TENNESSEE DEPARTMENT OF HEALTH

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT	SCORE								
Estal	Sign blish	umen	t Nar		Rib & Loin											O Fermer's Market Food Unit	9	C		
Establishment Name Address			5435 Hwy 1	153					_	Тур	ce of l	Establi	ishme	O Temporary O Seasonal						
	000				Chattanoog		Time in	02	2.1	5 F						ut 02:35; PM AM / PM				
City												_			me o	at 02:00:1101 AM7PM				
Inspe						23 Establishment				_	Emba		d L			[
Purp	ose	of In	spect	tion	O Routine	ə Follow-up	O Complaint			O Pr	elimir	ary		0	Cor	nsultation/Other			4.04	
Risk	Cat				01	3 82	O 3	baba		O 4						up Required O Yes 🐹 No Ni I to the Centers for Disease Control and	umber of Se	ats	198	8
		_														control measures to prevent illness or		on		
			* *		ed compliance stat											INTERVENTIONS ach Hom as applicable. Deduct points for category	or subcator			
IN-	in co	ompili				nce NA=not applicable			and a link							pection R=repeat (violation of the same of				
	_	_	_			pliance Status			R				_		_	Compliance Status			R	WT
\rightarrow	-	OUT	NA	NO	Dessa is shares	Supervision	In sudadas, and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	rature			
	黨	0			Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures		8	0	5
2			NA	NO	Management and	Employee Health food employee awaren	ess: reporting	0	ТОТ		17	蕊	0	0	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and 1		0	0	-
	_	0				triction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control				
		_	NA			od Hygienic Practic						×	0	0	_	Proper cooling time and temperature		8		
4		0			No discharge from	ting, drinking, or tobacc n eyes, nose, and mout	h	8	0	5	20	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	5
	IN I	OUT O	NA	and the second sec	Prevent Hands clean and	ing Contamination I properly washed	by Hands	0	0	_		*				Proper date marking and disposition		0		*
_		ŏ	0	o	No bare hand con	tact with ready-to-eat for	oods or approved	ō	ō	5	22	0	0	×		Time as a public health control: procedures and	records	이	이	
8	×	0			alternate procedu Handwashing sin/	is properly supplied and	d accessible		0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and underc	ooked	0	०	4
9			NA		Food obtained fro	Approved Source m approved source		0	0	_	H	IN	OUT		NO	food Highly Susceptible Populations	-	-	-	-
10	0	0	0		Food received at	proper temperature		0	0	5	24		0	88		Pasteurized foods used; prohibited foods not off	ered	0	0	5
11 12	_	0	×	0		dition, safe, and unadul available: shell stock ta		0	0	°		IN	OUT	-	NO	Chemicals		- 1	-	-
H	IN /	OUT	NA	-	destruction Prote	ction from Contami	nation	ľ		_	25	0	0	X		Food additives: approved and properly used	-	न	ग	
13	2	0	0		Food separated a		time of		0		26	篾	0		·	Toxic substances properly identified, stored, use		0	0	•
14 15	_	0	-			aces: cleaned and sani of unsafe food, returned		0	0 0	2	27	IN O	001	NA	NO	Conformance with Approved Procedu Compliance with variance, specialized process,	and	0	0	5
15	~	•			served				U	-	21	<u> </u>	<u> </u>	~		HACCP plan		<u> </u>	<u> </u>	0
				Goo	d Retail Practi	ces are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into t	foods.			
											IL PR			5						
				00	F=not in compliance Com	pliance Status	COS=corre	cted o COS	R	WT	2 inspe	ction				R-repeat (violation of the same code p Compliance Status		:08	R	WT
28	_	out	Dect	a. 116 78 a	Safe d eggs used when	Food and Water							UT (and a	ad ee	Utensils and Equipment infood-contact surfaces cleanable, properly desig		_	_	
29		0	Wate	r and	ice from approved	source		0	0	2	4	5				and used	1100	<u> </u>	이	1
30		OUT		ince c		lized processing metho mperature Control	d 5	0	0	1	4	6	۰V	Varewa	ashin	g facilities, installed, maintained, used, test strips		<u>ہ</u>	이	1
31			Prop		ling methods use	d; adequate equipment	for temperature	0	0	2	4		戦ト NUT	Vonfoo	d-cor	tact surfaces clean		0	0	1
32	-	_			property cooked for	or hot holding		0	0	1	4			lot and	1 cold	Physical Facilities water available; adequate pressure	_	01		2
33	_				thawing methods			0	0	1	4	_				stalled; proper backflow devices		_	0	2
34	_	OUT		morme	ters provided and Foo	d identification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned			응	2
35	_			l prop		al container; required re	ecords available	0	0	1	5	_				use properly disposed; facilities maintained		_	ō	1
		OUT			Prevention	of Food Contaminat	lon				5	3	o F	hysica	al faci	lities installed, maintained, and clean		<u> </u>	•	1
36	•	0	Insec	ts, ro	dents, and animal	s not present		0	0	2	5	4	嵐 /	\dequa	ste ve	ntilation and lighting; designated areas used		٥	0	1
37	· [0	Cont	amina	ition prevented du	ring food preparation, s	torage & display	0	0	1		C	UT			Administrative items				
38	_				leanliness			0	0	1	5		0	Current	t pern	nit posted		<u> </u>	0	0
39	_				ths; properly used ruits and vegetable				8	1	F	6	0 1	nost re	cent	inspection posted Compliance Status		O rES		WT
		OUT			Prope	r Use of Utensils			· · ·							Non-Smokers Protection Act		-		
41	2	0	Uten	sils, e		ns; properly stored, drie		0	0	1	5	8		obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	6	0
43		0	Singl	e-use		icles; properly stored, u		8	8	1	5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
		-							1	_										

re 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. 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 er 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 t. T.C.A. sections (8-14-703, 68-14-706, 68-14-708, 68-14-713, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

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jpor 02/13/2023

02/13/2023

Signature of Person In Charge	
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-ADate Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mo	RDA 629	
(Nev. 0-15)	Please call () 4232098110	to sign-up for a class.	104 625

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Rib & Loin Establishment Number #: 605148239

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)						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2	
Repeated # 0	
47:	
54:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rib & Loin Establishment Number : 605148239

Comments/Other Observations	
1: Pic demonstrated ability to correct all items ina timely manner. 2: 3: 4: 5: 6: 7: 8: Hand sink accessible 9: 10: 11: 12: 13: 14: Dish machine and 3 sink dispensing sanitizer 15: 16: 17: Mac and cheese heated above 135F	
3:	
6:	
7:	
8: Hand sink accessible	
9:	
10:	
12 [.]	
13:	
14: Dish machine and 3 sink dispensing sanitizer	
15:	
16: 17: Mac and cheese heated above 135F	
18: Ribs being cooled in smaller containers.	
19:	
20:	
21:	
22:	
19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
25:	
26:	
27:	
57:	
56.	

***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: Rib & Loin

Establishment Number: 605148239

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Rib & Loin Establishment Number #. 605148239

Sources		
Source Type:	Source:	

Additional Comments