# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second s	100		N. C.		<b>D</b>											O Fermer's Merket Food		(	)	
Esta	blish	imen	t Nar	ne	Brown Bag							Ту;	ce of l	Establi	shme	ent @Permanent OMo	Unit bile	C	5	
Addr	ess					rrel Rd., Ste 110					_					O Temporary O Se	asonal			
City					Chattanooga			_	2:0	QF	PM	_ A	M/P	M Ti	me ou	ut 01:00; PM A	M/PM			
Insp	ectio	n Da	te		03/11/202	4 Establishment # 605	525901	4		_	Emb	argoe	d 0	)			L			
Purp	ose	of In	spect	tion	Routine	O Follow-up O	Complaint			<b>O</b> Pr	elimir	hary		c	Cor	nsultation/Other				
Risk	Cat	egoŋ			01	382 O	-			<b>O</b> 4						up Required 🕱 Yes			82	
		R	sk I													to the Centers for Dise control measures to pre		tion		
																INTERVENTIONS				
IN	in cr	nii) mpii		algnat			not observe		ite m							ach item as applicable. Coduc spection Rerepeat (v	t points for entopory or subort riolation of the same code provis	_	)	
_	_	_	_			liance Status		COS	R		Ē	1			_	Compliance Stat	tus		R	WT
-	-	OUT	NA	NO	Person in charge or	Supervision esent, demonstrates knowled	ice and	-				IN	ουτ	NA	NO	Cooking and Reheating Control For Safe	g of Time/Temperature sty (TCS) Foods			
	鼠 IN	O OUT	NA	NO	performs duties	Employee Health	ge, and	0	0	5		00	8	8		Proper cooking time and tem Proper reheating procedures		8	8	5
2	X	0		110		od employee awareness; rep	orting	0		6	H"	IN	ол		NO	Cooling and Holding, De		Ľ		
_	2	о олт	NA	100	Proper use of restri	ction and exclusion d Hygienic Practices		0	0	Ľ	4.	0	0	0		a Public He Proper cooling time and temp				
4	1	0	nu-	0	Proper eating, tastir	g, drinking, or tobacco use		0	0	5	19	12	0	0		Proper hot holding temperatu	ires	0	0	
		O	NA			eyes, nose, and mouth g Contamination by Hand	da	0	0	-		0	0	8	0	Proper cold holding temperat Proper date marking and disp		8	8	5
_	0	_			Hands clean and pr	operly washed ct with ready-to-eat foods or a	approved	0	-	5	22	0	0	×	0	Time as a public health contr	ol: procedures and records	0	0	
7	S) S	0	0	0	alternate procedure			0	0	2	Þ	IN	OUT	_	NO	Consumer Consumer advisory provided				
	IN	OUT	NA	NO		Approved Source					23	O IN	0	X8 NA	110	food Highly Suscepti		0	0	4
10	嵐 0	0	0	20	Food obtained from Food received at pr	oper temperature		0			24	-	001	200	ni o	Pasteurized foods used; prof		0	0	5
11 12	0	_	22	0		ion, safe, and unadulterated vailable: shell stock tags, para	asite	0 0	0	5	-	IN	OUT	_	NO		licals	-		
-	IN	OUT	NA	-	destruction Protoc	tion from Contamination					25	0	0			Food additives: approved an		0	ा	
13	0	<u>展</u> 0	0		Food separated and Food-contact surface	protected ses: cleaned and sanitized			00		26	彩 IN		NA	NO	Toxic substances properly id Conformance with A	entified, stored, used ppreved Procedures	0	0	0
15			Ť		Proper disposition of	f unsafe food, returned food r	not re-	0	ō	2	27	0	0	8		Compliance with variance, sp		0	0	5
			_		served									1.4		HACCP plan				
				Goo	d Retail Practice	is are preventive measu							_		gens	s, chemicals, and physic	al objects into foods.			
				00	T=not in compliance		COS=corre			during				8		R-repeat (violation	on of the same code provision)			
_		OUT	_	_		liance Status ood and Water		COS	R	WT	F		UT	_	_	Compliance Str Utensils and Equi		COS	R	WT
21	_				d eggs used where lice from approved s	required		0	8	1 2	4		o F			nfood-contact surfaces clean and used		0	0	1
30	)				obtained for specializ	ed processing methods		ŏ	ŏ	1	4	6	. 1			g facilities, installed, maintain	ed, used, test strips	0	0	1
31	-		Ртор	er co		adequate equipment for temp	erature	0	0	2	4	7	0	lonfoo	d-con	tact surfaces clean		0	0	1
33		-	contr		properly cooked for	hot holding		-	0				UT Oŀ	iot and	f cold	Physical Facilit water available; adequate pr		0		2
33	3	0	Appr	oved	thawing methods us	ed		0	0	1	4	9	O P	Numbir	ng ins	stalled; proper backflow device	85	0	0	2
34		OUT	Ther	morrie	eters provided and a Food	Identification		0	0	1		_	-			waste water properly dispose es: properly constructed, supp		0	0	2
35	5	0	Food	i prop	erly labeled; original	container; required records a	vailable	0	0	1	5	_	-			use properly disposed; facilitie		0	0	1
	_	OUT				Food Contamination		_				_	_			lities installed, maintained, an		0	2	1
36	-	-			dents, and animals i			0	0	2	F	-	-	vaeque	ne ve	ntilation and lighting; designal		0	0	1
37	_					g food preparation, storage &	display	0	0	1			NT			Administrative in	tems			
38		-			leanliness ths; properly used a	nd stored		0	0			_				nit posted inspection posted			0	0
40		0 OUT	Was	hing f	ruits and vegetables Proper	Use of Utensils		0	0	1						Compliance Sta Non-Smokers P		YES	NO	WT
41					nsils; properly stored		lad	0	0	1		7				with TN Non-Smoker Protecti ducts offered for sale	on Act	X	8	0
4	5	0	Sing	e-use	single-service articl	es; properly stored, used	ieu -	0	0	1		š				oducts are sold, NSPA survey	y completed		ŏ	Ť
	_				ed properly	na within tan (40) dawa may rate	ut in suspen		0				ab the ball	need o		Repeated violation of an identic	al risk factor may must in raw	ention	of ure	r food
servi	ce es	tablis	hmer	t perm	nit. Items identified as	constituting imminent health haz	cards shall be	corre	cted i	immed	iately	or op	eration	ns shall	ceas	e. You are required to post the filling a written request with the C	ood service establishment perm	it in a	consp	icuous
						1-708, 68-14-709, 68-14-711, 68-14						-	$\left( \right)$		A.	1				
0	-		J	X	~		03/1	1/2	024	4	_			$\nu$	V	n		03/1	1/2	024
Sign	atur	e of	Pers	on In	Charge					Date						ental Health Specialist				Date
						,							-			ealth/article/eh-foodservic inty health department.	;e ****			
10 C 10		Dave	6-15)			Pree food safety trainin Please call	-				eac 311		viith			p for a class.			R	XA 629

