populations | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 24 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Pasteurized foods used; prohibited foods not offered | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Chemicals | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 25 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food additives: approved and properly used | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 26 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Toxic substances properly identified, stored, used | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| Conformance with Approved Procedures | | | | | | | | | | | | | | | COS | R | WT | | | | | | | | | | | | |
| 27 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Compliance with variance, specialized process, and HACCP plan | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

| OUT=not in compliance | | | | | COS=corrected on-site during inspection | | | | | R=repeat (violation of the same code provision) | | | | |
|---|----------------------------------|---|--|--|---|--|--|--|--|---|-----------------------|----|--|--|
| Safe Food and Water | | | | | | | | | | COS | R | WT | | |
| 28 | <input checked="" type="radio"/> | Pasteurized eggs used where required | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 29 | <input checked="" type="radio"/> | Water and ice from approved source | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 30 | <input checked="" type="radio"/> | Variance obtained for specialized processing methods | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Food Temperature Control | | | | | | | | | | COS | R | WT | | |
| 31 | <input checked="" type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 32 | <input checked="" type="radio"/> | Plant food properly cooked for hot holding | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 33 | <input checked="" type="radio"/> | Approved thawing methods used | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 34 | <input checked="" type="radio"/> | Thermometers provided and accurate | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Food Identification | | | | | | | | | | COS | R | WT | | |
| 35 | <input checked="" type="radio"/> | Food properly labeled; original container; required records available | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Prevention of Food Contamination | | | | | | | | | | COS | R | WT | | |
| 36 | <input checked="" type="radio"/> | Insects, rodents, and animals not present | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 37 | <input checked="" type="radio"/> | Contamination prevented during food preparation, storage & display | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 38 | <input checked="" type="radio"/> | Personal cleanliness | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 39 | <input checked="" type="radio"/> | Wiping cloths: properly used and stored | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 40 | <input checked="" type="radio"/> | Washing fruits and vegetables | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Proper Use of Utensils | | | | | | | | | | COS | R | WT | | |
| 41 | <input checked="" type="radio"/> | In-use utensils; properly stored | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 42 | <input checked="" type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 43 | <input checked="" type="radio"/> | Single-use/single-service articles; properly stored, used | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 44 | <input checked="" type="radio"/> | Gloves used properly | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Utensils and Equipment | | | | | | | | | | COS | R | WT | | |
| 45 | <input checked="" type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 46 | <input checked="" type="radio"/> | Warewashing facilities; installed, maintained, used, test strips | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 47 | <input checked="" type="radio"/> | Nonfood-contact surfaces clean | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Physical Facilities | | | | | | | | | | COS | R | WT | | |
| 48 | <input checked="" type="radio"/> | Hot and cold water available; adequate pressure | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 49 | <input checked="" type="radio"/> | Plumbing installed; proper backflow devices | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 50 | <input checked="" type="radio"/> | Sewage and waste water properly disposed | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 51 | <input checked="" type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 52 | <input checked="" type="radio"/> | Garbage/refuse properly disposed; facilities maintained | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 53 | <input checked="" type="radio"/> | Physical facilities installed, maintained, and clean | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 54 | <input checked="" type="radio"/> | Adequate ventilation and lighting; designated areas used | | | | | | | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Administrative Items | | | | | | | | | | COS | R | WT | | |
| 55 | <input checked="" type="radio"/> | Current permit posted | | | | | | | | <input type="radio"/> | <input type="radio"/> | 0 | | |
| 56 | <input checked="" type="radio"/> | Most recent inspection posted | | | | | | | | <input type="radio"/> | <input type="radio"/> | 0 | | |
| Compliance Status | | | | | | | | | | YES | NO | WT | | |
| Non-Smokers Protection Act | | | | | | | | | | COS | R | WT | | |
| 57 | <input checked="" type="radio"/> | Compliance with TN Non-Smoker Protection Act | | | | | | | | <input type="radio"/> | <input type="radio"/> | 0 | | |
| 58 | <input checked="" type="radio"/> | Tobacco products offered for sale | | | | | | | | <input type="radio"/> | <input type="radio"/> | 0 | | |
| 59 | <input checked="" type="radio"/> | If tobacco products are sold, NSPA survey completed | | | | | | | | <input type="radio"/> | <input type="radio"/> | 0 | | |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/04/2022 Signature of Environmental Health Specialist [Signature] Date 05/04/2022

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Blvd. Smokehouse

Establishment Number #: 605249810

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

| Description |
|--|
| 1. The first step in the process of creating a new product is to identify a market need. This involves conducting market research to determine what consumers want and what problems they are trying to solve. |
| 2. Once a market need has been identified, the next step is to develop a concept for a product that meets that need. This involves brainstorming ideas and selecting the most promising one. |
| 3. The third step is to create a prototype of the product. This allows the company to test the product and make any necessary adjustments before moving forward with production. |
| 4. The fourth step is to conduct a pilot run of the product. This allows the company to test the product in a real-world setting and gather feedback from customers. |
| 5. The final step is to launch the product into the market. This involves creating a marketing plan and promoting the product to potential customers. |

Temperature (Fahrenheit)

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

Ribs

Hot Holding

140

Potato salad

Cold Holding

38

Slaw

Cooling

60

Observed Violations

Total # 2

Repeated # 0

34:

45:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Blvd. Smokehouse

Establishment Number : 605249810

Comments/Other Observations

1:
2:
3:
4:
5:
6:
7:
8:
9:
10:
11:
12:
13:
14:
15:
16:
17:
18:
19:
20:
21:
22:
23:
24:
25:
26:
27:
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: Blvd. Smokehouse

Establishment Number : 605249810

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

Establishment Information

Establishment Name: Blvd. Smokehouse

Establishment Number #: 605249810

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Kitchen has agreed to keep jars lemonade in cooler and keep fridge available for food, coolers will be used to keep cooked ribs until served.