

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

S	C	O	R	F
•	J	v		_

O Farmer's Market Food Unit Southern Star Permanent O Mobile Establishment Name Type of Establishment 1300 Broad St. O Temporary O Seasonal Address Chattanooga Time in 01:20 PM AM / PM Time out 02:20: PM AM / PM City 12/14/2022 Establishment # 605203492 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 180 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, KA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																						
	Compliance Status COS R WT] [Compliance Status					cos	R	WT											
	IN	OUT	NA	NO	Supervision								П	1,	v lo	UT	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	盔	$\overline{}$			Person in charge present, demonstrates knowledge, and	0	0	<u> </u>	1 1	"	1	•			Control For Safety (TCS) Foods							
ין	80	0			performs duties	١.	١٠	5	Ιī	6 0	ग	0	0	×	Proper cooking time and temperatures	0	0	- 5				
		OUT	NA	NO	Employee Health] [1	7 C	7	0	0	X	Proper reheating procedures for hot holding	0	0	-				
2	DK.	0			Management and food employee awareness; reporting	0	0		1 🗆	Τ.,					Cooling and Holding, Date Marking, and Time as							
3	×	0			Proper use of restriction and exclusion	0	0	•	Ш	"	۱º	UT	NA	NO	a Public Health Control							
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 0	ग	\circ	0	×	Proper cooling time and temperature	0	0	\Box				
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		10	9 3			0	0	Proper hot holding temperatures	0	0					
5	X				No discharge from eyes, nose, and mouth	0	0	l °] [2			\sim	0		Proper cold holding temperatures	0	0	5				
		OUT	NA	NO	Preventing Contamination by Hands] [2	1 2	K C	0	0	0	Proper date marking and disposition	0	0	_				
6	200	0			Hands clean and properly washed	0	0		₂	2 8	el e	0	0	0	Time as a public health control: procedures and records	0	0					
7	왮	0	0		No bare hand contact with ready-to-eat foods or approved	0	o	5	ΙĽ			_	-			ŭ	Ľ					
ļ.	-		_		alternate procedures followed	-		L.	Į Į	11	N O	UT	NA	NO	Consumer Advisory		_					
8	×	OUT	NA	NDS.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	l 2	3 C	o I o	o	×		Consumer advisory provided for raw and undercooked food	0	0	4				
9	×		NA	NO		_	О	_	Η	11		UT	NA	NO	Highly Susceptible Populations	_	_	-				
_			~	-	Food obtained from approved source	0	_		LН	- "	4 0	01	NA.	NO	righty ousceptible Populations		_	_				
10	о Ж	ö	_		Food received at proper temperature Food in good condition, safe, and unadulterated	0	ö	5	2	4 C) (0	200		Pasteurized foods used; prohibited foods not offered	0	0	5				
1"			0.0		Required records available: shell stock tags, parasite			1	ΙЬ	+	+	-	_				_	\vdash				
12	0	0	×	0	destruction	0	0		Ш	11	N O	UT	NA	NO	Chemicals							
	IN	OUT		NO	Protection from Contamination] [2				X		Food additives: approved and properly used	0	0	- 5				
13	0		0		Food separated and protected	0	0	4] [2	6 8	8 0	0			Toxic substances properly identified, stored, used	0	0	,				
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [11	N O	UT	NA	NO	Conformance with Approved Procedures							
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [2	7 0	9	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5				

			GOO	D R	ч.	UL I	PRA	TIC	E8			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	0	1	1 [45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L	40	•	warewashing lacinoes, installed, maintained, dised, test suips		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	l ²	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	Ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	О	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	-	_	_	4 6	53	\sim	Physical facilities installed, maintained, and clean	0	0	1
_	-		-		_	4 6	-				$\overline{}$	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1][58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1][59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] ,						

(10) days of the date of the

12/14/2022 Date Signature of Environmental Health Specialist 12/14/2022 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) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Southern Star
Establishment Number # | 605203492

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
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 inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
Dish machine Sanitizer bucket	CI CI	100 50	

Equipment Temperature					
Temperature (Fahrenheit					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Butter (reach in cooler 1)	Cold Holding	40
Whipped cream (reach in cooler 1)	Cold Holding	37
Raw chicken (prep reach in cooler 1)	Cold Holding	37
Ranch dressing (reach in cooler 2)	Cold Holding	51
Cut spinach (low boy at prep area)	Cold Holding	39
Raw chicken (low boy at prep area)	Cold Holding	37
Salad dressing (reach in cooler at salad prep area)	Cold Holding	38
Raw chicken (walk in cooler)	Cold Holding	39
Raw ground beef (walk in cooler)	Cold Holding	41
Tartar sauce (salad prep reach in)	Cold Holding	39
Cut melons (salad prep reach in)	Cold Holding	41
Cut melons (display)	Cold Holding	39
Cooked green beans (self service bar)	Hot Holding	160
Cooked mac n cheese	Hot Holding	191

Observed Violations
Total # 2
Repeated # ()
13: (OUT) Raw chicken was stored above raw beef and next to ready to eat
foods. COS
20: (OUT) TCS foods are being held at 48-49 degrees in reach in cooler next to
salad prep area. COS

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Southern Star Establishment Number: 605203492

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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) Proper employee handwashing guidelines 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: (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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are 135°F or above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Proper procedures for time as a public health control observed.
- 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:

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: Southern Star	
Establishment Number: 605203492	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information Establishment Name: Southern Star Establishment Number #: 605203492 Sources Source Type: Food Source: Sysco, US Foods, What Chefs Want Source Type: Water TN American Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**