

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Southern Star Permanent O Mobile Establishment Name Type of Establishment 1300 Broad St. O Temporary O Seasonal Address Chattanooga Time in 02:30 PM AM / PM Time out 03:20: PM AM / PM City

05/24/2023 Establishment # 605203492 Embargoed 0 Inspection Date

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

Number of Seats 180 Risk Category О3 Follow-up Required 级 Yes O No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

119	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	05=	con	recte	d on-si	te d
					Compliance Status	cos	R	WT	1 [				
	IN	OUT	NA	NO	Supervision				П		IN	оит	N
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	0
ш	IN	OUT	NA	NO	Employee Health			-		17		ŏ	ŏ
2	300	0			Management and food employee awareness; reporting	0	0		lh				Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	N
	IN	ОИТ	NA	NO	Good Hygienic Practices				17	18	災	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	0	菜	0
	IN	OUT	NA	100.00	Proventing Contamination by Hands				1 [	21	*	0	0
6	黨	0		0	Hands clean and properly washed	0	0		l [	22	0	0	Ø
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П	-	IN	OUT	N
8	300	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	H			-	
Ľ	ÎN	OUT	NA	NO	Approved Source	Ŭ	_	-	H	23	0	0	M
9	黨	0			Food obtained from approved source	0	0		ı		IN	OUT	N
10	0	0	0	38	Food received at proper temperature	0	0	1	l ľ.		$\overline{}$	_	91
11	200	0			Food in good condition, safe, and unadulterated	0	0	5	H	24	0	0	32
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	30
13	黛	0	0		Food separated and protected	0	0	4	l	26	家	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıľ		IN	OUT	N/
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	M

ш	Compliance Status						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	X	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20	0	黨	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	- 5
26	×	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

### to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	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	г
	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	0	Contamination prevented during food preparation, storage & display	0	0	1
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	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

05/24/2023

05/24/2023

Date

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 \*\*\*\*

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



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Establishment Name: Southern Star
Establishment Number #: |605203492

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 ( Fahrenhelt)
Dish machine	CI	50	

Equipment Temperature					
Description	Temperature ( Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
shredded chicken WI	Cold Holding	40
Cut melon WI	Cold Holding	36
Sliced deli meat	Cold Holding	40
Cut leafy greens	Cold Holding	40
Diced chicken	Cold Holding	40
Grilled chicken CB	Cooling	56
Tuna salad CB	Cold Holding	48
Cut fruit w/ melon CB	Cold Holding	47
Pasta salad CB	Cold Holding	50
Milk RI	Cold Holding	39
cut leafy greens RI2	Cold Holding	41
Pimento Cheese sandwhich RI3	Cold Holding	41
Steak RI4	Cold Holding	40

Observed Violations
Total # 2
Repeated # ()
20: TCS foods being held higher than 41°F in the cold bar area. All TCS foods must be held below 41°F. Advised that all food from the cooler be move to a
functioning cooler until the cold bar be repaired or replaced.
53: Floor in poor repair. Wall behind triple sink has a hole in it.

<sup>\*\*\*</sup>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: Southern Star Establishment Number: 605203492

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Illness policy present.
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food is from an 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Baked chicken prepared at 1:30pm was temped at 3pm at 58°F. Its has been cooled to below 70°F within the first two hours.
- 19: (NO) TCS food is not being held hot during inspection.
- 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.
- 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.

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

Establishment Name: Southern Star Establishment Number: 605203492	Establishment Information	
Establishment Number: 605203492  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Southern Star	
Additional Comments (cont'd)	Establishment Number: 605203492	
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: Southern Star	
Establishment Number # 605203492	
Sources	
Source Type:	Source:
Additional Comments	