

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chuck E. Cheese's #969 Remanent O Mobile Establishment Name Type of Establishment 22 Northgate Park O Temporary O Seasonal Address Chattanooga Time in 01:25 PM AM / PM Time out 02:05; PM City 03/05/2024 Establishment # 605105579 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 160

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed								0
	Compliance Status						R	WT
	IN OUT NA NO Supervision							
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	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	1		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	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	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	÷
	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	243	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	OUT		NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	菜	0		Toxic substances properly identified, stored, used		0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

the introduction of pathoge s, chemicals, and physical objects into foods.

						L PRA		30
		OUT=not in compliance COS=com				inspect	on	
	Lave	Compliance Status	cos	ĸ	WT	\vdash		_
	OUT	Safe Food and Water	-				OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Food a
29		Water and ice from approved source	0	0	2		_	constru
30		Variance obtained for specialized processing methods	0	0	1	46	0	Warew
	OUT	Food Temperature Control					_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfoo
	-	control	-	_	_		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and
33	0	Approved thawing methods used	0	0	1	49	0	Plumbi
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewag
	OUT	Food Identification				51	0	Toilet fa
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbag
	OUT	Prevention of Feed Contamination				53	0	Physica
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequa
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Current
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most re
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Compli
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacc
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobac
44	0	Gloves used properly	0	0	-			

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-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	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h in (10) days of the date of the

03/05/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist 03/05/2024

**** 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: Chuck E. Cheese's #969

Establishment Number #: |605105579

NSPA Survey –	To be completed	d if #57	is "No"	
Age-restricted venue	does not affirmatively	restrict a	access to its	

s buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 sink	Quat	200								

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Salad cooler	37							

Cold Holding	39
Cold Holding	40
Cold Holding	41
Cold Holding	37
Cold Holding	38
Cold Holding	37
	Cold Holding Cold Holding Cold Holding Cold Holding

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy posted by office
- 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: Observed hand washing
- 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: Approved source
- 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: No raw animal proteins on site
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooing observed
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Adequate cold holding
- 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Chuck E. Cheese's #969					
Establishment Number: 605105579					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
oco last page for additional commencer					

Establishment Information

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Establishment Name: Ch	nuck E. Cheese's #969							
Establishment Number #:	605105579			Ti i				
Sources								
Source Type:	Food	Source:	Pfg					
Source Type:	Water	Source:	Hud					
Source Type:		Source:						
Carriaga Transcr		Course						
Source Type:		Source:						
Course Type:		Source:						
Source Type:		Source.						
Additional Common	-4-							
Additional Commer	ILS							