

Purpose of Inspection

KRoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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 02:00 PM AM / PM Time out 02:50; PM AM / PM 07/25/2024 Establishment # 605204025 Embargoed 0 Inspection Date

O Complaint

Number of Seats 88 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Preliminary

O Consultation/Other

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status							WT
	IN	оит	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and erforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	-	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	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	*	0	0	0	Proper date marking and disposition	0	0	1
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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	ů
	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.

			G00		
		OUT=not in compliance COS=con			
	Tour	Compliance Status	cos	K	m
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	
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	885	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	-
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

Signature of Person In Charge

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	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	١ ١
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

07/25/2024

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**** 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

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.		
"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 CL dishwasher	QA CL	200 50			

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Walk in cooler	38		
Salad low boy	40		
Servers reach in	39		

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Raw salmon (drawers)	Cold Holding	38		
Raw chicken (drawers)	Cold Holding	38		
Roast beef (drawers)	Cold Holding	38		
Cut leafy greens (salad low boy)	Cold Holding	40		
Mashed potatoes	Hot Holding	140		
Grits	Hot Holding	142		
Meat sauce	Hot Holding	147		
Pasta (low boy)	Cold Holding	39		
Wings (walk in)	Cold Holding	70		
Chicken pot pie (walk in)	Cold Holding	38		
Dairy (walk in)	Cold Holding	38		
Raw chicken (walk in)	Cold Holding	40		
Sliced tomatoes (low boy line)	Cold Holding	47		
Pico (low boy line)	Cold Holding	49		
Sliced ham (low boy line)	Cold Holding	47		

Observed Violations					
Total # 5					
Repeated # ()					
20: Line low boy cold holding TCS foods 47-49°F. TCS foods in cold holding must be 41°F or below. PIC placed all foods in low boy on heavy ice bath. 37: Bagged onions, other raw produce stored on floor near can wrack. All food must be stored at least 6' inches off the ground to help prevent contamination.					
41: Grill utensils stored in stagnant dirty water. Utensils must be stored in a well with running water to help prevent microbial growth.					
53: Wall in poor repair in chemical room.					
54: Employee drinks stored on food contact surfaces upon inspector arrival.					

[&]quot;"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



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Establishment Name: City Café Diner Establishment Number: 605204025

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.

11:

- 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: (IN): TCs foods observed cooling within 6 hour time procdure. Majority of cooling foods were housed in walk in cooler. See temperatures.
- 19: (IN): 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: (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:

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

Establishment Information

Establishment Information							
Establishment Name: City Café Diner							
Establishment Number #: 605204025							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							