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



#### Establishment Information

Establishment Name: Brown Bag Establishment Number #: 605259014

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink	QA	200						
Sani bucket	QA	200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Lowboy cooler	36						

Food Temperature	od Temperature						
Description	State of Food	Temperature (Fahrenheit)					
Cut veggies cooked - steam well 1	Hot Holding	135					
Cooked fish	Hot Holding	140					
Cut lettuce- cold prep line	Cold Holding	40					
Cut tomatoes	Cold Holding	35					
Cut cabbage	Cold Holding	34					
Cooked chicken - hot box	Hot Holding	146					
Cooked steak	Hot Holding	141					
Cooked chicken - walk in	Cold Holding	38					
Raw chicken	Cold Holding	37					
Cabbage	Cold Holding	37					

Total # 6

Repeated # ()

13: Observed raw shell eggs over ready to eat (RTE) foods. Raw animal products must be stored separate from ready to eat foods (RTE).

13: Observed raw chicken over RTE foods. Raw animal products must be stored separate from ready to eat foods (RTE).

21: Multiple pans of chicken in walk in with no date marking. All Ready to eat, TCS foods kept for 24 + hours mustchave a date mark on day of preparation and must be discarded after 7 days.

41: Observed multiple scoops stored in product.

42: Clean utensils stored in dirty bucket.

53: Multiple walls dirty. Floors under equipment dirty with debris and food.

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



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Establishment Number : 605259014

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) Foodborne illness policy posted.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (NO) no handwashing observed during inspection.

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 an 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 cooking of TCS foods observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No cooling of TCS foods observed.
- 19: (IN) observed proper hot holding temperatures.
- 20: (IN) observed proer cold holding temperatures.
- 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.

# Establishment Information

Establishment Name: Brown Bag

Establishment Number : 605259014

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Brown Bag

Establishment Number #: 605259014

Sources				
Source Type:	Food	Source:	Reinhart	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments