

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

FOO

	TENNES:	SEE DEP	PARTMENT	OF HEALTH	
D	SERVICE	ESTABL	ISHMENT	INSPECTION	REPORT

O Farmer's Market Food Unit

Permanent O Mobile

SCORE

O Temporary O Seasonal

04/27/2023 Establishment # 605252086 Embargoed 0

O Complaint

Type of Establishment

Time in 01:00 PM AM/PM Time out 01:20; PM AM/PM

O Consultation/Other

Number of Seats 30 Risk Category О3 Follow-up Required

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed				ed		0	
	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and erforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	100.00	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			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	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Miss G's Tortas and Tamales

O Follow-up

4801 English Ave

Chattanooga

■ Routine

					Compliance Status	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	3%	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
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	\top		
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	
44	10	Gloves used properly	0	0	

gnature of Person In Charge

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis 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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	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	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	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	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a l 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

04/27/2023

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) RDA 629) 4232098110 Please call (to sign-up for a class.

04/27/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: Miss G's Tortas and Tamales						
Establishment Number #: 605252086						
NSPA Survey - To be completed if						
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.						
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.			
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.			
Garage type doors in non-enclosed areas are r	not completely open.					
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed o	r open.			
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	d by the Act.					
Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fat	irenhelt)		
	l .					
Equipment Temperature						
Description			Temperature (Fah	renhelt)		
			-			
Food Temperature						
Description		State of Food	Temperature (Fah	renheit)		
1			1			

Total # 8 Repealed # 0 17: 19: 33:
Repealed # 0 47: 49: 533:
17: 19: 53:
19: 53:
53:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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: 18: 19: 20: 21: Everything properly date marked. 22: 23: 24: 25: 26: All bottles properly labeled.	
1. 2·	
3:	
4:	
5:	
6:	
7:	
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10. 11.	
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13:	
14 :	
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16:	
17:	
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19:	
20. 21: Everything properly date marked	
22. Everything property date marked.	
23:	
24:	
25:	
26: All bottles properly labeled.	
27: 57: 58:	
57:	
58. 	
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***See page at the end of this document for any violations that could not be displayed	d in this space.
Additional Comments	

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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.					

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Sources						
Source Type:	Source:					
Source Type:	Source:					
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Source Type:	Source:					
Source Type:	Source:					
Additional Comments						