

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Nic & Norman's Establishment Name Permanent O Mobile Type of Establishment 1386 Market St O Temporary O Seasonal Chattanooga Time in 01:10 PM AM / PM Time out 01:45: PM AM / PM

08/07/2023 Establishment # 605302912 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	\$=co	rrecte	d on-si	te duri	ing ins	pection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cod
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	384	0	0	0	Prope
	IN	OUT	NA	NO	Employee Health		-		17	*	ō	ō	ŏ	Prope
2	100	0			Management and food employee awareness; reporting	0	0	$\Box$						Cool
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	-
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	0	Prope
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	0	0	Prope
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ů	20	243	0	0		Prope
	IN	OUT	NA		Preventing Contamination by Hands				21	*	0	0	0	Prope
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time a
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11176
_	-		ŭ		alternate procedures followed	_	_	ш		IN	OUT	NA	NO	_
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Consu
	IN		NA	NO		-		-	_	_				food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	28	Food received at proper temperature	0	0	١. ١	24	0	l٥	320		Paste
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ.	ŭ	ŭ	-		. 0510
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
		OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Taxic:
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Comp
	~	_			served	1	<u>ا</u>	*	1-	_	-	000		HACC

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	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	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

			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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
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	188	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	г
44	0	Gloves used properly	0	0	

pect	Of 1	R-repeat (violation of the same code provision		-	147
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	麗	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	
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		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	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regar nt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

08/07/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

08/07/2023 Date

\*\*\*\* 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.

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



Establishment Int	formation	
Establishment Name:	Nic & Norman's	
Establishment Number	<ul><li>605302012</li></ul>	

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)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut leafy greens		39
Cut leafy greens	Cold Holding	38
Broccoli salad	Cold Holding	40

Observed Violations
Total # 6 Repeated # 0
Repeated # ()
39:
41:
45:
47:
53:
54:
1110 as page at the and of this decrement for any violations that could not be disclosed in this case.

<sup>&#</sup>x27;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



Stablishment Name: Nic & Norman's	
Establishment Number: 605302912	
Comments/Other Observations	
Johnnends/Other Observations	
(IN): All handsinks are properly equipped and conveniently located for food employee use.  2: (IN) All food was in good, sound condition at time of inspection.  2: 3: 4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5:	
(114). 7 th Harrison the are properly equipped and conveniently recated for recall employee deer.	
)•	
·· (IN) All food was in good, sound condition at time of inspection.	
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<b>)</b> :	
7.7 th dat roaty grooms and sola holding from solott 12 11	
(IN) Varified data marking system in place for all ready to get TCS foods that are hold langer than 24	hours.
). 	
3:	
<b>4</b> :	
i:	
2: 3: 4: 5: 6: 6: 7: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processe	
: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processe	es.
3:	
**See page at the end of this document for any violations that could not be displayed in this space.	

See last page for additional comments.

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 Information	
Establishment Name: Nic & Norman's	
Establishment Number: 605302912	
Comments/Other Observations (cont'd)	
Additional Comments (contist	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information	
Establishment Name: Nic & Norman's	
Establishment Number # 605302912	
Sources	
Source Type:	Source:
Additional Comments	