

Establishment Name

Address

City

River Street Deli

151 River St.

Chattanooga

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 11:15; AM\_ AM / PM Time out 11:40; AM\_

Establishment # 605120701 04/27/2023 Embargoed 0 Inspection Date

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 49 Risk Category О3 04 Follow-up Required O Yes 疑 No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>∮</b> =in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=0	Off	ė
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision				П	T	1
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	
	IN	OUT	NA	NO	Employee Health				1	7	1
2	- MC	0			Management and food employee awareness; reporting	0	0		ΙГ	Т	Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ı	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	7
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	2	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	3
6	黨	0		0	Hands clean and properly washed	0	0		I	2	7
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		1
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	3	7
		OUT	NA	NO	Approved Source				ľ	1	_
9	黨	0			Food obtained from approved source	0	0		ш		Ц
10	0	0	0	×	Food received at proper temperature	0	0		ΙG	4	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				1
	IN	OUT	NA	NO	Protection from Contamination					5	7
13	Ä	0	0		Food separated and protected	0	0	4	2	6	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		I	Ī
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	(

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	_	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals	Chemicals		
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

spect	ion	R-repeat (violation of the same code provision)	)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	7 Nonfood-contact surfaces clean		0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	O Toilet facilities: properly constructed, supplied, cleaned		0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	54 O Adequate ventilation and lighting; designated areas used O		0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

04/27/2023

Date Signature of Er

04/27/2023

Signature of Person In Charge \*\*\*\* 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 Int	formation	
Establishment Name:	River Street Deli	
Establishment Number	<b>605120701</b>	

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	Temperature ( Fahrenheit)				

Description	State of Food	Temperature (Fahrenheit
Brisket	Hot Holding	181
Sliced tomatoes-2 dr slider	Cold Holding	40
Coleslaw-prep top	Cold Holding	40
Salsa-on ice	Cold Holding	40

Observed Violations
Total # 4 Repeated # 0
Repeated # 0
37:
41:
45:
53:
55.

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

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Establishment Information



omments/Other Observations	
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Additional Co.	mments			
See last pa	age for additi	onal comm	ents.	
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<sup>\*\*\*</sup>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: River Street Deli	
Establishment Number: 605120701	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information	
Establishment Name: River Street Deli	
Establishment Number #. 605120701	
Sources	
Source Type:	Source:
Additional Comments	