### 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                                                               |                                                                                                                                                                                                                                                                                                               |          | -<br>O Pr |         | -       |       |        |                        | nsuitation/Other                                                     |     |    |    |
|            |                                                                |           |       | Jon                                            |                                                                                             | ſ                                                                                                                                                                                                                                                                                                             |          |           | eamar   | ary     |       |        |                        |                                                                      |     | 10 | 5  |
| Ris        | k Cat                                                          | egon<br>R |       | act                                            | O1 X2 O3<br>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.)<br>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<br>No discharge from eyes, nose, and mouth | ₩                                                                                                                                                                                                                                                                                                             | 8        | 5         | 20      |         | 0     | 8      | - U                    | Proper hot holding temperatures<br>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<br>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<br>Compliance Status                                           |                                                                                                                                                                                                                                                                                                               | R        |           | , inspe | cson    |       |        |                        | R-repeat (violation of the same code provision)<br>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<br>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<br>Dish Machine | QA<br>Chlorine | 0<br>0 |                          |  |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |  |
|                       |                          |  |  |  |  |  |  |
|                       |                          |  |  |  |  |  |  |
|                       |                          |  |  |  |  |  |  |
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|                       |                          |  |  |  |  |  |  |

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

#### 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