### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	C.C.	H.															
Est	abīsl	nen	t Nar		Maple Street Biscuit Company #4011					Tue	00.0F	Ectabl	ishmu	Farmer's Market Food Unit     K Permanent O Mobile			
Adx	iress				AD / Droad Stroot								O Temporary O Seasonal				
City	,				Chattanooga	02	2:4	5 F	PM	А	M/P	мт	me o	ut 03:45; PM AM / PM			
					03/08/2022 Establishment # 60524195					_							
		of In			Routine OFollow-up OComplaint			- O Pr		-				nsuitation/Other			
				Jon		ſ			eamar	ary						10	5
Ris	k Cat	egon R		act	O1 X2 O3 ors are food preparation practices and employee	behr		04	unt c	omr	nonh			up Required O Yes 🗮 No Number of S		10	5
					ontributing factors in foodborne illness outbreak												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																
	luin o	ompīiu		ngran		in compliance NA=not applicable NO=not observed item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.) In compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)											
<u>–</u> "	Parte	anpar	a 100	_	Compliance Status		R		Ē	1100-00		10 00	-9.00	Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision		· · ·			IN	ουτ	NA	NO	Cooking and Robesting of Time/Temperature			
1	8	0	_		Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods			
<u> </u>					performs duties	Ľ	<u> </u>	Ľ		0		0		Proper cooking time and temperatures	0	00	5
-		OUT	NA	NO	Employee Health			_	17	0	0	0	222	Proper reheating procedures for hot holding	0	0	
3	×			Cooling and Holding, Date Marking, and Time as													
-	_			110		Ľ	<u> </u>		-					a Public Health Control	-		
		OUT	NA		Good Hygienic Practices			_		0		0	1.0.0	Proper cooling time and temperature	0	허	
4	XX	~			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	₩	8	5	20		0	8	- U	Proper hot holding temperatures Proper cold holding temperatures	ŏ	ŏ	
Ľ		OUT	NA		Preventing Centamination by Hands			-		1			0	Proper date marking and disposition	ŏ	ŏ	5
6	23	0	140-1		Hands clean and properly washed	0	0			_							
7	2	0	0	0	No bare hand contact with ready-to-eat foods or approved	_	0	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
			0	0	alternate procedures followed	0				IN	OUT	NA	NO	Consumer Advisory			
8	×	0	ALA I	LUX.	Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
	_	OUT	NA	NO	Approved Source			_		IN	OUT		NO	food Highly Susceptible Populations	-	-	
3	黨	0	~	-	Food obtained from approved source Food received at proper temperature		0		H	IN	001		NO	Highly susceptible Populations	-		
	×	ŏ	-	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	23		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	ō	X	0	Required records available: shell stock tags, parasite	ō	ō			IN	OUT	NA	NO	Chemicals		_	
		OUT		NO	Protection from Contamination	-		-	25	0	0	X	-	Food additives: approved and properly used	0	о	
13		0			Food separated and protected	0	ο	4	26	R.				Toxic substances properly identified, stored, used	ŏ	8	5
		×			Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	-	IN	OUT	NA	NO		Ť		
	_	_	-		Proper disposition of unsafe food, returned food not re-				27			82	-	Compliance with variance, specialized process, and	-		
15	X	0			served	0	0	2	27	0	0	찌		HACCP plan	0	0	8
				Goo	d Retail Practices are preventive measures to c	ontro	l the	inte	oduc	tion	of	atho	Gent	s, chemicals, and physical objects into foods.			
														-ii kulturan anlaana mus taana.			
				0	AAP	GOO						3		B-manual designations of the same party and designation			
-				00	F=not in compliance COS=come Compliance Status		R		, inspe	cson				R-repeat (violation of the same code provision) Compliance Status	COS	RI	WT
		OUT			Safe Food and Water		1 ^ 1			- 0	TUX		_	Utensils and Equipment	000	~	
	8	_	Past	eurize	d eggs used where required	0	ο	1		. 17	_	ood a	nd no	onfood-contact surfaces cleanable, properly designed.			

				Very of inshire			iopo.e					
		Compliance Status	005	COS R WT Co					Compliance Status	COS	R	WT
	OUT	Safe Food and Water					OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	0	1	<u>ם /</u>	45 O F		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	<b>1</b>
29	_	Water and ice from approved source	0	0	2	<u>ם                                    </u>	40	<u> </u>	constructed, and used	U U	U .	<u> </u>
30		Variance obtained for specialized processing methods	0	0	1		46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
	OUT	Food Temperature Control					Ŭ	warewaaring racinoes, mataleo, maintaineo, aseo, aseo, arac so po	v	Ľ	Γ.	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	Л.	47	12	Nonfood-contact surfaces clean	0	0	1
51	<b>ا</b> ۳ ا	control		1	1 *	117		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	17	48	0	Hot and cold water available; adequate pressure		0	
33	0	Approved thawing methods used	0	0	1	1	49 O Plumbing installed; proper backflow devices		Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	11	50 O Sewage and waste water properly disposed		Sewage and waste water properly disposed	0	0	
	OUT	Food identification				11	51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
35	0	Food properly labeled; original container; required records available	0	0	1		52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
	OUT	Prevention of Feed Contamination				53 🐹		Physical facilities installed, maintained, and clean	0	0	-	
36	0	Insects, rodents, and animals not present	0	0	2	יך	54 🐹 Adequate ventilation and lighting; designated areas used		0	0	-	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1	OUT Administrative Items				-	
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	0	
39	25	Wiping cloths; properly used and stored	0	0	1	17	56	0	Most recent inspection posted	0	0	1 '
40	0	Washing fruits and vegetables	0	0	1	1	Compliance Status		YES	NO	W	
	OUT	Proper Use of Utensils			-	17		Non-Smokers Protection Act			-	-
41	12	In-use utensils; properly stored	0	0	1	17	57	_	Compliance with TN Non-Smoker Protection Act	120	0	$\square$
42	0	Utensils, equipment and linens; properly stored, dried, handled	0				58		Tobacco products offered for sale	0	0	1 (
43	0	Single-use/single-service articles; properly stored, used	0	0	1		59	1	If tobacco products are sold, NSPA survey completed	0	0	1
44	0	Gloves used properly	0	0	1	<b>- 1</b> '						_

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-711, 68-14-716, 4-6-320.

	03/08/2022	12	03/08/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	ce ****		
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call ( ) 4232098		RDA 629

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



#### Establishment Information

Establishment Name: Maple Street Biscuit Company #4011 Establishment Number #: 605241959

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink Dish Machine	QA Chlorine	0 0							

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Raw Chicken	Cold Holding	40				
	_					

#### Observed Violations

Total # 6 Repeated # 0

- 14: Oppm Sanitizer at dish machine.
- 39: Soiled wiping cloths improperly stored.
- 41: Utensil for chicken stored improperly.
- 47: Nonfood-contact surfaces soiled/dirty.
- 53: Vent in poor repair in freezer.
- 54: Light covers in poor repair in dish area.

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



Establishment Name: Maple Street Biscuit Company #4011

Establishment Number : 605241959

### 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: Proper hand washing 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: Source 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.
- 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: See temperatures.
- 20: See 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: (NÁ) 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: Maple Street Biscuit Company #4011 Establishment Number : 605241959

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Maple Street Biscuit Company #4011

Establishment Number #: 605241959

Sources								
Source Type:	Water	Source:	Public					
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

# Additional Comments