#### TENNESSEE DEPARTMENT OF HEALTH BVICE ESTABLISHMENT INSPECTION REPOI

18/200

						FOOD SERV	ICE ESTA	BL	ISH	M	INT	<b>F I</b>	S	PEC	TIC	ON REPORT SCO	RE		
Feta		4	t Nan		Starbucks	#2870										Fermer's Market Food Unit     Sermanent O Mobile			
Addr					1951 Gun	barrel Rd.					_	Тур	e of	Establi	shme	O Temporary O Seasonal		J	
City					Chattanoo	ga	Time in	10	):20	0 A	M	AJ	M/P	M Tr	me ou	ut 10:45; AM AM / PM			
Inspe	etic	n Da	te		05/25/20	023 Establishment#		_			Emba	-							
			spect		CRoutine 2	O Follow-up	O Complaint			O Pr			-		Cor	nsultation/Other			
Risk	Cat	egon	,		01	32(2	03			04		2		Fo	low-	up Required 🕱 Yes <b>O</b> No Number of S	ieats	33	;
		_	isk F	act	ors are food p	reparation practices	and employee	beha	vior	i mo	st co	omm Inter	onl	y repo	are	to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion	_	
					one meaning in											INTERVENTIONS			
				lgne					ltems							ach item as applicable. Deduct points for category or subcate		)	
IN-	in co	ompili	ance			mpliance Status	NO=not observe		R		S=cor	recte	d on-t	site dun	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
Т	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Rohesting of Time/Temperature		_	
1	8	0			Person in charg performs duties	e present, demonstrates k	mowledge, and	0	0	5	16	0	0	82	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO		Employee Health						ŏ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
2 3		8				nd food employee awarene estriction and exclusion	ess; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	IN	OUT	NA	NO		Good Hygienic Practice	**	-		-	18	0	0	×	0	Proper cooling time and temperature	0		
4 5	8	0				asting, drinking, or tobacci om eyes, nose, and mouth		0	8	5		0	00			Proper hot holding temperatures Proper cold holding temperatures		0	
	IN	OUT	NA	NO	Preve	nting Contamination b						Ň	ŏ			Proper date marking and disposition	ŏ	ŏ	5
_		0	-			d properly washed ontact with ready-to-eat fo	ods or approved	0		5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
7		0	٥	0	alternate proced	dures followed		0	0	_		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		inks properly supplied and Approved Source	accessible			-	23	0	0	×		food	0	0	4
9			0	~		rom approved source at proper temperature		0	8			IN	OUT	-	NO	Highly Susceptible Populations			
11	×	ŏ	<u> </u>	~	Food in good co	ondition, safe, and unadult		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
		0	×	0	destruction	is available: shell stock ta		0	0			IN	ουτ			Chemicals			
13			NA	NO	Food separated	tection from Contamin	ation	0	0	4	25	刻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14						urfaces: cleaned and sanit	ized		ŏ					NA	NO		-	-	
	2	0			Proper disposition served	on of unsafe food, returne	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
		_		Goo	d Rotall Prac	tices are proventive	mensures to co	etro	the	Inte	due	tion		atho		, chemicals, and physical objects into foods.		_	
						account protonate		600					_		gena	, chemicale, and physical objects into rooms.			
				00	T=not in compliance		COS=corre	cled o	n-site (	őuring			IVE			R-repeat (violation of the same code provision)			
_		OUT				mpliance Status le Food and Water		cos	R	WT		10	UT			Compliance Status Utensils and Equipment	COS	R	WT
28	-	0	Paste		d eggs used wh	ere required			0		4	_	0			infood-contact surfaces cleanable, properly designed,	0	0	1
29	_				ice from approv obtained for spec	red source cialized processing method	ż	8	8	2	$\vdash$	+	- (			and used			
		OUT			Food	Temperature Control					4		_			g facilities, installed, maintained, used, test strips	0	0	1
31		0	Prop		oling methods us	ed; adequate equipment f	for temperature	0	0	2	4	_	1 O UT	Vonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
32	_				properly cooked			0	0	1	4	_	-			f water available; adequate pressure	0		2
33	_				thawing methods eters provided an			0	0	1	49	_			- T	stalled; proper backflow devices	00	0	2
	_	OUT		150114		od identification		Ŭ			5	_				es: properly constructed, supplied, cleaned		ŏ	1
35	• [	0	Food	prop	erly labeled; orig	inal container; required re	cords available	0	0	1	5	2 0	0	Sarbag	e/refu	use properly disposed; facilities maintained	0	0	1
		ουτ			Prevention	n of Food Contaminati	on				5	3 (	o fi	Physica	al faci	lities installed, maintained, and clean	0	0	1
36	:	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	• •	<u>ہ</u>	Adequa	de ve	entilation and lighting; designated areas used	0	0	1
37	'	0	Cont	amina	ation prevented d	during food preparation, st	orage & display	0	0	1		0	UΤ			Administrative items			
38	_				leanliness			0	0	1	5		0	Durrent	perm	nit posted	0	0	0
39	_				ths; properly use ruits and vegetab				0	1	54	9   (	0 1	viost re	cent	Compliance Status	O YES		WT
					-			-											

	~	The stand of the second of the	~	- <b>v</b>								
	OUT	Proper Use of Utensils				1			Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act	26	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58	5	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	1	_					
service e manner a	allure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Rems identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this eport. T.C.A. sections 68-14-705, 68-14-706, 68-14-708, 68-14-716, 78-14-716, 78-14-71											

Compliance Status Non-Smokers Protection Act

an	05/25/2023	6	05/25/2023			
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date			
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****					

PH-2267 (Rev. 6-15)	Free food safety training clas	sses are available each mor	nth at the county health department.	RDA 629
P192207 (Rev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	NDA 025

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



#### Establishment Information

Establishment Name: Starbucks #2870 Establishment Number # 605175934

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)			
Triple sink	QA	0				
Dish machine	High temp		173			
Sanitizer bucket		0				

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Dairy #1	Cold Holding	40
Dairy #2	Cold Holding	40
Dairy #3	Cold Holding	40
Dairy #4	Cold Holding	40

1	
	Observed Violations
	Total #
	Repeated # 0
	14: 0 ppm sanitizer at triple sink.

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



### Establishment Information

Establishment Name: Starbucks #2870

Establishment Number : 605175934

#### 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: 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NO) TCS food is not being held hot during inspection.
- 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.

\*\*\*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: Starbucks #2870

Establishment Number : 605175934

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Starbucks #2870

Establishment Number #: 605175934

Water	Source:	Public
Food	Source:	Public
	Source:	
	Source:	
	Source:	
		Food Source: Source: Source:

# Additional Comments