

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rib & Loin Permanent O Mobile Establishment Name Type of Establishment 5435 Hwy 153 O Temporary O Seasonal Address Chattanooga Time in 01:50 PM AM/PM Time out 02:50: PM AM/PM City 08/03/2021 Establishment # 605148239 Embargoed 0 Inspection Date

O Preliminary

O Consultation/Other

Number of Seats 198 Risk Category О3 Follow-up Required 级 Yes O No

O Complaint

10	≱ in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			lanagement and food employee awareness; reporting		0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	1	0		0	Hands clean and properly washed	0	0	
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	X	0			Food in good condition, safe, and unadulterated	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served		0	2

O Follow-up

Compliance Status							K	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	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		120	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	8	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

ns, chemicals, and physical objects into foods.

L PRACTICES

			G00		
		OUT=not in compliance COS=corr			
	OUT	Compliance Status Safe Food and Water	cos	K	w
00	-		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	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	
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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Т
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision		_						
		Compliance Status	COS	R	WT					
	OUT Utensils and Equipment									
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1					
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1					
47	0	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 O		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	M	Adequate ventilation and lighting; designated areas used	0	0	1					
	OUT	Administrative Items	Т							
55	0	Current permit posted	0	0	0					
56	0	Most recent inspection posted	0	0	۰					
		Compliance Status	YES	NO	WT					
		Non-Smokers Protection Act								
57		Compliance with TN Non-Smoker Protection Act	- 120	0						
58		Tobacco products offered for sale	0	0	0					
59		If tobacco products are sold, NSPA survey completed	_ 0	0						

You have the right to request a h n (10) days of the date of the

08/03/2021

Date Signatur

08/03/2021 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



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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)						
Dish machine Sani bucket	Chlorine Quat	100 400							

Equipment Temperature						
Description	Temperature (Fahrenheit					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Slaw	Cold Holding	40				
Slaw	Cooling	49				
Chicken	Cold Holding	40				
Chicken	Hot Holding	139				
Potato salad	Cold Holding	39				
Chicken	Cooking	165				
Apple	Hot Holding	138				
Pork	Hot Holding	159				
Mac	Hot Holding	169				
Green bean	Hot Holding	167				
Chili	Hot Holding	167				
Gravy	Hot Holding	136				
Pork	Hot Holding	155				
Hot dog	Hot Holding	125				
Chicken	Hot Holding	113				

Observed Violations								
Total # 3								
Repeated # ()								
8: Hand sink outside meat walkin blocked.								
19: Hot box on line holding chicken and hot dogs below 135F. Renated to 165F								
54: Unshielded lights in dry storage area.								
104. Onshiciaca lights in ary storage area.								

[&]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: Rib & Loin
Establishment Number: 605148239

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Hands washed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Approved
- 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: (IN) All raw animal food is separated and protected as required.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See recorded food temperatures
- 20: See recorded food temperatures
- 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:

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 Name: Rib & Loin				
Establishment Number: 605148239				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information									
Establishment Name: Rib & Loin									
Establishment Number #: 605	5148239								
			-						
Sources									
Source Type:	Water	Source:	Public						
Source Type:	Food	Source:	lwc						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments									