TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

N.		114	and the second											O Fermer's Market Food Unit			
Establishment Name					_	Тур	xe of l	Establ	ishme	El Permanent O Mobile							
Address 635 Camp Jordan Parkway						_					O Temporary O Seasonal						
City Chattanooga Time in			n <u>02</u>	2:1	5 P	M	A	M/P	м ті	me o	и 02:45: РМ АМ/РМ						
Insp	pecti	on Da	ate		01/23/2023 Establishment # 60525952	26			Emba	rgoe	d 0)					
Pur	rpose	of In	spec		Routine O Follow-up O Complain			- O Pre					Co	nsultation/Other			
Ris	k Ca	tegor	y		誕1 O2 O3			04				Fo	ollow-	up Required 賞 Yes O No Number of S	Seats	54	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreat										tion		
					FOODBORNE ILLNESS R												
		(11	urik de	nigna	ed compliance status (IH, OUT, HA, HO) for each numbered ite	m. For		mark	M 0U	T, m	ark G	05 or 1	t for e	ach item as applicable. Deduct points for category or subcat	ngory.)		
18	N⊫in c	:ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		S=con	recte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status	ion) COS	R	WT
	IN	OUT	NA	NO	Supervision		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣				Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2	IN XX	OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0			17	0	0	X	0	Proper reheating procedures for hot holding	00	0	9
3	×		1		Proper use of restriction and exclusion	0	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN 送		NA	NO	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use				18 19	0	0	义文		Proper cooling time and temperature Proper hot holding temperatures	8		
-4 5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX		NA	NO O	Preventing Contamination by Hands Hands clean and properly washed	0	0			× 0	0			Proper date marking and disposition	0	0	-
7	氮		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA	-	Time as a public health control: procedures and records Consumer Advisory	_	~	
8		X OUT		NO	Handwashing sinks properly supplied and accessible Approved Source	X	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 11	8	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicals			
13		OUT		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	×	0		1	Food-contact surfaces: cleaned and sanitized		Ō					NA	NO	Conformance with Approved Procedures		_	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intro	duc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								ar Al	. PR	ACT	ICE	5					
						GOC			0.00.00	_				B			
				οU	Compliance COS=con	ected o		WT	Let a	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28		Past		Compliance Status Safe Food and Water	COS	R		Ē	0	UT	ooda	nd no	Compliance Status Utensils and Equipment		-	
	28	0	Wate	teurize er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	COS O	R R O	1 2	45	0	UT EX			Compliance Status	0 0	R O	WТ 1
		0	Wate Varia	teurize er and	Compliance Status Safe Food and Water d eggs used where required	COS O	R	1 2	45	5	uT ⊠ c	onstru Varew	icted, ashin	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	
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PH-2267 (Rev. 6-15)	Free food safety training of	RDA 629		
(Net: 0-15)	Please call () 4232098110	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Starbucks #57753 Establishment Number #: 605259526

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						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Triple Sink Dish Machine	QA Hot Water	400	182			

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below. Product temperatures taken from	

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit			
Dairy (1)	Cold Holding	37			
Dairy (2)	Cold Holding	35			
Dairy (3)	Cold Holding	37			
Bacon Egg Cheese	Cold Holding	36			

Observed Violations

Total # 5 Repeated # ()

8: No paper towels provided at hand sink located in dishwashing area. (COS)

37: Some food products stored on floor. Must be 6" off floor.

43: Single service products stored on floor. Must be 6" off floor.

45: Counter top in poor repair by waste receptacle at drive thru.

52: Garbage/refuse noted on ground around dumpster.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Starbucks #57753

Establishment Number : 605259526

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: (IN): Food products obtained 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: (NA) No raw animal products served/stored at establishment.

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: (NÁ) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.

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.
- 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: (IN) Establishment does not allow smoking inside facility.

58: (IN): Tobacco products not sold at establishment.

***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 #57753

Establishment Number : 605259526

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Starbucks #57753

Establishment Number #: 605259526

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments