TENNESSEE DEPARTMENT OF HEALTH ----____

SCORE

	AGRIC	17	"))))			FOOD S	ERVICE ESTA	BL	ISH	M	ENT		151	PEC	П	ON REPORT			
10		114																	
Est	abist	umen	er t Nari		State of C	onfusion						-		_		O Farmer's Market Food Unit @ Permanent O Mobile		7	
Address			301 E. Main Street O Temporary O Seasonal																
					Chattanoo	na		1(<u>י א יר</u>	2 1									
City						•									me ou	ut <u>11:10</u> : <u>AM</u> AM/PM			
Insp	ectic	n Da	rte		10/06/2	021 Establish	ment # 60525585	8		-	Emba	rgoe	d 0						
Puŋ	pose	of In	spect	ion	ORoutine	臠 Follow-up	O Complaint			O Pro	elimin	ary		0	Cor	nsuitation/Other			
Risi	Cat	egon			01	XII(2	03			04				Fo	low-	up Required O Yes 🙀 No Number of	Seats	27	0
			isk i			reparation prac								repo	ortec	to the Centers for Disease Control and Preve		_	
				as c	ontributing fi								_	_		control measures to prevent illness or injury.			
		(11)	ırk de	lignat	ed compliance si		DBORNE ILLNESS Ris (0) for each numbered item									INTERVENTIONS ach liam as applicable. Deduct points for category or subce	legory.)	
IN	⊨in c	ompili			OUT=not in comp											pection R=repeat (violation of the same code provi			
	_	_	_	_	Co	mpliance Statu		cos	R	WT		_		_		Compliance Status	COS	R	WT
Ц	_	OUT	NA	NO	P	Supervisio						IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	8	0			Person in charg performs duties		trates knowledge, and	0	0	5	16	0	0	0		Proper cooking time and temperatures	0	8	
2	IN XX		NA	NO	Uanacomont as	Employee He	wareness; reporting	~	0		17	蕊	0	0	0	Proper reheating procedures for hot holding	0	0	•
		ŏ				estriction and exclusion		ŏ	6	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Ĥ		-	NA		,	Good Hygienic P		-	Ū	_	18	RX.	0	0	0	Proper cooling time and temperature	0	ा	
4	20	0		0	Proper eating, t	asting, drinking, or t	tobacco use	0	0	5	19	õ	0	0	嵩	Proper hot holding temperatures	0	0	
5	X	0	NA			om eyes, nose, and nting Contamina		0	0		20	22	00	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	10	0	144			d properly washed		0	0		22		0	×		Time as a public health control: procedures and records	ō	6	
7	鬣	0	0	0			>-eat foods or approved	0	0	5	"	IN	OUT		NO		v	<u> </u>	
8	25				alternate proces Handwashing s	inks properly suppli	ied and accessible		0	2	23	_	001	0	NO	Consumer advisory provided for raw and undercooked	0	0	
			NA		Faad abtained f	Approved So		0					-	-	NO	food	, U	<u> </u>	-
			0			from approved sour at proper temperatu			0			IN	OUT			Highly Susceptible Populations			
11	\mathbb{X}	õ			Food in good co	ondition, safe, and u	unadulterated	õ	ō	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	22	0	0	0	destruction	źs available: shell s	tock tags, parasite	0	0			IN	OUT		NO	Chemicals			
43			NA	NO		tection from Con	stamination			_		0		X		Food additives: approved and properly used	0	0	5
14		00			Food separated Food-contact su	urfaces: cleaned an	d sanitized		8	4	26		O	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	1		
-	麗	0	_			on of unsafe food, r	returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and	0	0	5
	~	-			served			-	-			-	-	~		HACCP plan	-	-	
				Goo	d Retail Prac	tices are preve	ntive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								600	D R	ar/Al	L PR	ACT	ĪCE	3					
				00	Tenot in compliance	:e mpliance Statu:	COS=corre		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	LCOS	R	WT
		OUT			Sal	le Food and Wate	-		<u> </u>			0	UT			Utensiis and Equipment		~	
	8 9				d eggs used wh ice from approv			8	8	1	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0	0	Varia		btained for spec	cialized processing		ŏ	ŏ	1	4		-			g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_			Temperature Co				_	4					tact surfaces clean	0	0	
3	1		contr		oling methods us	ied; adequate equit	pment for temperature	0	0	2	4	_	UT	omoo	a-cor	Physical Facilities	10		1
	2				properly cooked				0	1	4	_				I water available; adequate pressure	0		2
	3 4				thawing method eters provided an			0	2	1	49	_				stalled; proper backflow devices	0	0	2
-		out		nome		od identification	1	-	0	-	5		-			is: properly constructed, supplied, cleaned		8	1
3	5	0	Food	prop	erly labeled; orig	ginal container; requ	ired records available	0	0	1	5	2 (o G	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Preventio	n of Food Contar	mination			_	5	3 0	o P	hysica	al faci	ities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	_	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ition prevented of	during food prepara	tion, storage & display	0	0	1		0	UT			Administrative items			
_	8	-	-		leanliness			0	0	1	5					nit posted	0	0	0
	9			<u> </u>	ths; properly use					1	54	5 (0 1	lost re	cent	inspection posted		0 NO	-
-	0	OUT	_	ing n	ruits and vegetal Proj	cies per Use of Utens	11.	0	0	1	\vdash					Compliance Status Non-Smokers Protection Act	TES	NO	WI
	1	0	In-us		nsils; properly st	ored			0		5					with TN Non-Smoker Protection Act	X	0	
	23					nens; properly store articles; properly sto			0		5	5				ducts offered for sale oducts are sold, NSPA survey completed		0	0
		ŏ	Glov	85 US	ed properly	therea, property and		ŏ	ŏ	1	Ľ				and be	and seed that to be the set branch		1	

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. 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, 68-14-709, 68-14-711, 68-14-716, 4-5-329.

	10/06/2021	入一一	10/06/2021					
Signature of Person in Charge	Date	Signature of Environmental Health Specialist	Date					
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****								
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629					
	Please call () 4232098	110 to sign-up for a class.						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: State of Confusion Establishment Number #: 605255858

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Description	State of Food	Temperature (Fahrenheit		

Observed Violations							
Total # 2							
Repeated # ()							
31:							
47:							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: State of Confusion Establishment Number : 605255858

Comments/Other Observations

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*See page at t			

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 Information

Establishment Name: State of Confusion

Establishment Number : 605255858

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: State of Confusion Establishment Number #. 605255858

Sources		
Source Type:	Source:	

Additional Comments