



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Loose Wheels Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 4066 Honor Circle ☐ Temporary ☐ Seasonal
City Chattanooga Time in 10:54 AM AM / PM Time out 11:14 AM AM / PM
Inspection Date 11/21/2023 Establishment # 605304516 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 _____

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)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties				16	IN	OUT	NA	NO	Proper cooking time and temperatures				17	IN	OUT	NA	NO	Proper reheating procedures for hot holding												
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control				18	IN	OUT	NA	NO	Proper cooling time and temperature												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					IN	OUT	NA	NO	Proper hot holding temperatures				19	IN	OUT	NA	NO	Proper cold holding temperatures												
4	IN	OUT	NA	NO	Good Hygienic Practices					IN	OUT	NA	NO	Proper date marking and disposition				20	IN	OUT	NA	NO	Proper date marking and disposition												
5	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					IN	OUT	NA	NO	Time as a public health control: procedures and records				21	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food												
6	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					IN	OUT	NA	NO	Highly Susceptible Populations				22	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered												
7	IN	OUT	NA	NO	Preventing Contamination by Hands					IN	OUT	NA	NO	Chemicals				23	IN	OUT	NA	NO	Food additives: approved and properly used												
8	IN	OUT	NA	NO	Hands clean and properly washed					IN	OUT	NA	NO	Toxic substances properly identified, stored, used				24	IN	OUT	NA	NO	Conformance with Approved Procedures												
9	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan				25	IN	OUT	NA	NO													
10	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible													26	IN	OUT	NA	NO													
11	IN	OUT	NA	NO	Approved Source													27	IN	OUT	NA	NO													
12	IN	OUT	NA	NO	Food obtained from approved source																														
13	IN	OUT	NA	NO	Food received at proper temperature																														
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																														
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																														
16	IN	OUT	NA	NO	Protection from Contamination																														
17	IN	OUT	NA	NO	Food separated and protected																														
18	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																														
19	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																														

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

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. §§ 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 11/21/2023 Signature of Environmental Health Specialist [Signature] Date 11/21/2023

**** 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: Loose Wheels
Establishment Number #: 605304516

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)
3 comp sink (not set up)	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	36
RIC	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes (prep cooler)	Cold Holding	36

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: IN
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: NO
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: NO
- 17: NO
- 18: NO
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

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

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Source Type:	Source:
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Additional Comments