## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

¥					Pump House at State of Confusion									O Fermer's Market Food Unit ent © Permanent O Mobile		ſ	)
	Address 301 E. Main Street 7 ye of Establishment O Mobile 0 Temporary 0 Seasonal						J		J								
City	Chattanooga O2:10 DM O2:27 DM																
Inspe	etie	n Di	te		09/07/2023 Establishment # 60525586	_				_	d 0						
Purp					Routine O Follow-up O Complaint			O Pro		-	-		Cor	nsultation/Other			
Risk	Cat	egor	y.		篇1 O2 O3			04		-		Fo	ollow-	up Required O Yes 🕄 No Number of S	Seats	0	
		R	isk		ors are food preparation practices and employee contributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preven			
					FOODBORNE ILLNESS RI	SK F	ACT	ORS	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
IN-	in c	(Cr ompli		algaa	ted compliance status (IN, OUT, NA, NO) for each numbered iter OUT=not in compliance NA=not applicable NO=not observ		llema							ech item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis			
	_		NA	NO	Compliance Status		R		F					Compliance Status Cooking and Reheating of Time/Temperature		R	WT
$\rightarrow$	IN 図	001	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT	NA		Control For Safety (TCS) Foods			
h th	IN	OUT	NA	NO						00	00	×		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	00	5
2 3		0			Management and food employee awareness; reporting Proper use of restriction and exclusion	0	8	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygienic Practices					0	0		_	Proper cooling time and temperature	0	0	_
4	8	00			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5	19	0		文义	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	5
			NA	NO	Preventing Contamination by Handa Hands clean and properly washed	0	0			0	0	26		Proper date marking and disposition	0	0	2
-	ō	0	0	X	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	ō	5	22	O IN	O	X	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8		0	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2	23		0	12	110	Consumer advisory provided for raw and undercooked food	0	0	4
9 2	×	0	-		Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite destruction	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
					The second s	0	0			IN	OUT		NO	Chemicals			
13	IN O	OUT O	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25 26	<b>0</b> 炭	0	X	ļ	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
														Terre adoatement property ratification at a set			
14	Ň	ŏ	õ	1	Food-contact surfaces: cleaned and sanitized	0	0			IN	OUT	NA	NO	Conformance with Approved Procedures			
13 14 15		0 0	õ	]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served		0		27	IN	0	NA 笑	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	0		5
14		0	Õ		Proper disposition of unsafe food, returned food not re-	0 0	0 0	5 2 intro	27 oduc	IN O	O of p	笑 atho		Compliance with variance, specialized process, and HACCP plan			5
14		0	0	Goo	Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to co	O O ontro	0 0 the	5 2 intro arAl	27 oduc	IN O	o of p	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	0	0	5
		001		<b>Goo</b>	Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to contemporate the contemporate to contemporate to contemporate the contemporate to contemporate	O O O O O O O O O O O O O O O O O O O	0 0 the	5 2 intro arAl during WT	27 oduc	IN O tion	ofp (CES	义 atho	gena	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	0	0	5 WT
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28	~		Past Wate Varia	Goo OU teurize er and	Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to contemplance  T=not in compliance  COS=compliance Status  Safe Food and Water  ed eggs used where required	O O ontro cted o Cos O O	O O I the n-site R	5 2 intro during WT 1 2	27	tion ction 5	O ofp ICI≋	atho ood a	gena nd no	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0 R	
28		0000	Past Wate Varia	Goo OU eurize er ance ance o	Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to content of the served  T=not in compliance  COS=compliance  COS	O O ontro cted o Cos O O	0 0 the n-site R 0	5 2 intro during WT 1 2	27 duc	IN O tion C C C C C C C C C C C C C C C C C C C		atho atho ood a onstru	gena nd no cted, ashin	Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0 COS 0	R O	1
28 29 30 31			Past Wate Varia Prop conto Plan	Goo OU eunze er and ance o rol t food	Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to control  T=not in compliance COS=correct Compliance Status Safe Food and Water  ad eggs used where required dice from approved source cottained for specialized processing methods Food Temperature Control  oling methods used; adequate equipment for temperature d properly cooked for hot holding		0 0 1 the 0 1 the R 0 0 0 0 0	5 2 arA during WT 1 2 1 2 1	27 27 27 27 27 27 27 27 27 27	IN O Ction ACT Ction S S C S S C S		atho atho ood a onstru /arew ionfoo	gena nd no cted, ashin d-cor	Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities I water available; adequate pressure	0 COS 0 0 0 0	0 R 0 0 0	1 1 2
28 29 30			Past Wate Varia Prop contr Plan Appr	Goo OU eunize er and ance o rol t food roved	Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to control  T=not in compliance  COS=compliance Status  Safe Food and Water  ed eggs used where required dice from approved source  obtained for specialized processing methods  Food Temperature Control  oling methods used; adequate equipment for temperature  d properly cooked for hot holding thawing methods used		0 0 1 the 0 1 the 0 0 0 0 0 0 0 0 0	5 2 arA during WT 1 2 1 2	27 oduc I Pire 40 40 40	IN O tion ction 6 6 7 0 8 9		atho ood ar onstru Varew lonfoo	gena nd no cted, ashin d-cor d cold ng ins	Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices	0 COS 0 0 0 0 0 0	0 R 0 0 0 0 0	1 1 2 2 2
