

Chattanooga

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Your Pie #074 Permanent O Mobile Establishment Name Type of Establishment 1919 Gunbarrel Rd Ste 103 O Temporary O Seasonal

> Time in 11:40; AM AM / PM Time out 12:05; PM AM / PM 02/24/2022 Establishment # 605261168 Embargoed 0

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Risk Category 04

Number of Seats 88 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CC								
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			*****
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	X	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	100		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	929	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	145	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT			-11	
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	1
30	Ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	H
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	[
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	麗	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	7
40	0	Washing fruits and vegetables	0	0	7
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	П
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	-
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	0	Gloves used properly	0	0	,

		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	,
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	黨	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

> 02/24/2022 Date

02/24/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Your Pie #074							
Establishment Number #: 605261168							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	strict access to its buildings o	r facilities at all times to pe	ersons who are				
Age-restricted venue does not require each pe	erson attempting to gain entry	to submit acceptable form	n of identification.				
"No Smoking" signs or the international "Non-S	smoking" symbol are not con	spicuously posted at every	entrance.				
Garage type doors in non-enclosed areas are	not completely open.						
Tents or awnings with removable sides or vent	ts in non-enclosed areas are	not completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating	into areas where smoking is	prohibited.					
Smoking observed where smoking is prohibite	d by the Act.						
Warewashing Info							
Warewashing into	Sanitizer Type	PPM	Temperature (Fair	renhelft			
Sani buckets		200	Tomporanaro (Tar	- Cimion,			
Salli buckets	QA	200					
Equipment Temperature							
Description			Temperature (Fah	renheit)			
			<u> </u>				
Food Temperature							
Description		State of Food	Temperature (Fah	renhelt)			
1							

Observed Violations							
Total # 3 Repeated # 0							
iepeafed # O							
66: 42:							
.2:							
6: Post most recent inspection report.							

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Your Pie #074	
Establishment Number: 605261168	
THE SOURCE STREET AND ADDRESS OF STREET	
Comments/Other Observations	
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Your Pie #074 Establishment Number: 605261168 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
Establishment Number: 605261168 Comments/Other Observations (cont'd) Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605261168	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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	Additional Comments (cont'd)	
see last page for additional comments.		
	see last page for additional comments.	

Establishment Information						
Establishment Name: Your Pie #074						
Establishment Number # 605261168						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Violation 14 corrected today. Wiping cloth buckets co from recent service. Multiple violation letter delivered today.	ontain proper sanitizer levels. Pest control records emailed					
	1					