

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rafael's Italian Restaurant Permanent O Mobile Establishment Name Type of Establishment 5032 Ooltewah Ringgold Rd. O Temporary O Seasonal Address Ooltewah Time in 02:30 PM AM / PM Time out 04:40; PM City

Embargoed 65

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category 04 e Control and Prevention

Number of Seats 100 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	∳=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		CC		
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervisien					
1	0	并			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	ОИТ	NA	NO	Good Hygienic Practices	\top				
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0			
	IN	OUT	NA	NO	Preventing Contamination by Hands					
6	0	黨		0	Hands clean and properly washed	0	0			
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	0	24			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	×	Food received at proper temperature	0	0			
11	0	涎			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	Ä	0	0		Food separated and protected	0	0	4		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		

10/20/2021 Establishment # 605219119

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	黨	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	300		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	0	100			oxic substances properly identified, stored, used		0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

troduction of pathogo ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	114		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	黨	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hi n (10) days of the date of the 4-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/20/2021

Signature of Person In Charge

: /e

Date Signature of Environmental Health Specialist

10/20/2021

**** 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: Rafael's Italian Restaurant
Establishment Number # [605219119

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its 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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\vdash
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	+
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info							
Machine Name	8anitizer Type	PPM	Temperature (Fahrenheit)				
Triple sink	CL	50					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Low boy	38					
Reach in cooler	38					
Walk in cooler	36					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Raw chicken (walk in cooler)	Cold Holding	51
Ground beef (walk in cooler)	Cold Holding	51
Meatballs (walk in cooler)	Cold Holding	51
Diced tomatoes (low boy)	Cold Holding	38
Ground beef (low boy)	Cold Holding	39
Dairy (low boy)	Cold Holding	40
Strip steak (reach in)	Cold Holding	38
Lasgna	Hot Holding	158
Steak	Hot Holding	171
Meat sauce	Hot Holding	163
Cut leafy greens	Cold Holding	40
Strip steak	Cooling	100

Observed Violations

Total # 21

Repeated #

- 1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.
- 6: No observation of handwashing from establishment employees throughout routine inspection. Food prep employees must wash hands after handling raw animal products to RTE foods, after restroom use, breaks, coming in from outside etc.
- 8: Handsink in corner of establishment by reach in cooler not working.
- 8: Handsink by ice machine used for storing cloth rags and plastic. Inspector observed rodent droppings in bottom of handsink when cloth rags and plastic was removed from handsink. No soap or paper towels observed at handsink by ice machine. Handsink by ice machine does provide running water.
- 11: Bag flour stored near reach in cooler showing rodent activity. Flour packaging contains multiple rodent chew marks. Bag flour with rodent chew marks embargoed by PIC (50 pounds). Food ingredients must be kept in good safe condition, and be unadulterated.
- 20: Walk in cooler holding TCS foods 49-51F°. Door to walk in cooler left open for majority of routine health inspection. Fan unit temping 50°F. After 15 minutes of walk in cooler door being kept closed, fan unit temping 36°F. Walk in cooler door must be kept closed to help keep walk in cooler hold TCS foods below 41°F. PIC embaroged 5 pounds raw chicken wings, 5 pounds of ground beef, 5 pounds meatballs.
- 26: Multiple cleaning bottles with no labels in chemical storage. Chemical bottles must have labels to be properly identified.
- 26: Gas can with gasoline presnt in container stored on floor near triple sink in food prep area.
- 31: Sliced steak left out to cool at room temperature. TCS foods must be cooled in a cold holding unit, ice bath, ice wand etc. to ensure 6 hour period is met.
- 34: No thermometer present in walk in cooler.
- 36: Rodent droppings present in various areas of establishment. Rodent urine smell present in some areas of establishment. Rodent activity noted in pacakging of flour packaging.
- 37: Multiple foods held in low boy unit/walk in cooler stored uncovered. Foods held in cold storage must be covered to help prevent contamination.
- 45: Walk in freezer door latch in poor repair.
- 45: Walk in freezer door gasket in poor repair.
- 45: Walk in cooler door latch in poor repair.
- 46: Sanitizer test strips not available during routine health inspection.
- 47: Racks in walk in cooler dirty.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations								
Total # 21								
Repeated # ()								
49: Handsink near ice machine leaking onto floor.								
52: Multiple 5 gallons buckets with grease and trash stored outside in the open in								
rear of facility. Trash/waste products must be properly disposed in a waste								
container.								
53: Multiple ceiling tiles missing/poor repair throughout establishment.								
54: Employee drink stored near frozen foods in reach in freezer. Personal items								
must be properly stowed away from food items.								
must be properly stowed away from food items.								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Rafael's Italian Restaurant

Establishment Number: 605219119

Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food from approved sources.
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Advisory located on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: Rafael's Italian Restaurant				
Establishment Number: 60				
Comments/Other Obser	vations (cont'd)			
Additional Comments (d	cont'd)			
See last page for a		nante		
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Establishment Information

Sources									
Source Type:	Food	Source:	US Foods						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commants									

Additional Comments

Walk in cooler holding TCS foods 49-50°F. Walk in cooler left open for majority of inspection. Door must be kept closed to help hold TCS foods at 41°F. Walk in cooler door kept closed for 15 minutes, fan unit blowing 36°F from 50°F. 2 hand sinks available in kitchen prep area. Handsink in corner of kitchen not working. Handsink near ice machine not accessible, plastic and cloth towels stored in handsink. Inspector removed plastic and cloths from handsink with rodent droppings present in bottom of handsink. Handsink near ice machine with large leak from pvc piping underneath sink and spilling onto floor. Bag flour with rodent chew marks present near reach in cooler. Gas can containing gasoline stored near triple sink. Multiple cleaning products unlabeled. PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.