28 28 29 30 31 32 33 34			Past Wate Varia Prop contr Plan Ther	Good OU eeunzei ance o ance o rol t food t food moment	Proper disposition of unsafe food, returned food not re- served		0 0 1 the 20 R <sup>2</sup> R 0 0 0 0 0	5 2 arA WT 1 2 1 2 1 1 1	27 27 27 27 27 27 27 27 27 27	IN O Con Con Con Con Con Con Con Con Con Con		atho ood a onstru onstru onfoo out and tumbin ewag oilet fa	gena nd no cted, ashin d-cor d cold ng ins a and acilitie	Compliance with variance, specialized process, and HACCP plan <b>c, chemicals, and physical objects into foods.</b> R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	0 0 0 0 0 0 0 0 0 0	0 R 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2
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288 299 300 311 322 333 344			Past Wate Varia Prop contr Plan Ther Food	Goo OU eurize er and ance o rol t food roved mom- d prop	Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to control in compliance are preventive measures to control in compliance Status  Safe Food and Water  ad eggs used where required  dice from approved source  obtained for specialized processing methods  Food Temperature Control  oling methods used; adequate equipment for temperature  for properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  prevention of Food Contamination	0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 1 the 20 12 R 0 0 0 0 0 0 0 0	5 2 3 4 4 4 1 2 1 1 2 1 1 1 1 1 1 1 1	27 27 27 127 44 44 44 44 45 55 55 55	IN O tion C S 6 7 C 8 9 0 1 2 3 4		atho ood an onstru varew ionfoo fumbii ewag oilet fi aarbag hysica	gene nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean		0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
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288 299 300 311 322 333 344 355 366 377 388 399 400 411 422			Past Wate Varia Prop cont Plan Ther Food Cont Pers Wipi Was Uten	Goo ou eurize er and ance o rol t food roved mom d prop cts, ro tamini conal o ng ck hing f se ute sils, o	Proper disposition of unsafe food, returned food not re- served  Compliance are preventive measures to control  Compliance Status Safe Food and Water  ed eggs used where required Gice from approved source obtained for specialized processing methods  Food Temperature Control  cling methods used; adequate equipment for temperature  d properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  certy labeled; original container; required records available  Prevention of Food Contamination  celens, and animals not present ation prevented during food preparation, storage & display cleanliness  this; properly used and stored fruits and vegetables  Proper Use of Utensilis  nsils; properly stored equipment and linens; properly stored, dried, handled		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 arA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 1978 44 44 44 44 44 44 55 55 55 55	IN O Therefore C C C C C C C C C C C C C		atho ood all onstru- varew ionfoo oot and fumbio ewag oolet fi arbag oolet fi arbag	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent	Compliance with variance, specialized process, and HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status  Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwater available; adequate pressure Istalled; proper backflow devices Iwaste water properly disposed Ist: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used  Administrative Items Int posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R       0       0       0       0         R       0       0       0       0       0         0       0       0       0       0       0         0       0       0       0       0       0         0       0       0       0       0       0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
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**** 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)	Free food safety training classes are available each month at the county health department.							
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	RDA 629				

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



#### Establishment Information

Establishment Name: Pump House at State of Confusion Establishment Number #: 605255860

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)					
Echolab high temp			168					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature ( Fahrenheit

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



### Establishment Information

Establishment Name: Pump House at State of Confusion

Establishment Number : 605255860

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy posted
- 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: Bar closed
- 6: Bar closed
- 7: Bar closed
- 8: Do not leave cart in front of sink when bar is open
- 9: Food supplied by US Food
- 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: No food
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No food
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: 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: Pump House at State of Confusion Establishment Number : 605255860

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Pump House at State of Confusion Establishment Number #. 605255860

Sources		
Source Type:	Source:	

# Additional Comments