

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit City Café Diner Remanent O Mobile Establishment Name Type of Establishment 7641 Lee Hwy. O Temporary O Seasonal Address Chattanooga Time in 02:50 PM AM / PM Time out 03:30; PM 07/22/2022 Establishment # 605204025 Embargoed 0 Inspection Date

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

Number of Seats 88 Risk Category О3 04 Follow-up Required 级 Yes O No e Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	con	recte	d on-si	te dur	ing i
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	N
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	0	N
	IN	OUT	NA	NO	Employee Health					17	Ô	0	0	ĮΣ
2	300	0			Management and food employee awareness; reporting	0	0		ı					Ė
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	0	0	X
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	X	0	0	7
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	0	黛	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	×	0	0	7
6	100	0		0	Hands clean and properly washed	0	0		Ιſ	22	0	0	0	8
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	N
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	11	23	×	0	0	П
	IN	OUT	NA	NO	Approved Source				lL	23	\sim	_	•	
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0	1	1	24	0	0	200	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	0	•	600	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA	N
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4	1 [26	X	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıſ		IN	OUT	NA	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	X	

	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	,
	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	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	200	0	0	0	Proper date marking and disposition	0	0	-
22	0	0	0	氮	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			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

troduction of pathoge ns, 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	1
29		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	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed 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	Г
	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	r
44	0	Gloves used properly	0	0	

		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	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
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	- X	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

07/22/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

07/22/2022

**** 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: City Café Diner
Establishment Number #: 605204025

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.	Т
"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.	\top
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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
CL dishwasher	CL	50						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	40			
Salad cooler	50			
Low boy	39			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pasta (low boy)	Cold Holding	38
Raw chicken (drawer)	Cold Holding	38
Raw Fish(drawer)	Cold Holding	38
Raw beef (drawer)	Cold Holding	39
Cut leafy greens (salad low boy)	Cold Holding	50
Sliced tomatoes (low boy)	Cold Holding	49
Chicken wings (walk in)	Cold Holding	40
Lasagna (walk in)	Cold Holding	40
Meat sauce	Hot Holding	147
Soup	Hot Holding	153

Observed Violations							
Total # 1							
Repeated # ()							
20: Salad low boy holding TCS foods 48-52°F. PIC moved all TCS foods to							
coolers capable of holding 41°F or below. Salad cooler must not be used until							
able to hold TCS foods 41°F or below.							
able to floid TC3 100d3 41 F of below.							
III One many at the and of this document for any violations that could not be disclosed in this space.							
""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: City Café Diner Establishment Number: 605204025

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Good 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 from approved sources.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Advisory located 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: City Café Diner	
Establishment Number: 605204025	
Comments/Other Observations (cont'd)	
A delista and Community (a quital)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: City	Café Diner							
	605204025							
Sources								
Source Type:	Food	Source:	US Foods					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comment	S							