



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name Starbucks #2870 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1951 Gunbarrel Rd. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 11:10 AM AM / PM Time out 11:45 AM AM / PM
Inspection Date 04/25/2024 Establishment # 605175934 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 33

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
	IN	OUT	NA	NO	Supervision											IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐		5	16	☐	☐	☒	☐	Proper cooking time and temperatures					☐	☐		5						
2	☒	☐			Employee Health										17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐							
3	☒	☐			Management and food employee awareness, reporting					☐	☐				IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control														
	IN	OUT	NA	NO	Good Hygienic Practices										18	☐	☐	☒	☐	Proper cooling time and temperature					☐	☐							
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐			19	☐	☐	☒	☐	Proper hot holding temperatures					☐	☐								
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐			20	☐	☒	☐	☐	Proper cold holding temperatures					☐	☐								
	IN	OUT	NA	NO	Preventing Contamination by Hands										21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐							
6	☒	☐		☐	Hands clean and properly washed					☐	☐			22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐								
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐				IN	OUT	NA	NO	Consumer Advisory														
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐		2	23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food					☐	☐		4						
	IN	OUT	NA	NO	Approved Source											IN	OUT	NA	NO	Highly Susceptible Populations													
9	☒	☐			Food obtained from approved source					☐	☐			24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered					☐	☐		5						
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐				IN	OUT	NA	NO	Chemicals														
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐			25	☐	☐	☒	☐	Food additives: approved and properly used					☐	☐								
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			26	☒	☐	☐	☐	Toxic substances properly identified, stored, used					☐	☐								
	IN	OUT	NA	NO	Protection from Contamination											IN	OUT	NA	NO	Conformance with Approved Procedures													
13	☒	☐	☐		Food separated and protected					☐	☐		4	27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan					☐	☐		5						
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐		5																				
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐		2																				

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT			
	OUT	Safe Food and Water							OUT	Utensils and Equipment								
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1			
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1			
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☒	Nonfood-contact surfaces clean			☐	☐	1			
	OUT	Food Temperature Control							OUT	Physical Facilities								
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2			
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☒	Plumbing installed; proper backflow devices			☐	☐	2			
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2			
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1			
	OUT	Food Identification						52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1			
35	☐	Food properly labeled; original container; required records available			☐	☐	1	53	☐	Physical facilities installed, maintained, and clean			☐	☐	1			
	OUT	Prevention of Food Contamination						54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1			
36	☐	Insects, rodents, and animals not present			☐	☐	2		OUT	Administrative Items								
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1	55	☐	Current permit posted			☐	☐	0			
38	☐	Personal cleanliness			☐	☐	1	56	☒	Most recent inspection posted			☐	☐				
39	☐	Wiping cloths: properly used and stored			☐	☐	1	Compliance Status					YES	NO	WT			
40	☐	Washing fruits and vegetables			☐	☐	1	Non-Smokers Protection Act										
	OUT	Proper Use of Utensils						57		Compliance with TN Non-Smoker Protection Act			☒	☐				
41	☐	In-use utensils; properly stored			☐	☐	1	58		Tobacco products offered for sale			☐	☐	0			
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐				
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1											
44	☐	Gloves used properly			☐	☐	1											

Failure 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. Items 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 manner 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 report. C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/25/2024 Signature of Environmental Health Specialist [Signature] Date 04/25/2024

**** 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**



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)
Dish machine	High temp		166
Sanitizer bucket	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Dairy in reach-in #1	Cold Holding	45
Dairy in reach-in #2	Cold Holding	40
Dairy in reach-in #3	Cold Holding	40
Dairy in reach-in #4	Cold Holding	40
Egg white patty	Cold Holding	35
Egg patty	Cold Holding	37

Observed Violations

Total # 4

Repeated # 0

20: Reach-in cooler by drive thru window holding dairy at 45°F. Must be 41°F or below.

47: Shelving dirty inside reach-in cooler.

49: Leak at coffee dump sink.

56: Most recent inspection not posted.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy in employee binder.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Establishment does not cool.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Water
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Source: Public

Source Type:	Food
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Source: Public

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments