TENNESSEE DEPARTMENT OF HEALTH

CALCOLOGIC STATE						FOOD SERV	ICE ESTA	BL	ISH	IM	ENT	r II	NSI	PEC	TIC	SC SC	ORE		
Esta	هند) blish	imen	t Nan		Portofino's							Tre		Totabli	- 1	O Farmer's Market Food Unit ent @ Permanent O Mobile		2	
Add	ress				6407 Ringg	old Rd.						T Y	pe or i	Establi	snme	O Temporary O Seasonal			
City					Chattanoog	a	Time in	01	L:3	O F	M	A	M/P	и ти	ne oi	и 01:45: РМ АМ/РМ			
		- 0-			10/11/202	21 Establishment #					Embe								
		n Da	spect		O Routine	Establishment # 例Follow-up	O Complaint	<u> </u>			elimin				- Cer	nsultation/Other			
					-	-					earran	ary					.	12	6
RISA	Cat	egorj R	·		O 1 ors are food pre	paration practices	O3 and employee	beha		04	et c) mm	nonly			up Required O Yes 🐹 No Number of I to the Centers for Disease Control and Preve		12	.0
				as c	ontributing fact											control measures to prevent illness or injury.			
		(Me	ric der	lgnet	ed compliance statu											INTERVENTIONS ach fiom an applicable. Coduct points for category or subc	tegory.)	
IN	in co	mpīi	ance		OUT=not in complian	nce NA=not applicable pliance Status	NO=not observe)S=co	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status			WT
	IN	OUT	NA	NO	com	Supervision		COS	- 1			IN	олт	NA	NO	Cooking and Reheating of Time/Temperature	000	ĸ	WT
1	黨	0	_			present, demonstrates k	nowledge, and	0	0	5	10					Control For Safety (TCS) Foods			
	IN	OUT	NA		performs duties	Employee Health					10	00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	X X	0				food employee awarene riction and exclusion	iss; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		-	NA			od Hygienic Practice		Ū			18	0	0	0	X	Proper cooling time and temperature		ा	
4	黨	0				ting, drinking, or tobacco eyes, nose, and mouth		0	0	5	19 20		0	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preventi	ing Contamination b						X				Proper date marking and disposition	ŏ	ŏ	5
_	皇鼠	0	0		Hands clean and p No bare hand cont	properly washed tact with ready-to-eat for	ods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
			•	-	alternate procedur Handwashing sink	es followed s properly supplied and	accessible		6	2		IN	_	-	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Source m approved source				_	23	×	0	O NA	NO	food	0	0	4
10	<u>宗</u>	0	0		Food received at p	proper temperature		0	0		24	IN O	OUT	X	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	6
11	_	0	~	_		ition, safe, and unadulte available: shell stock tap		12	0	5	-		-				-		9
	0	O OUT	X	0 NO	destruction	ction from Contamin		0	0	_	25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used	0	ы	
13	2	0	0		Food separated an	nd protected			0		26	黛	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
14 15		0	0			oces: cleaned and saniti of unsafe food, returned		0	0	5	27	IN O	OUT	NA X	_	Confermance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
15	2	0			served				<u> </u>	-	21	-	<u> </u>	~		HACCP plan	0	<u> </u>	0
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				010	F=not in compliance		COS=corre	GOO						3		R-repeat (violation of the same code provision)			
	_		_	~	Comp	pliance Status	003-0016		R		É					Compliance Status	COS	R	WT
2	8				d eggs used where			0	0	1	4		NUT O F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_	0	Wate	r and	ice from approved		6	8	00	2	\vdash	+	- c			and used		\vdash	
		OUT			Food Te	mperature Control					4		_			g facilities, installed, maintained, used, test strips rtact surfaces clean	0	0	1
3	1	0	contr		ning methods used	t; adequate equipment f	or temperature	0	0	2	-	_		00000	HCON	Physical Facilities	ľ		1
3	_				properly cooked for thawing methods u			8	8	1	4	_	-			water available; adequate pressure stalled; proper backflow devices	8	8	2
3	4	X			eters provided and a			ŏ	ŏ	1	5	2	0 S	iewage	and	waste water properly disposed	0	0	2
_	_	OUT				didentification		_			5	_				s: properly constructed, supplied, cleaned	0	0	1
3		O	Food	prop		al container, required re-		0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
3	_		Insec	ts. ro	dents, and animals		PN	0	0	2	5					lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0 0	1
3	-	-				ing food preparation, sto	orage & display	0	0	1	F	+	UT			Administrative Items		<u> </u>	
3	_				leanliness	- 3 room be observations of		0	0	1	5		_	Sument	perm	nit posted	0	0	
3	9	26	Wipir	ng clo	ths; properly used a			0	0	1	5	_			-	inspection posted	0	0	0
4		O OUT	vvasi	ning fr	ruits and vegetable Proper	s r Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT
4					nsils; properly store		1 handled		8	1	5					with TN Non-Smoker Protection Act ducts offered for sale	X	8	0
- 4	3	0	Singl	e-use	/single-service artic	cles; properly stored, us		0	0	1	5	5				oducts one editor sale oducts are sold, NSPA survey completed		ŏ	Ű
- 4	4	0	GIÓW	85 USA	ed properly			0	0	1									

actor items within ten (10) days may result in suspension of your food service establishment ified as constituting imminent health hazards shall be corrected immediately or operations shi on report in a conspicuous manner. You have the right to request a hearing regarding this rep \$4, \$14,708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. peated violation of an identical risk factor may result in revocation of your foo You are required to post the food service establishment permit in a conspicuou of risk factor its equired to post the food service establishment permit in a conspicuou in request with the Commissioner within ten (10) days of the date of thi

 \checkmark

10/11/2021

Signature of Person In Charge

/11/2021	And. El
Date	Signature of Environmental Health Specialist

10/11/2021

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Portofino's Establishment Number #: 605250938

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
	· · · · · · · · · · · · · · · · · · ·						

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 7
Repeated # 0
34:
37:
39:
41:
42:
47:
53:
55.
***See page at the end of this document for any violations that could not be displayed in this space

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Portofino's Establishment Number : 605250938

Establishment Number . 605250938

Comments/Other Observations	

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: Portofino's

Establishment Number: 605250938

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Portofino's
Establishment Number # 605250938

Sources		
Source Type:	Source:	

Additional Comments

Priority items # 11, 13 corrected. See original report dated 10/11/21.