TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		14	T. C.											1 0			
Establishment Name		The Chattanooga Cookie					Tve	w of F	Fermer's Market Food Unit @ Permanent O Mobile								
Address 20			20 Cherokee Blvd Suite 124 O Temporary O Seasonal								/						
City Chattanooga Time in				_{ne in} 1:	2:1	.5 F	M	A	M / PI	и ті	me o	at 12:20: PM AM / PM					
Inspection Date 07/14/2023 Establishment # 605314640			_				_										
Purpose of Inspection O Routine B Follow-up O Complaint					O Pr			-		Cor	nsuitation/Other			_			
Risk Category O1 122 O3					04				Fo	ollow-	up Required O Yes 😰 No Number of S	Seats	10				
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																	
					FOODBORNE ILLNESS			_				_					
				algne	ted compliance status (IN, OUT, NA, NO) for each numbered	Item. Fo		e mark	ed 00	л, н	ark CC	3 or P	t for e	ach item as applicable. Deduct points for category or subcat			
	Pin c	ompli	ance	_	OUT=not in compliance NA=not applicable NO=not ob Compliance Status	Served COS	R	CC WT	5=00	mecte	d on-si	te dur	ng int	pection R=repeat (violation of the same code provis Compliance Status	cos	R	WT
IN OUT NA NO		NO	Supervision					IN	оυт	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods					
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	¹ 0	0	5		0	0	×		Proper cooking time and temperatures	0	0	5
2	N XX		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	225		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT		NO	a Public Health Control			
4	X	0	NA	NO O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	- 0	0	5		0	0	業	-	Proper cooling time and temperature Proper hot holding temperatures	00	0	
4	XX IN		NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	1°		14	8	0	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	黨	0		0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approvi	0	-	5	22	_	0	×		Time as a public health control: procedures and records	o	0	
7	×	0	0	0	atternate procedures followed Handwashing sinks properly supplied and accessible	0	0			_	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	◎■風	OUT	NA	NO	Approved Source				23		0	1		food	0	0	4
10	0	0	0	2	Food obtained from approved source Food received at proper temperature	0			24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>×</u>	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	H	IN	OUT		NO	Chemicals	-	<u> </u>	-
H	IN	OUT		NO	destruction Protection from Contamination	-	10	4	25	0	001			Food additives: approved and properly used	0	তা	
13	2	0			Food separated and protected Food-contact surfaces: cleaned and sanitized	- 00	0	4	26	<u>実</u> IN	0 OUT		NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15	黨	0	Ŭ	1	Proper disposition of unsafe food, returned food not re-	-0	6		27	-	0	32	140	Compliance with variance, specialized process, and	0	0	5
			15 2 0 Proper disposition of unsafe food, returned food not re- served 0 0 2 27 0 0 2 Compliance with variance, specialized process, and 0 0											HACCP pan			
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																	
				Goo	od Retail Practices are preventive measures t								geni	, chemicals, and physical objects into foods.			
						GO	DD R	ETA	L PR	ACT			geni	R-repeat (violation of the same code provision)			
		OUT			T=not in compliance COS= Compliance Status	CO:	DD R	ETA	L PR	AC)	ICE		gena	R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	104.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: The Chattanooga Cookie Establishment Number #: 605314646

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Decoription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Chattanooga Cookie Establishment Number : 605314646

Comments/Other Observations	
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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: The	ne Chattanooga Cookie					
Establishment Number :	605314646					

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: The Chattanooga Cookie Establishment Number # 605314646

Sources		
Source Type:	Source:	

Additional Comments

Dishmachine sanitizer bucket was changed, machine primed, and is sanitizing at 50ppm. Continue to monitor sanitizer routinely.