

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION RE

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SCORE

O Farmer's Market Food Unit St John's Restaurant Permanent O Mobile Establishment Name Type of Establishment 1278 Market St. O Temporary O Seasonal Address Chattanooga Time in 11:55; AM AM/PM Time out 12:10; PM AM/PM City 06/07/2024 Establishment # 605143284 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other Number of Seats 118 Risk Category **O**3 Follow-up Required O Yes 疑 No

#### RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed C |                   |     |    |    |   | 0 |   |    |
|--|-------------------|-----|----|----|---|---|---|----|
|  | Compliance Status |     |    |    |   |   | R | WT |
|  | IN                | OUT | NA | NO | Supervision   |   |   |    |
| 1  | ×                 | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0 | 0 | 5  |
|  | IN                | OUT | NA | NO | Employee Health   |   |   |    |
| 2  | D)(               | 0   |    |    | Management and food employee awareness; reporting   | 0 | 0 |    |
| 3  | 寒                 | 0   |    |    | Proper use of restriction and exclusion   | 0 | 0 | 5  |
|  | IN                | OUT | NA | NO | Good Hygienic Practices   |   |   |    |
| 4  | X                 | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0 | 0 |    |
| 5  | 26%               | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0 | 0 |    |
|  |                   | OUT | NA | NO | Proventing Contamination by Hands   |   |   |    |
| 6  | 滋                 | 0   |    | 0  | Hands clean and properly washed   | 0 | 0 |    |
| 7  | 氮                 | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>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<br>destruction                     | 0 | 0 |    |
|  | IN                | OUT | NA | NO | Protection from Contamination   |   |   |    |
| 13   | Ŕ                 | 0   | 0  |    | Food separated and protected  | 0 | 0 | 4  |
| 14   | ×                 | 0   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0 | 0 | 5  |
| 15   | ×                 | 0   |    |    | Proper disposition of unsafe food, returned food not re-                                  | 0 | 0 | 2  |

|    |     |     |    |     | Compliance Status   | cos | R | WT |
|----|-----|-----|----|-----|---|-----|---|----|
|    | IN  | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 0   | 0   | 0  | 黨   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0   | 0   | 0  | 300 | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN  | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | ×   | 0   | 0  | 0   | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | 0   | 0   | 0  | 文   | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 243 | 0   | 0  |     | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | 250 | 0   | 0  | 0   | Proper date marking and disposition   | 0   | 0 |    |
| 22 | 0   | 0   | 0  |     | 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<br>food                  | 0   | 0 | 4  |
|    | IN  | OUT | NA | NO  | Highly Susceptible Populations  |     |   |    |
| 24 | 0   | 0   | M  |     | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN  | оит | NA | NO  | Chemicals   |     |   |    |
| 25 | 0   | 0   | X  |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 菜   | 0   |    |     | Toxic substances properly identified, stored, used                          | 0   | 0 | 9  |
|    | IN  | OUT | NA | NO  | Conformance with Approved Procedures  |     |   |    |
| 27 | 0   | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

## s, chemicals, and physical objects into foods.

L PRACTICES

|    |      |  | G00 |   |    |
|----|------|--|-----|---|----|
|    |      | OUT not in compliance COS-com  |     |   | _  |
|    | Tour | Compliance Status  | cos | K | w  |
|    | OUT  |  | -   |   |    |
| 28 | 0    | Pasteurized eggs used where required                                       | 0   | 0 | Ľ  |
| 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<br>control | 0   | 0 | 1  |
| 32 | 0    | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 0    | Approved thawing methods used  | 0   | 0 | Т  |
| 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 Food Contamination   |     |   |    |
| 36 | 0    | Insects, rodents, and animals not present                                  | 0   | 0 |    |
| 37 | 0    | Contamination prevented during food preparation, storage & display         | 0   | 0 |    |
| 38 | 0    | Personal cleanliness   | 0   | 0 | Г  |
| 39 | 0    | Wiping cloths; properly used and stored                                    | 0   | 0 | г  |
| 40 | 0    | Washing fruits and vegetables  | 0   | 0 |    |
|    | OUT  | Proper Use of Utensils   |     |   |    |
| 41 | 0    | In-use utensils; properly stored   | 0   | 0 | г  |
| 42 | 0    | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | Г  |
|    | 10   | Single-use/single-service articles: properly stored, used                  | 0   | 0 | Н  |
| 43 | 10   |  | _   | - |    |

