

Purpose of Inspection

Risk Category

KRoutine

O Follow-up

O Complaint

О3

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Stir Permanent O Mobile Establishment Name Type of Establishment 1444 Market St O Temporary O Seasonal Address Chattanooga Time in 01:55 PM AM/PM Time out 03:05: PM AM/PM 07/17/2023 Establishment # 605245454 Embargoed 55 Inspection Date

Number of Seats 258

04

O Preliminary

O Consultation/Other

级 Yes O No

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

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						R	WT	T Compliance Status					cos	R	٧				
	IN	OUT	NA	NO	Supervision		0 0 5				П	П	IN C	оит	NA	NO	Cooking and Reheating of Time/Temperature			
_	6=2	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	_			11			1001			Control For Safety (TCS) Foods					
1	氮	0			performs duties	0	١٥	5		16	ŽÍ,	0	0	0	Proper cooking time and temperatures	0	0	Т		
	IN	OUT	NA	NO	Employee Health				17		17 O O		0	200	Proper reheating procedures for hot holding		0	1		
2	380	0			Management and food employee awareness; reporting	0	0 0		1 [Cooling and Holding, Date Marking, and Time as					
3	×	0			Proper use of restriction and exclusion	O O 5 IN OUT NA NO a Public Health Control														
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	0	涎	Proper cooling time and temperature	0	0	Т		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19	黨	0	0	0	Proper hot holding temperatures	0	0	1		
5	×	0			No discharge from eyes, nose, and mouth	0	ō	l	J [0	×	0		Proper cold holding temperatures	8	0			
		OUT	NA	NO] [21	*	0	0	0	Proper date marking and disposition		0]			
6	ŭ	0		0	Hands clean and properly washed	0	0		Н	22	0	0	×	0	Time as a public health control: procedures and records	0	l٥	1		
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved	0				_	OUT NA NO		_		Ŭ	L	上			
_	-		_	_	alternate procedures followed	_			11		IN	OUT	NA	NO			_	_		
8	355	0	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2	11	23	×	0	0		Consumer advisory provided for raw and undercooked	0	Ιo	1		
_			NA	NO	Approved Source	-	10	_	4 6	-		OUT	***	NO	food		$\overline{}$	ㅗ		
9	200		_	-	Food obtained from approved source	0	0	1	H	\Box	IN	OUT	NA	NO	Highly Susceptible Populations	_	_	_		
10	0		0	26	Food received at proper temperature	8	0	5	н	24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	Ιo	1		
11	×	0	Ь.		Food in good condition, safe, and unadulterated	-	10	1 "	H	-								ㅗ		
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	OUT	NA	NO	Chemicals					
			NA	NO	Protection from Contamination				1 [0	0	3%		Food additives: approved and properly used	0	0	Т		
13	X				Food separated and protected	0	0	4	1 E	26	×	0			Toxic substances properly identified, stored, used	0	0	1		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	OUT	NA	NO	Conformance with Approved Procedures					
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0			

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 W							Compliance Status			R	WT
	OUT Safe Feed and Water			1 [OUT Utonsils and Equipment							
28	0	Pasteurized eggs used where required	0	ТО	1	1 [Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L			constructed, and used		u	'
30		Variance obtained for specialized processing methods	0	0	1] [46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control					40	•	viralewasing lacilises, ilistalied, maintained, dised, test suips		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	0	١٩	2	Ιħ		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48 O Hot and cold water available; adequate pressure		0	ा	2	
33	_	Approved thawing methods used	ō	ō	1	11	49 O Plumbing installed; proper backflow devices		ō	ō	2	
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t			Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	6	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
	OUT		-			4 1	60			-	-	1
	001	Prevention of reed Contamination	-	_	_	4 6	53		Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54 O Adequate ventilation and lighting; designated areas used		0	0	1	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	126	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	U
40		Washing fruits and vegetables	0	_	_	11	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act					
41	0	In-use utensils; properly stored	0	0	1	1 t	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1],						

You have the right to request a hi n ten (10) days of the date of th

07/17/2023

07/17/2023

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 ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Stir

Establishment Number #: 605245454

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Dish machine	CI	100					
Triple sink	Qa	200					
Sani bucket		200					

Equipment Temperature					
Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes CB1	Cold Holding	39
Soy beans	Cold Holding	40
Lentils	Cold Holding	40
Cut leafy greens CB2	Cold Holding	39
Sliced tomatoes	Cold Holding	40
Spicy Tuna CD1	Cold Holding	47
Scallops	Cold Holding	44
Raw Tuna	Cold Holding	62
Raw Steak	Cold Holding	58
Raw Steak	Cold Holding	61
Marinated steak	Cold Holding	62
Par cooked burgers	Cold Holding	59
Meatballs par cooked	Cold Holding	57
Crab soup WI	Cold Holding	47
Pimento cheese WI	Cold Holding	49

Observed Violations
Total # B
Repeated # 0
20:
Multiple food items out of temp from45°F-62°F. Roughly 55lbs of food had to be discarded. Walk in next to dish washer is also ranging between 44°F-48°F. Please see temperatures for more details.
39: Wiping cloths stored on prep surfaces. 45: Cooler under grill is out of service. This will need to be repaired and replaced to be used as intended.

[&]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



Establishment Information

Establishment Name: Stir

Establishment Number: 605245454

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Illness policy present.
- 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: Hands properly washed by employees.
- 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 is from an approved source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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: Chicken cooked to 187°F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection.
- 19: Please 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: (NA) No food held under time as a public health control.
- 23: Located on the 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 Name: Stir					
Establishment Number: 605245454	1				
Comments/Other Observations	(cont'd)				
Additional Comments (cont'd)					
See last page for addition	onal comments.				

Establishment Information

Establishment Information	
Establishment Name: Stir	
Establishment Number # 605245454	Till the state of
Sources	
Source Type:	Source:
Additional Comments	