TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO	100	744	and the second																
Est	abis	hmen	t Nar		Street Quesadill	la (Mobile)						_				O Farmer's Market Food Unit)(
Address			4721 Montview Dr. Type of Establishment O Temporary O Seasonal																
City			Chattanooga		Time in	11	:4() A	M	41	4/0	и ть		ат <u>12:10: РМ</u> АМ/РМ					
					05/25/2023	Establish a set 6	60530263						<u> 0</u>		110 04				
		on Da of In				Establishment # Follow-up	O Complaint	<u> </u>		. t O Pre					0.000	nsuitation/Other			
				Jon							AUTTORS	ary							
Ris	k Ca	tegon R		act	O1 💢	-	O3 and employee	beha		04 mo	st co	min	only			up Required O Yes 🐹 No Number I to the Centers for Disease Control and Pre	of Seats	_	
				as c	ontributing factors in										_	control measures to prevent illness or injur			
		(11)	rk de	algnat	ed compliance status (IN, (INTERVENTIONS ach litem as applicable. Deduct points for category or su	category	.)	
17	∳in c	ompīla	ance		OUT=not in compliance N		NO=not observe	-			S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code p			
┢	IN	OUT	NA	NO	Compliand	ce Status upervision		cos	R	WT	Ь		0107		110	Compliance Status Cooking and Reheating of Time/Temperatur	_	N R	WT
1	展	0			Person in charge present	t, demonstrates kn	owledge, and	0	0	5	46	IN	OUT			Control For Safety (TCS) Foods			
	IN	OUT	NA	NO		loyse Health						00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
23	XX	0			Management and food en Proper use of restriction a		is; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control			
-	_	OUT	NA	NO	,	gionic Practico					18	0	0	0		Proper cooling time and temperature		0	
4 5	高度	8			Proper eating, tasting, dri No discharge from eyes,		use	00	8	5	19 20	武武	0	0		Proper hot holding temperatures Proper cold holding temperatures	8	0	
6		OUT	NA	NO		entamination by	Hands	0			21	0	ŏ	0		Proper date marking and disposition	ŏ	0	l°.
7		0	0	0	No bare hand contact with	th ready-to-eat foo	ds or approved	0	ŏ	5	22		0	×		Time as a public health control: procedures and recor	s O	0	
8	X	0			alternate procedures folio Handwashing sinks propi	erly supplied and a	ocessible	0	0	2	23	IN O	OUT	NA		Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	嵩				Food obtained from appro			0				IN	OUT			food Highly Susceptible Populations	-	1	
10 11	0 💢	0	0	×	Food received at proper t Food in good condition, s		rated	00	0 0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	Required records availab destruction	ble: shell stock tag	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
43		оит О		NO		from Contamina	tion	0	0		25	0 溪	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	<u> </u>	0	5
14	X	ŏ	ŏ		Food-contact surfaces: ci		ed		ŏ		20	IN	OUT	NA	NO	Conformance with Approved Procedures	Ť		
15	X	0			Proper disposition of uns served	afe food, returned	food not re-	0	0	2	27	0	ο	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices ar	re preventive n	ensures to co	ntro	the	intre	duc	tion	of n	atho	oens	, chemicals, and physical objects into food			
				_						TAN			-	_	_				
				OU	T=not in compliance Complianc	e Status	COS=corre	cted o		őuring						R-repeat (violation of the same code provisi Compliance Status		10	WT
		OUT			Safe Food a	and Water			-			0	UT			Utensils and Equipment			
	28 29				d eggs used where requir lice from approved source			0	8	2	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
-	30	O OUT	Varia	ince d	btained for specialized pr Food Tempera			0	0	1	40	5 (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
1	31		Prop		oling methods used; adeq		r temperature	0	0	2	4	_	≣ N UT	lonfoo	d-con	itact surfaces clean	0	0	1
	32				properly cooked for hot he	olding		0		1	41	_		lot and	d cold	Physical Facilities water available; adequate pressure	0	0	2
	33 34				thawing methods used eters provided and accurat	de		0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	0	0	
Ē		OUT			Food Iden			Ŭ		_	5		-			s: properly constructed, supplied, cleaned	ŏ	ŏ	
3	35		Food	i prop	erly labeled; original conta			0	0	1	53	2	0 G	Sarbag	e/refu	use properly disposed; facilities maintained	0	0	1
-,	36	OUT	Inco	de ro	Prevention of Fee dents, and animals not pre-		n	0	0	2	5	-	-			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
⊢							0.5.1		\mapsto	-	F	-	-	weque	ne ve		-	10	<u>'</u>
	37 38				ation prevented during foo	d preparation, sto	age & display	0	0	1	54		ит D 0	himani	nerr	Administrative Items nit posted	-	0	
	39	Ô	Wipi	ng cic	ths; properly used and sto	ored		0	0	1						inspection posted	0	0	0
Ľ	10	OUT	Was	hing f	ruits and vegetables Proper Use	of Utensils		0	0	1	H	_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	8 NO	WT
	11	0			nsils; properly stored				0		57			_		with TN Non-Smoker Protection Act	18	0	
	12	0	Sing	e-use	quipment and linens; prop /single-service articles; pr			0	0	1	58 58					ducts offered for sale oducts are sold, NSPA survey completed		0	0
Ľ	14	0	Glov	es us	ed properly				0										
ser	ńce e	stablis	hmer	t perm	nit. Items identified as consti	ituting imminent hea	ith hazards shall be	corre	cted in	nmedi	ately (or ope	ration	is shall	cease	Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment p	ermit in a	consp	picuous
rep	vnera xt. T	nd po			recent inspection report in a 14-203, 68-14-706, 68-14-708, (ahea	ring n	egard	ing thi	is repo	nt by f	lling a written request with the Commissioner within ten (10)	days of th	ie date	e of this
	5	Z	Ŷ	I	fr		05/2	25/2	023	3			1	h)	<i>J</i> ~1	s Al	05/	25/2	2023
Sic	natu	and all	Dere	on In	Charge								×	1 -3					
	natu	re or	Pers	onin	Charge				C	Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date

PH-2267 (Rev. 6-15)	Free food safety training class Please call (sses are available each mon) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Street Quesadilla (Mobile) Establishment Number # 605302635

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)							
Sanibucket	Chlorine	100								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Description	State of Food	Temperature (Fahrenheit
Chx	Hot Holding	142
Beef	Hot Holding	147
Rice	Hot Holding	167
Cheese	Cold Holding	41

Observed Violations	
Total #	
Repeated # 0	

47: Build up around edges of low boy cooler

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
2: Available3: (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 washed
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: Approved
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:
15: (IN) No unsafe, returned or previously served food served.16: No cooking on truck at time of inspection
17: (NO) No TCS foods reheated during inspection.
18: Not observed
19: Hot holding adequate
20: Minimal tcs foods in cooler.
21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
22: (NA) No food held under time as a public health control.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
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:
57:
58:
***See page at the end of this document for any violations that could not be displayed in this space.

See last page for additional comments.

Additional Comments

Establishment Information

Establishment Name: Street Quesadilla (Mobile) Establishment Number : 605302635

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Street Quesadilla (Mobile) Establishment Number # 605302635

Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Perez	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments