## TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPORT

NAME OF			J			FOOD SERV	ICE ESTA	BL	ISH	IMI	ENT	<b>r</b> 11	ISI	PEC	TIO	ON REPORT	sco	RE		
Est	abist	hmen	t Nar		Aretha Fra	ankensteins						-				Farmer's Market Food Unit     Ø Permanent     O Mobile	9	Ç	2	
	iress				518 Tremont St O Temporary O Seasonal															
City					Chattanooga Time in 10:00 AM AM / PM Time out 10:40; AM AM / PM															
Insp	ectio	n Da	rte		10/17/2	023 Establishment #	60530831	9			Emba	argoe	d O	)						
Pun	pose	of In	spect		Routine	O Follow-up	O Complaint			_	elimin		_		Cor	nsuitation/Other				
Risi	Cat	egor	v .		01	\$22	03			<b>O</b> 4				Fo	ollow-	up Required O Yes 黛 No	Number of S	eats		
			isk i	act	ors are food p	reparation practices a	and employee	beha	vior	a mo	st c	omn	nonh	y repo	ortec	to the Centers for Disease Contro control measures to prevent illne	and Prevent	ion	_	
						FOODBORN	E ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS				
IN	⊨in c	ompli		ngna		liance NA=not applicable	NO=not observe		NG I II							ach item as applicable. Deduct points for co pection R=repeat (violation of the				
		01/7			Co	mpliance Status		cos	R	WT				_		Compliance Status		cos	R	WT
	_	OUT	NA	NO	Person in charg	Supervision e present, demonstrates kn	owledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) F				
1	邕	0	NA	NO	performs duties		ernege, ene	0	0	5		)派 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	24	00	<u> </u>	5
	X	0	144	110		nd food employee awarenes	is; reporting		0	5	۳	IN	олт			Cooling and Holding, Date Marking,		_		
3	8	0				striction and exclusion		0	0	Ů						a Public Health Contro		-	-	
4	10	0	NA	_		Sood Hygienic Practices asting, drinking, or tobacco		0	0		19	0 定	0	0		Proper cooling time and temperature Proper hot holding temperatures		0		
5	澎	0	NA	-		om eyes, nose, and mouth nting Contamination by	Nanda	0	0	•	20	12	0	0	~	Proper cold holding temperatures Proper date marking and disposition		0	8	5
6	10	0	nun.			d properly washed	nanes	0	0			0	0	×		Time as a public health control: procedure	e and records	0	0	
7	鬣	0	0	0	No bare hand or alternate proces	ontact with ready-to-eat foo tures followed	ds or approved	0	0	5	-	IN	OUT			Consumer Advisory	s and records	~	~	
8	8	0	NA	LIN.		inks properly supplied and a	occessible	0	0	2	23	_	0	0		Consumer advisory provided for raw and	undercooked	0	0	4
_	_		NA	NO	Food obtained f	Approved Source rom approved source		0	0			IN	OUT		NO	food Highly Susceptible Populat	ions	-	_	
10	0 ≍	00	0	$\gtrsim$		at proper temperature indition, safe, and unadulter	rahad	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	õ	0	×	0	Required record	is available: shell stock tags		ŏ	ŏ			IN	OUT	NA	NO	Chemicals				
H	IN	OUT	NA	-	destruction Pro	tection from Contamina	tion			_	25	0	0	X		Food additives: approved and properly us	ed		0	
		0	0		Food separated	and protected and and sanitiz	od		0		26	<u>実</u> IN		NA	NO	Toxic substances properly identified, store Conformance with Approved Pr		0	0	•
	2	0				on of unsafe food, returned		0	0	2	27	_	0	100	no	Compliance with variance, specialized pro HACCP plan		0	0	5
				Goo	d Retail Prac	tices are preventive n	easures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects	into foods.			
								600	DD R	ar/.\	L PR	ACT	1CE	5						
				00	T=not in complianc	e mpliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same Compliance Status		cos	R	WT
		OUT	_	_	Saf	e Food and Water						0	UT	_		Utensils and Equipment				
	8				ed eggs used wh lice from approv				0		4	5				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
	0				obtained for spec	ialized processing methods Temperature Control		Ő	Ō	1	4	6	-			g facilities, installed, maintained, used, tes	t strips	0	0	1
Γ,	1	0	Prop	er co		ed; adequate equipment fo	r temperature	0	0	2	4	7 2		Vonfoo	d-cor	tact surfaces clean		0	0	1
		-	contr		property applied	for hot heldes			0				UT OF	100.000	Foold	Physical Facilities		~	~	
	2				properly cooked thawing methods			ŏ	ŏ	1	4	_	-			i water available; adequate pressure stalled; proper backflow devices		0	허	2
3	4	-	Then	mom	eters provided an			0	0	1	5	_	-			waste water properly disposed		0	0	2
	5	OUT O	Econ	l conc		inal container; required reco	orde susiable	0	0	1	5	_	_			<ul> <li>properly constructed, supplied, cleaned use properly disposed; facilities maintained</li> </ul>		0	0	1
Ľ	-	OUT	F000	prop		n of Food Contaminatio		Ľ	<u> </u>	·	5		-	-	·	ities installed, maintained, and clean	·	0	-	1
3	6	0	Insec	ts, ro	dents, and anim		•	0	0	2	5	-+-				ntilation and lighting; designated areas use	id .	ŏ	0	1
	7	-				during food preparation, stor	race & disclay	0	0	1		0	UT			Administrative items		-	-	
	8				leanliness		oge a anti-oj	0	0	1	5			Jurrient	t pern	nit posted		0	0	
3	9	Ó	Wipi	ng cic	ths; properly use			0	0	1	5					inspection posted		0	0	0
Ľ	0	O OUT	Was	ning f	ruits and vegetal Proj	bies per Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection A		YES	NO	WT
	1	0			nsils; properly st	ored	hand a f		8		5					with TN Non-Smoker Protection Act		8	읽	
4	2 3	0	Singl	e-use	/single-service a	nens; properly stored, dried, articles; properly stored, use			0	1	5	9				ducts offered for sale oducts are sold, NSPA survey completed		0	0	0
4	4				ed properly				0		_									
																Repeated violation of an identical risk factor r e. You are required to post the food service es				
man	ner a	nd po	st the	most	recent inspection (		r. You have the rig	the to r	eques							lling a written request with the Commissioner v				

