



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

80

Establishment Name City Café Diner Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 7641 Lee Hwy. ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 01:20 PM AM / PM Time out 02:40 PM AM / PM  
Inspection Date 01/18/2024 Establishment # 605204025 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 88

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

**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		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					Physical Facilities			COS R WT		
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					45	OUT				1
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					46	OUT				1
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
Administrative Items					47	OUT				1
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Compliance Status					Non-Smokers Protection Act			COS R WT		
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					0

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. T.C.A. sections 24-1-204, 24-1-205, 24-1-206, 24-1-207, 24-1-208, 24-1-209, 24-1-210, 24-1-211, 24-1-212, 24-1-213, 24-1-214, 24-1-215, 24-1-216, 24-1-217, 24-1-218, 24-1-219, 24-1-220, 24-1-221, 24-1-222, 24-1-223, 24-1-224, 24-1-225, 24-1-226, 24-1-227, 24-1-228, 24-1-229, 24-1-230, 24-1-231, 24-1-232, 24-1-233, 24-1-234, 24-1-235, 24-1-236, 24-1-237, 24-1-238, 24-1-239, 24-1-240, 24-1-241, 24-1-242, 24-1-243, 24-1-244, 24-1-245, 24-1-246, 24-1-247, 24-1-248, 24-1-249, 24-1-250, 24-1-251, 24-1-252, 24-1-253, 24-1-254, 24-1-255, 24-1-256, 24-1-257, 24-1-258, 24-1-259, 24-1-260, 24-1-261, 24-1-262, 24-1-263, 24-1-264, 24-1-265, 24-1-266, 24-1-267, 24-1-268, 24-1-269, 24-1-270, 24-1-271, 24-1-272, 24-1-273, 24-1-274, 24-1-275, 24-1-276, 24-1-277, 24-1-278, 24-1-279, 24-1-280, 24-1-281, 24-1-282, 24-1-283, 24-1-284, 24-1-285, 24-1-286, 24-1-287, 24-1-288, 24-1-289, 24-1-290, 24-1-291, 24-1-292, 24-1-293, 24-1-294, 24-1-295, 24-1-296, 24-1-297, 24-1-298, 24-1-299, 24-1-300, 24-1-301, 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24-1-802, 24-1-803, 24-1-804, 24-1-805, 24-1-806, 24-1-807, 24-1-808, 24-1-809, 24-1-810, 24-1-811, 24-1-812, 24-1-813, 24-1-814, 24-1-815, 24-1-816, 24-1-817, 24-1-818, 24-1-819, 24-1-820, 24

**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.	
"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	200	
CL dishwasher	CL	50	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	38
Low boy (prep area)	39
Pasta low boy (prep area)	38
Salad low boy	37

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Burger	Cooling	85
Chicken tenders	Cooling	85
Raw chicken (drawer)	Cold Holding	38
Raw shrimp (drawer)	Cold Holding	38
Sliced potatoes (drawer)	Cold Holding	38
Mashed potatoes	Hot Holding	147
Raw chicken (walk in cooler)	Cold Holding	38
Chicken wings (walk in cooler)	Cold Holding	41
Sliced turkey (walk in)	Cold Holding	38
Brisket (walk in)	Cold Holding	39
Queso (hot well)	Hot Holding	112
Meat sauce (hot well)	Hot Holding	110
Cut leafy greens (salad low boy)	Cold Holding	39
Coleslaw (condiment cooler)	Cold Holding	38

### Observed Violations

Total # 8

Repeated # 0

1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.

11: Multiple severely dented cans stored on can rack. Severely dented cans may promote Botulism growth if inner product is exposed. Severly dented cans must be separated from non dented cans and either traded in for credit from supplier or be disposed of.

19: Hot well in food prep area holding TCS foods 110°-115°F. TCS foods being hot held must be 135°F or above. PIC removed all TCS foods from hot well and instructed kitchen staff not to use broken hot well until repaired.

21: Multiple prepped/cooked TCS foods not dated marked in numerous reach in/ walk in coolers. TCS foods that are cooked,prepped,removed from original packaging and held overnight must be date marked with a maximum of 7 day shelf life. PIC corrected date marking violation on site.

31: Cooked burgers (showing wax), chicken tenders stored in containers to cool at room temperature near food prep area. Not an approved cooling method.

Cooked TCS foods must be cooled in a cold holding unit, ice bath, etc. TCS foods in containers were 85°F, and cooked around noon per PIC. PIC placed TCS foods being cooled at room temperature in reach in cooler to help accomplish cooling procedure (70° or below within first two hours from 135°F).

37: Bagged potatoes stored on floor in dry storage area. Foods must be stored up off the floor to help prevent product contamination.

46: Test strips soiled at CL dishwasher.

54: Employee drinks stored near foods in multiple reach in cooler. Personal items must be properly stowed away from foods intended for customer consumption.



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Establishment Name: City Café Diner

Establishment Number : 605204025

**Comments/Other Observations**

- 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: (IN): 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: (IN): Food from approved sources.
- 10: (NO): No food received during 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 products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 20: (IN): See temperatures.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (IN): 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:

\*\*\*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: City Café Diner

Establishment Number : 605204025

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

<b>Establishment Information</b>	
Establishment Name:	City Café Diner
Establishment Number #:	605204025

<b>Sources</b>			
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
See violations 1,11,19,21			