| specti | ion | R-repeat (violation of the same code provision   |       | _  |     |
|--------|-----|--|-------|----|-----|
|        |     | Compliance Status  | COS   | R  | WT  |
|        | OUT | Utensils and Equipment   |       | _  |     |
| 45     | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0     | 0  | 1   |
| 46     | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0     | 0  | 1   |
| 47     | 凝   | Nonfood-contact surfaces clean   | 0     | 0  | 1   |
|        | OUT | Physical Facilities  |       |    |     |
| 48     | 0   | Hot and cold water available; adequate pressure  | 0     | 0  | 2   |
| 49     | 0   | Plumbing installed; proper backflow devices  | 0     | 0  | 2   |
| 50     | 0   | Sewage and waste water properly disposed   | 0     | 0  | 2   |
| 51     | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0     | 0  | 1   |
| 52     | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0     | 0  | 1   |
| 53     | 0   | Physical facilities installed, maintained, and clean                                     | 0     | 0  | 1   |
| 54     | 0   | Adequate ventilation and lighting; designated areas used                                 | 0     | 0  | 1   |
|        | OUT | Administrative Items   | Т     |    |     |
| 55     | 0   | Current permit posted  | 0     | 0  | _ · |
| 56     | 0   | Most recent inspection posted  | 0     | 0  | ۰   |
|        |     | Compliance Status  | YES   | NO | WT  |
|        |     | Non-Smokers Protection Act   |       |    |     |
| 57     |     | Compliance with TN Non-Smoker Protection Act   | - 100 | 0  |     |
| 58     |     | Tobacco products offered for sale  | 0     | 0  | 0   |
| 59     |     | If tobacco products are sold, NSPA survey completed                                      | _ 0   | 0  |     |

You have the right to request a h en (10) days of the date of the

06/07/2024

06/07/2024

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information  |                            |                            |                       |          |
|--|----------------------------|----------------------------|-----------------------|----------|
| Establishment Name: St John's Restau   |                            |                            |                       |          |
| Establishment Number #   605143284   |                            |                            |                       |          |
|  |                            |                            |                       |          |
| NSPA Survey - To be completed if   |                            |                            |                       |          |
| Age-restricted venue does not affirmatively rest<br>twenty-one (21) years of age or older. |                            |                            |                       |          |
| Age-restricted venue does not require each per   | son attempting to gain ent | ry to submit acceptable fo | rm of identification. |          |
| "No Smoking" signs or the international "Non-S   | moking" symbol are not co  | nspicuously posted at eve  | ery entrance.         |          |
| Garage type doors in non-enclosed areas are n  | ot completely open.        |                            |                       |          |
| Tents or awnings with removable sides or vents   | In non-enclosed areas are  | e not completely removed   | or open.              |          |
| Smoke from non-enclosed areas is infiltrating in   | nto areas where smoking is | prohibited.                |                       |          |
| Smoking observed where smoking is prohibited   | by the Act.                |                            |                       |          |
| Warewashing Info   |                            |                            |                       |          |
| Warewashing into   | Sanitizer Type             | PPM                        | Temperature ( Fah     | renhelfi |
|  | ounnes type                |                            | - Tomperature (Tan    |          |
|  |                            |                            |                       |          |
|  |                            |                            |                       |          |
| Equipment Temperature  |                            |                            |                       |          |
| Description  |                            |                            | Temperature ( Fah     | renheit) |
|  |                            |                            |                       |          |
|  |                            |                            |                       |          |
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|  |                            |                            | _                     |          |
| Food Temperature   |                            |                            |                       |          |
| Description  |                            | State of Food              | Temperature ( Fah     | renhelt) |
| Dairy - walk in cooler   |                            | Cold Holding               | 38                    |          |
| -  |                            |                            |                       |          |
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| bserved Violations  |  |
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| epeated # ()  |  |
| 7: Follow up.   |  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: St John's Restaurant  |   |
|---|---|
| Establishment Number: 605143284   |   |
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| Comments/Other Observations   |   |
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| 16:   |   |
| 17:   |   |
| 17:<br>18:<br>19:   |   |
| 20: (IN) observed proper cold holding temperatures of TCS foods. See temperature              | as All TCS items in back walk in cooler |
|   | 5. All 103 items in back walk in cooler |
| area.<br>21:<br>22:<br>23:<br>24:<br>25:  |   |
| 22:   |   |
| 23:   |   |
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| 27:<br>57:<br>58:   |   |
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| Establishment Name: St John's Restaurant |  |  |
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| Establishment Number: 605143284          |  |  |
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| Comments/Other Observations (cont'd)     |  |  |
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Establishment Information

| Establishment Information                |         |  |  |  |  |
|--|---------|--|--|--|--|
| Establishment Name: St John's Restaurant |         |  |  |  |  |
| Establishment Number #: 605143284        |         |  |  |  |  |
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| Sources                                  |         |  |  |  |  |
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