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10/17/2023

Signature of Person In Charge

10/17/2023	
Date	

Signature of Environmental Health Specialist

>

Date

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

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

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



## Establishment Information

Establishment Name: Aretha Frankensteins Establishment Number # 605308319

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 wenty-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	washing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Sani bucket Three compartment sink	QA QA	200 200								

Equipment l'emperature									
Description	Temperature (Fahrenheit)								
2 dr reach in	37								

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Eggs	Cooking	154	
Milk-1 dr merch	Cold Holding	41	
Sausage-2 dr tall	Cold Holding	40	
Pico de gallo-prep top	Cold Holding	37	
Salami-prep top	Cold Holding	40	
Gravy	Hot Holding	137	
Grits	Hot Holding	157	

#### Observed Violations

Total # 2

Repeated # 0

47: Clean accumulated debris from refrigerator gaskets and from fire suppression unit.

53: Clean accumulated debris from walls to prevent contamination.

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



### Establishment Information

Establishment Name: Aretha Frankensteins

Establishment Number : 605308319

#### Comments/Other Observations

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

2: (IN) Employees are aware of the symptoms on the illness policy.

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: (IN) Observed proper handwashing 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: (IN) 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: Eggs properly cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed today.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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: On 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 Information

Establishment Name: Aretha Frankensteins Establishment Number : 605308319

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Aretha Frankensteins

Establishment Number #: 605308319

Sources				
Source Type:	Food	Source:	US Foods	
Source Type:	Food	Source:	What chefs want	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments