# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name Address 7910 E. Brainerd Rd. City Chattanooga Time in Inspection Date 05/21/2024 Establishment # 605207239 Purpose of Inspection & Routine 0 Follow-up 0 Complaint				_			Emba	_ Al		)	me ou	© Farmer's Market Food Unit ent © Permanent © Mobile © Temporary © Seasonal ut <u>11:55</u> : <u>AM</u> AM / PM	<b>8</b>	3					
Rick	Cat	egor			01	80(2	03			04		2		Er	Jour	up Required O Yes 🕄 No Number of S	loats	15	
15100	001			act	÷ .	0Q	* *	beha		-	st c	omm	nonh			to the Centers for Disease Control and Preven		_	
				as c	ontributing f	actors in foodborne ill	ness outbreak	8. P	ubli	c Hea	uith I	Inte	rven	tions	are	control measures to prevent illness or injury.			
		(14	uric de	algnat	ed compliance s											INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	1007		
IN	in c	ompli	ance		OUT=not in comp	siance NA=not applicable	NO=not observe	d		co	S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis	on)		
-					Co	mpliance Status		COS	R	WT					_	Compliance Status	COS	R	WT
$\rightarrow$	_	-	NA	NO	Person in chara	Supervision ge present, demonstrates k	nouladae and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	鬣	0			performs duties		nowieuge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
	X		NA	NO	Management a	Employee Health nd food employee awarene	ss; reporting	0		_	17	0	0			Proper reheating procedures for hot holding Ceeling and Heiding, Date Marking, and Time as	0	0	
	×	0			Proper use of n	estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA			Good Hygienic Practice		~				×	0	0		Proper cooling time and temperature	0		
4	邕嵐	응				asting, drinking, or tobacco om eyes, nose, and mouth		8	0	5		X	0	0		Proper hot holding temperatures Proper cold holding temperatures	0		
			NA			nting Contamination b d properly washed	y Hands	~	0		21	*	0	0	0	Proper date marking and disposition	0	0	2
_		0	0	_	No bare hand o	ontact with ready-to-eat for	ods or approved	0	0	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
	X		-	-	alternate proce Handwashing s	dures followed inks properly supplied and	accessible		0	2		N	OUT	NA XX		Consumer Advisory Consumer advisory provided for raw and undercooked	~		
	IN 嵐	OUT	NA	NO	Easd abtained i	Approved Source			0		23	O IN	O		10	food Highly Susceptible Populations	0	0	4
10	0	0	0	20	Food received a	at proper temperature		0	0		24		0	25	-	Pasteurized foods used; prohibited foods not offered	0	0	
	×	_	6-2			ondition, safe, and unadulte ds available: shell stock tag		0	0	5	-			_			•	<u> </u>	9
	0	0	X	0	destruction	tection from Contamin		0	0		25	IN	OUT			Chemicals	0		
13	2	0	0	NO	Food separated		ation	0	0	4	29	0 溪	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	00	8	5
14	×	0	0			urfaces: cleaned and saniti		0	0	5		IN	OUT	NA	_	Conformance with Approved Procedures			
15	8	0			served	ion of unsafe food, returned	a tood not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Prac	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
				_						ET/AV				_	_	,			
				00	T=not in complian		COS=corre	cted o	n-site	during				<u> </u>		R-repeat (violation of the same code provision)		_	
		OUT				mpliance Status fe Food and Water		COS	R	WT	H	0	UT			Compliance Status Utensils and Equipment	COS	R	WT
2					ed eggs used wh lice from approv				0		4	5 3	54 L.			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0	Varia		obtained for spec	cialized processing method	5	ŏ	ŏ	1	4	6 0	-			g facilities, installed, maintained, used, test strips	0	0	1
	_	OUT	_	er co		Temperature Control sed; adequate equipment for	or hermoerature			_	4	-	_			tact surfaces clean	0	0	1
3	1	0	contr		ung metrous as	seu, adequase equipment in	or temperature	0	0	2		0	UT			Physical Facilities	Ŭ	-	
3	_				property cooked thawing method			8	0	1	4	_				water available; adequate pressure stalled; proper backflow devices	8	8	2
3	_				eters provided a			ŏ		1	5	_	_		-	waste water properly disposed	0	0	2
		OUT				od identification		-			5	_	_			s: properly constructed, supplied, cleaned	0	0	1
3		0	Food	1 prop		inal container; required rec		0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
3	_	000	Inser	te n	dents, and anim	n of Food Contaminatio	>n	0	0	2	5	_				lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
	-	-							+ +	-	F	+	-	weeque	10 40		-	_	
3	_					during food preparation, sto	orage & display	0	0	1			UT			Administrative items		-	
3	_	-	-		leanliness	ed and stored		0	0	1	5				-	nit posted inspection posted	0	읭	0
4	0	0	Was		ruits and vegeta	bles			õ		É	_	- 1.			Compliance Status	YES		WT
4	_	OUT	_	e ute	Pre nsils; properly st	per Use of Utensils ored		0	0	1	5	7	- 0	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	ο	
4	2	0	Uten	sils, e	quipment and lin	nens; properly stored, dried articles; properly stored, us		0	0	1	54	8	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
4	_				ed properly	aracies, propeny stored, us	eu		ŏ	1		,		lobac	co pr	oducts are sold, ivor A survey completed	0		
																Repeated violation of an identical risk factor may result in revo			
man	ter a	nd po	st the	most	recent inspection	report in a conspicuous mann	ver. You have the rig	ht to r	eques							e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days			
repo	n. T.	CA	sectio	ns 68-	14-703, 68-14-706,	55-14-708, 68-14-709, 68-14-71													
	$\sim$	~			$\sim U$		05/2	21/2	024	1	_			$\leq$	2	/-	)5/2	21/2	2024
Sigr	natur	re of	Pers	on In	Charge				(	Date	Sig	natu	ire of	Envir	onme	ental Health Specialist			Date
_						Additional food safet	y information can	be fo	ound	on ou	r web	site,	http	c//tn.g	jov/h	ealth/article/eh-foodservice			
										and the little set			and the second sec	and the second		and a second secon			

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
P192201 (1094. 0=10)	Please call (	) 4232098110	to sign-up for a class.	nor de

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



#### Establishment Information

Establishment Name: Choo-Choo BBQ Establishment Number # 605207239

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Sliced tomatoes	Cold Holding	40				
Hot dog	Cold Holding	40				
Potato salad	Cold Holding	40				
Coleslaw	Cold Holding	40				
Pulled pork	Hot Holding	145				
Mashed potatoes	Hot Holding	145				
Pulled pork #2	Hot Holding	145				
Pulled pork in walk in cooler	Cold Holding	40				
Chili	Cooling	64				

#### Observed Violations

Total # 2

Repeated # ()

45: Rusted shelving in walk in cooler.

54: Employee beverage stored on food prep surface.



## Establishment Information

Establishment Name: Choo-Choo BBQ

Establishment Number : 605207239

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee health policy posted.

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: Proper handwashing observed.

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 obtained from 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.

17: (NO) No TCS foods reheated during inspection.

18: Proper cooling observed with chili. Chili was prepared an hour prior and spread into shallow container in walk in cooler to cool.

19: Proper hot holding temperatures observed.

20: Proper cold holding temperatures observed.

- 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.

# Establishment Information

Establishment Name: Choo-Choo BBQ

Establishment Number : 605207239

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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SourcesSource Type:WaterSource:PublicSource Type:FoodSource:US Foods, PFGSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

# Additional Comments