

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 30

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

Time in 11:15; AM AM / PM Time out 12:00; PM AM / PM

09/09/2021 Establishment # 605252086 Embargoed 0

Miss G's Tortas and Tamales

4801 English Ave

Chattanooga

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

ase Control and Prevention

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)\$=α	rrecte	d on-s
匚					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0
	IN	OUT	NA	NO	Employee Health				17		
2	100	0			Management and food employee awareness; reporting	0	0	\Box			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	0.00	0
	IN OUT NA NO Preventing Contamination by Hands					2		0			
6	巡	0		0	Hands clean and properly washed	0	0	J. I	22	0	l٥
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0
	IN	OUT	NA	NO	Approved Source				Ľ	10	Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0	1 . I	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0] 5	Ľ	1	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT
	IN	OUT	NA	NO	Protection from Contamination				25		0
13	黛	0	0		Food separated and protected	0	0	4	20	宴	_
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

			COS	R	WT			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature 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 a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		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	黨	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 HACCP plan	0	0	5

ures to control the introduction of pathogens, chemicals, and physical objects into foods. Good Retail Practices are preventive me

L PRACTICES

	GOO				
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	\Box
30	0	Variance obtained for specialized processing methods	0	0	Ι.
OUT Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	1300	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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			
55	0	Current permit posted	ि	0	Γ,
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
	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	

er and post the most recent inspection report in a conspicuous manner. You have the right to requit. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er. You have the right to request a hearing req. thin ten (10) days of the date of th

09/09/2021

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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 ****

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

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Miss G's Tortas and Tamales
Establishment Number # 605252086

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 (Fahrenhelt)				
Triple Sink	QA	200					

Equipment Temperature					
Description		Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Tomato	Cold Holding	37
Onion	Cold Holding	37
Pork	Hot Holding	156
beef	Cold Holding	36

Observed Violations						
Total # 2						
Repeated # ()						
44: Gloves not used properly.						
47: See original.						
""See page at the end of this document for any violations that could not be displayed in this space.						

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Establishment Information	
Establishment Name: Miss G's Tortas and Tamales	
Establishment Number: 605252086	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17:	
3:	
4:	
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7. 3.	
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11:	
12:	
13:	
14: 15:	
15. 16:	
10.	
18:	
19: See temperatures.	
20: See original	
21:	
2Z: 22:	
23. 24:	
21: 22: 23: 24: 25:	
26:	
27:	
57: 57:	
58:	

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 Name: Miss G's Tortas and Tamales				
Establishment Number: 605252086				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Miss G's Tortas and Tamales				
Establishment Number #:	605252086			
Sources				
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comments				

Establishment Information