

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Honors Course Restaurant** Establishment Name Permanent O Mobile Type of Establishment 9601 Lee Hwy. O Temporary O Seasonal Address Ooltewah Time in 02:00 PM AM/PM Time out 03:00; PM AM/PM City 09/22/2021 Establishment # 605006790 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 120 ase Control and Prevention

Follow-up Required

O Yes 疑 No

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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				COS	R	WT Compliance Status CC						COS	R	WT			
	IN	OUT	NA	NO	Supervision		0 0 5		П	IN	N OUT	r NA	NO	Cooking and Reheating of Time/Temperature				
Ι.	88	$\overline{}$	-		Person in charge present, demonstrates knowledge, and	$\overline{}$			ш					Control For Safety (TCS) Foods				
יו		0			performs duties	0			16	0	0	0	×	Proper cooking time and temperatures	0	0	- 5	
	IN	OUT	NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedures for hot holding		0		
2	-MC	0			Management and food employee awareness; reporting	0	0	_	П				Cooling and Holding, Date Marking, and Time as					
3	寒	0			Proper use of restriction and exclusion	0	0 0 0			IN OUT NA		NO	a Public Health Control					
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature	0	0		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures	0	0]	
5	*	0			No discharge from eyes, nose, and mouth	0	0		20		100	0		Proper cold holding temperatures	0	0		
	IN	-	NA	100000	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	0	0] ~	
6	凝	0		0	Hands clean and properly washed	0	0		22	0	0	0	鮾	Time as a public health control: procedures and records	0	lo	1	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0 0 0		5		_	_	_			_		
Ŀ			_	_	alternate procedures followed	_				IN	OUT	NA	NO			_		
8		0	NA.	LIDS	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	0		Consumer advisory provided for raw and undercooked	0	Ιo	4	
-	_	_	NA	NO	Approved Source	_		_	I 🗀	_			_	food		+		
9	黨	0	L.	_	Food obtained from approved source	0	0		l ⊨	IN	OUT	NA	NO	Highly Susceptible Populations		_		
10	-	0	0	<u> </u>	Food received at proper temperature	0		5	24	0	l٥	320		Pasteurized foods used; prohibited foods not offered	0	l٥	5	
11	×	0	-	_	Food in good condition, safe, and unadulterated	0	0			The state of the s			_	_				
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0 0		Ш	IN	OUT	NA	NO	Chemicals				
			NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	-	
13	黛				Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	ō	0	,	
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	5	

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

			GOO	D R	ч.	JL P	RAC	TIC	E3			
		OUT=not in compliance COS=come	ected o	n-site	durin	ig insp	pection	1	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT	1 [Compliance Status	COS	R	WT
OUT Safe Food and Water				1 🗆	OUT Utensils and Equipment		Utensiis and Equipment					
28	0	Pasteurized eggs used where required	0	0	1	1 Г.	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	T 0	0	•
29		Water and ice from approved source	0		2		40	•	constructed, and used	10	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 E	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT Food Temperature Control		1 L	40 0		vvalewashing racinoes, installed, maintained, dised, test suips	1	 	'			
31	0	Proper cooling methods used; adequate equipment for temperature	0		2	ΙF	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	0	l z	Ιħ		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 17	48	0	Hot and cold water available; adequate pressure	0	ा	2
33		Approved thawing methods used	ŏ	ŏ	1	1 17			Plumbing installed; proper backflow devices	ŏ		2
34	0	11 2	0	О	1	1 🗔	_		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		1 1	51		Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	1
35	0	Food properly labeled; original container; required records available	0	0	1	1 1-	$\overline{}$		Garbage/refuse properly disposed; facilities maintained	0	o	1
	OUT	Prevention of Feed Contamination				l b	53	×	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	1 F	54	0	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	О	1	1 🗔	55	0	Current permit posted	0	О	_
39	0	Wiping cloths; properly used and stored	0	0	1	1 🗁	56	0	Most recent inspection posted	0	0	۰
40 O Washing fruits and vegetables		0	0	1	1 ୮	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		57		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 h	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 h	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 –						

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

-i /e 09/22/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

09/22/2021 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 Information

Establishment Name: Honors Course Restaurant
Establishment Number ≠: |605006790

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.	Т
"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.	\top
Smoking observed where smoking is prohibited by the Act	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
High heat dishwasher	Heat		167					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler meats	38					
Walk in cooler	37					
Reach in cooler	38					
Fridge	39					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Cut melons (reach in)	Cold Holding	37			
Sliced ham (ice bath)	Cold Holding	49			
Salsa (ice bath)	Cold Holding	49			
Ribs (walk in)	Cold Holding	38			
Hamburgers (Walk in)	Cold Holding	39			
Casserole	Hot Holding	183			
Raw chicken (drawer)	Cold Holding	38			
Raw beef (drawer)	Cold Holding	38			
Dairy (fridge)	Cold Holding	38			

Observed Violations								
Total # 2								
Repeated # 0								
20: Cold prep bar temping 48-50°F. PIC put cold prep bar on heavy ice bath.								
TCS foods must be kept at 41°F or below when in cold holding.								
53: Walk in freezer floor dirty.								

^{***}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

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Establishment Number: 605006790

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: 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: Food from approved sources.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: 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.
- 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: Honors Course Restaurant				
Establishment Number: 605006790				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Honors Course Restaurant								
Establishment Number #:	605006790							
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							
Cold bar temping 48-	-50°F. PIC put ice bath	n on cold prep bar items.						