

Purpose of Inspection

**E**Routine

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Nic & Norman's Permanent O Mobile Establishment Name Type of Establishment 1386 Market St O Temporary O Seasonal Address Chattanooga Time in 01:45 PM AM / PM Time out 03:30; PM AM / PM 07/31/2023 Establishment # 605302912 Embargoed 0.5 Inspection Date

O Complaint

O Follow-up

Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

- 17	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									
	IN	OUT	NA	NO	Supervision					1	u l	OUT NA	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	6+9	_	-	_	Person in charge present, demonstrates knowledge, and	_			11	-1"	" `				Control For Safety (TCS) Foods			
l٦		0			performs duties	0	0	5	Ιħ	6 X	8	0	0	0	Proper cooking time and temperatures	0	0	-
	IN	OUT	NA	NO	Employee Health		17 O O O X Proper reheating procedures for hot holding		0	0	,							
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	Π.	1 Г					Cooling and Holding, Date Marking, and Time as				
3	×	0			Proper use of restriction and exclusion	0	0	١ ٥	ш	IN OUT NA NO a Public Health Control								
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 (	7	0	0	×	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		9 8		0	0	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	l °	] [2	0 0	2	<b>X</b>	0		Proper cold holding temperatures	0	0	5
			NA	NO	Proventing Contamination by Hands				] [2	11	সা	<b>X</b>	0	0	Proper date marking and disposition	0	0	, ,
6	×	0		0	Hands clean and properly washed	0	0		<sub>2</sub>	2 0	ы	0	×	0	Time as a public health control: procedures and records	0	0	
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	Τ.		- 1		_		_	Ľ	
Ė				_	alternate procedures followed	_			- 11	N C	TUC	NA	NO	Consumer Advisory		_		
8		25		LUA	Handwashing sinks properly supplied and accessible	0	0	2	. II2	3 8	R L	0	0		Consumer advisory provided for raw and undercooked	0	lο	4
F			NA	NO		_	10	_	1 Б	<u> </u>	-	NUT		-	food		$\overline{}$	$\overline{}$
9	×			_	Food obtained from approved source	0	0	Į.	LН	- 11	N C	TUC	NA	NO	Highly Susceptible Populations		_	_
10	0			×	Food received at proper temperature	0	0	5	<sub>2</sub>	4 C	٥l	o١	200		Pasteurized foods used; prohibited foods not offered	0	lο	5
111	0	凝	_		Food in good condition, safe, and unadulterated	0	0	l °	Ш		4	-				_	_	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	11	N C	TUC	NA	NO	Chemicals			
			NA	NO	Protection from Contamination					5 (		0	3%		Food additives: approved and properly used	0	0	-
13	Ŕ	0			Food separated and protected	0	0	4	] [2	6 8	K	0			Toxic substances properly identified, stored, used	0	0	9
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [	- 11	N C	TUC	NA	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	] [2	7 (	7	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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									R	WT		
	OUT	Safe Food and Water				1 [		OUT Utensils and Equipment				
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	(84)	constructed, and used	_	U	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 I			viralewasining lacilizes, ilistalled, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47 篇	100	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٧	١٧	l ²	11		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	া	2
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed, proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	О	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT				_	11	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				11	53	2%	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	][	54	麗	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	126	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	1 [			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				11			Non-Smokers Protection Act			
41	20	In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 [	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

ten (10) days of the date of the

W 07/31/2023 07/31/2023 Signature of Person In Charge Date Signature of Environmental Health Specialist

\*\*\*\* 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: Nic & Norman's
Establishment Number #: 605302912

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)				
Dish machine triple sink	CI Qa	50 200					

Equipment Temperature					
Temperature ( Fahrenheit)					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Corn salsa	Cold Holding	39			
Sliced tomatoes	Cold Holding	39			
Cut leafy greens	Cold Holding	39			
Chili	Hot Holding	172			
Cooked corn	Hot Holding	172			
Cooked mushrooms	Cold Holding	182			
Raw chicken WI	Cold Holding	38			
Raw ground beef WI	Cold Holding	38			
Brussel sprouts	Cold Holding	38			
Liquid egg mix	Cold Holding	41			
Spinich	Cold Holding	56			
Spinich	Cold Holding	60			
Cut leafy greens	Cold Holding	56			

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Total # 11  Repeated # 0  8: Hand sink in prep are was not fully supplied. Observed knives in the sink.  11: Two cans in poor condition with deep dents. These were pulled to the side and marked as do not use.  20: Spinach and cut leafy greens out of temp on the cold bar. A small container had to be thrown away. Please see temperatures for more details.  21: Multiple items are not properly date marked. Beats stored had a date marked of 7/13 and cut leafy greens a date mark of 7/20.  39: Wiping cloths stored on prep table.  41: Scoops do not have handles in dry storage ingredients.  45: Gaskets in lowboy in poor repair. Tinfoil is used line shelving.  47: Multiple non food contact surfaces dirty.  47: Ice machine in poor cleanliness.  53:  Multiple floors in poor cleanliness. Grease build up behind the friers.  54: Employees glasses and drink stored in prep areas.

<sup>&</sup>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



## Establishment Information

Establishment Name: Nic & Norman's Establishment Number: 605302912

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: PIC knows illness policy symptoms.
- 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: Hands properly washed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food is from an approved source.
- 10: (NO): No food received during 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: Temped burgers over 165°F. Please see temperatures for more details.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed.
- 19: Please see temperatures.
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Nic & Norman's Establishment Number: 605302912	Establishment Information	
Establishment Number: 605302912  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Nic & Norman's	
Additional Comments (cont'd)	Establishment Number: 605302912	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information							
Establishment Name: Nic & Norman's							
Establishment Number #. 605302912							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							