TENNESSEE DEPARTMENT OF HEALTH

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YES NO WT

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Non-Smokers Protection Act

12 million

40 O Washing fruits and vegetables

						FOOD SERV	ICE ESTA	BL	ISH	ME	ENT	T IN	ISI	PEC	TIC	ON REPORT	SCO	RE		
8					Starbucks	#2870										O Fermer's Market Food Unit	9.			
Establishment Name		ю.	Type of Establishment O Mobile						ent Rermanent O Mobile	34										
Addr	ess				1951 Gunt											O Temporary O Seasonal				
City					Chattanoo						<u>M</u>	AN	/ / PI	M Tir	ne ou	ut 02:15: PM AM / PM				
Inspe	ectio	n Da	rte	-	11/07/20	23 Establishment #	60517593	4			Emba	rgoex	<u> </u>							
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pro	elimin	ary		0	Cor	nsultation/Other				
Risk	Cat				O 1	第2	O 3			O 4						up Required 邕 Yes O No No	umber of Se	ats	33	
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
						FOODBORN	E ILLNESS RI	SK F/	ACTO	ORS	AND	PUE	LIC	HEA	LTH	INTERVENTIONS				
	in as								ltema							ach Item as applicable. Deduct points for category pection Rerepeat (violation of the same c				
1049	en co	mpīi	ance			ance NA=not applicable mpliance Status	NO=not observe	COS	R			recier	i on-s	ne dun	ng ins	pection R=repeat (violation of the same of Compliance Status			R	WT
	IN (ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Tempe	rature			
1	8	0			Person in charge performs duties	present, demonstrates kn	owledge, and	0	0	5	16	0	0	27	0	Control For Safety (TCS) Foods Proper cooking time and temperatures		0	0	
			NA	NO		Employee Health					17	ŏ	ŏ	8		Proper reheating procedures for hot holding		8	ŏ	5
2 3	_	0		- 1		d food employee awarenes striction and exclusion	ss; reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	lime as			
		-	NA			ood Hygienic Practices		Ū			18	0	0	×	0	Proper cooling time and temperature	_	0	0	_
4	8	0				sting, drinking, or tobacco	use	0	0	5	19			2		Proper hot holding temperatures			<u> </u>	
5			NA	-		m eyes, nose, and mouth ting Contamination by	Hands	0	0	_		溢	00	8		Proper cold holding temperatures. Proper date marking and disposition		8	8	5
6	2	0			Hands clean and	properly washed		0	0			0	0	X		Time as a public health control: procedures and	records	_	0	
7	x	0	0		No bare hand co alternate procedu	ntact with ready-to-eat foo ures followed	ds or approved	0	0	5		IN	OUT			Consumer Advisory		-	-	
8	×	0				iks properly supplied and a	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and under	coked	0	0	4
9			NA		Food obtained fre	Approved Source om approved source		0	0	-	-	IN	OUT		NO	food Highly Susceptible Populations	-	-	- 1	
10	0	0	0	\geq	Food received at	proper temperature		0	0		24	0	0	80		Pasteurized foods used; prohibited foods not off	arad	0	0	5
11 12	_	0	X			ndition, safe, and unadulter available: shell stock tage		0	0 0	5	-	IN	OUT	-		Chemicals		-	-	÷
			NA	-	destruction	ection from Contamina	tion	0	9	_	25			22		Food additives: approved and properly used		0	তা	
13					Food separated a		liton	0	0	4	26	ŏ	x			Toxic substances properly identified, stored, use	d	ŏ	히	5
14	×	0	0			faces: cleaned and sanitiz		0	0	5				NA	_	Conformance with Approved Procedu				
15	2	0			Proper dispositio served	n of unsafe food, returned	food not re-	0	0	2	27	0	0	冥		Compliance with variance, specialized process, HACCP plan	and	0	0	5
				Goo	d Retail Pract	ices are preventive n	easures to co	ntro	l the	intr	oduc	tion	ofp	atho	ens	, chemicals, and physical objects into	foods.			
								600					_							
				001	renot in compliance		COS=corre	cled or	n-site	during						R-repeat (violation of the same code p	provision)		- 1	
		OUT				pliance Status Food and Water		cos	R	WT	\vdash	0	UT			Compliance Status Utensils and Equipment		cos	R	WT
28	1	0	Paste		d eggs used whe	re required			0		4	_	R F			nfood-contact surfaces cleanable, properly desig	ned,	0	0	1
25					ice from approve btained for specia	ed source alized processing methods		8	8	2	\vdash	+	0			and used		_	-	-
		OUT				emperature Control			-		4		2	Varews	ashin	g facilities, installed, maintained, used, test strips		0	0	1
31		0	Prope		oling methods use	ed; adequate equipment fo	r temperature	0	0	2	47	_	л C UT	lonfoo	d-con	ntact surfaces clean Physical Facilities		0	0	1
32	-	0			properly cooked f	for hot holding		0	0	1	44			lot and	l cold	water available; adequate pressure	_	0	0	2
33	_	0	Appro	wed t	thawing methods	used		0	0	1	49	_	5 P	lumbir	ng ins	stalled; proper backflow devices		0	0	2
34	_	O OUT		nome	eters provided and	d accurate		0	0	1	50	_	_			waste water properly disposed es: properly constructed, supplied, cleaned			8	2
35	-			proce		nal container; required reco	ords available	0	0	1	5	_				use properly disposed; facilities maintained		0	0	1
	_	OUT				of Food Contaminatio		Ĵ		-	53			-		lities installed, maintained, and clean		-	0	1
36	_	-	Insec	ts, ro	dents, and anima			0	0	2	5	_	-			intilation and lighting; designated areas used			0	1
37	+	-	-			uring food preparation, sto	rage & display	0	0	1		+	UT			Administrative Items		-	-	
38	;				leanliness			0	0	1	54)	urrent	perm	nit posted		0	0	0
39	_				ths; properly used ruits and vegetabl				0	1	54		D ∥N	lost re	cent	inspection posted Compliance Status		0 VES		WT
	r 1	U	44005	- 19 11	uno anto vegetabl	0.0					1					oompnance otatus		169	110	

 Out
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 O
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

 44
 O
 Gloves used properly
57 58 59 0 0 1 0 0 1 0 0 1 0 0 1 Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale If tobacco products are sold, NSPA survey completed <u>派</u> 0 0 0 0 0 Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections (8-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

Ŵ	11/07/2023	2	11/07/2023					
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 ****							

PH-2267 (Rev. 6-15)	Free food safety training cl		RDA 6	
The contract of the contract o	Please call () 4232098110	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Starbucks #2870 Establishment Number # 605175934

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)					
Dish machine Triple sink	High temp QA	500	171					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Dairy #1	Cold Holding	40			
Dairy #2	Cold Holding	40			
Dairy #3	Cold Holding	40			
Tomato and mozzarella sandwich	Cold Holding	40			
Dairy #4	Cold Holding	40			

Observed Violations		

Total # 2

Repeated # 0

26: Sanitizer dispensing at a toxic level. A work order was put in to adjust sanitizer and employees are diluting with water until it is fixed.45: Dirty shelving in reach-in coolers.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Starbucks #2870

Establishment Number: 605175934

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee health policy located and employee handbook.

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: Proper 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 obtained from approved source.

- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Establishment does not cool.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding temperature is observed.
- 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: (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.
- 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.

Establishment Information

Establishment Name: Starbucks #2870

Establishment Number : 605175934

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Starbucks #2870

Establishment Number # 605175934

Sources								
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type.								

Additional Comments