TENNESSEE DEPARTMENT OF HEALTH

Г

1 martin

AND A	FOOD SERVICE E	STAR	BLIS	нм	E	NT	IN	SPE	CTI	ON REPORT SC	ORE		
Establishment Name	Cheddar's						Tume	d Estai	diehow	O Farmer's Market Food Unit ent O Mobile	5	2	
Address	2014 Gunbarrel Rd O Temporary O Seasonal												
City	Chattanooga	Time in	02:1	15	PN	Ā	AM /	PM ·	lime o	ut 03:15:PM AM / PM			
Inspection Date	10/19/2023 Establishment # 6052						poed						
Purpose of Inspection		mplaint				minar			0 00	nsuitation/Other			
Risk Category	O1 322 O3			04			,			up Required O Yes 🕅 No Number o	Seats	38	0
Risk Fa	tors are food preparation practices and em			ra m	nost			aly rep	orte	d to the Centers for Disease Control and Preve			
	Contributing factors in foodborne illness ou FOODBORNE ILLN									control measures to prevent illness or injury.			
(Mark desig										such item as applicable. Deduct points for category or subc	tegory	.)	
IN=in compliance	OUT=not in compliance NA=not applicable NO=no Compliance Status	t observed	COS R			corre	cted or	n-site di	ring in:	spection R*repeat (violation of the same code prov Compliance Status		IRI	WT
IN OUT NA N					11			UT NA	NO	Cooking and Reheating of Time/Temperature			
1 邕 0	Person in charge present, demonstrates knowledge performs duties	, and	0 0	5	11	16	0 0	0 0	122	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ы	
IN OUT NA N 2 X O		ina	0 0	-	11	17 (Proper reheating procedures for hot holding	_	8	5
3 2 0	Proper use of restriction and exclusion		0 0	-1 - 6		ا		UT NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	'		
IN OUT NA N 4 X O C	O Good Hygienic Practices O Proper eating, tasting, drinking, or tobacco use			-		18			_	Proper cooling time and temperature Proper hot holding temperatures		8	
5 嵐 0 (No discharge from eyes, nose, and mouth		0 0 0 0	5	H	20	5 0	0 0		Proper cold holding temperatures	0	0	5
IN OUT NA N 6 嵐 O C	Preventing Contamination by Hands Hands clean and properly washed		0 0	T	11	21 2				Proper date marking and disposition	-	0	
7 嵐 0 0 0	No hars hand contact with ready to get fonds or and		0 0	-1 e			-	D 📡		Time as a public health control: procedures and records Consumer Advisory	0	0	
8 😹 O	Handwashing sinks properly supplied and accessible	e	0 0	2	11	_	_	0 0	_	Consumer advisory provided for raw and undercooked food	0	0	4
9 嵐 0	Food obtained from approved source		0 0		11			UT NA	NO	1 C S M			
10 0 0 0 3 11 <u>実</u> 0	Food received at proper temperature Food in good condition, safe, and unadulterated		000	5		24	0	o 🔉		Pasteurized foods used; prohibited foods not offered	0	0	5
12 0 0 🐹 0	Required records available: shell stock tags, parasit destruction	÷.	0 0	-	11		IN O	UT NA	NO	Chemicals		·	
IN OUT NA N 13 夏 O O	Protection from Contamination Food separated and protected		0 0	4	11	25		2 2	1	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14 2 0 0	Food-contact surfaces: cleaned and sanitized		õ õ		11			UT NA	NO	Conformance with Approved Procedures	Ť		
15 溴 0	Proper disposition of unsafe food, returned food not served	re-	0 0	2		27 3	≪ (o o		Compliance with variance, specialized process, and HACCP plan	0	0	5
	od Retail Practices are preventive measure	a to con	trol th	e int	trod	lucti		[nath	ogen	s, chemicals, and physical objects into foods.			
			500D I					-					
	OUT=not in compliance C	OS=correct		e duri	ng in					R-repeat (violation of the same code provision) Compliance Status			WT
OUT	Compliance Status Safe Food and Water				11		OUT			Utensils and Equipment	1000	1 * 1	WI
	zed eggs used where required nd ice from approved source	_	0 0 0 0	1 2	11	45	0			onfood-contact surfaces cleanable, properly designed, and used	0	0	1
	e obtained for specialized processing methods Food Temperature Control		ŏŏ	Ĩ	11	46	0			g facilities, installed, maintained, used, test strips	0	0	1
31 O Proper	cooling methods used; adequate equipment for tempera	ature	0 0	2	11	47	0		od-cor	ntact surfaces clean	0	0	1
control	od properly cooked for hot holding		0 0		╢	48	OUT	_	nd cold	Physical Facilities d water available; adequate pressure	0	ावा	2
33 O Approv	d thawing methods used		0 0	1	11	49	嵐	Plum	oing int	stalled; proper backflow devices	0	0	2
34 O Thermo	meters provided and accurate Food Identification	_	0 0	1	łł	50 51	0			i waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
35 O Food pr	operty labeled; original container; required records avail	lable	0 0	1	11	52	0	_		use properly disposed; facilities maintained	0	0	1
OUT	Prevention of Feed Contamination			-	1 t	53 O Physical facilities installed, maintained, and clean		ilities installed, maintained, and clean	0	0	1		
36 O Insects,	rodents, and animals not present		0 0	2		54	0	Adeq	uate ve	entilation and lighting; designated areas used	0	0	1
37 O Contam	37 O Contamination prevented during food preparation, storage & display O O 1 OUT Administrative Items												
38 O Persona 39 O Wiping				0	0	0							
	cloths; properly used and stored g fruits and vegetables		8 8							WΤ			
41 O In-use u	Proper Use of Utensils tensils; properly stored		0 0	1	11	57		Comr	lance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	W	0	
42 O Utensils	equipment and linens; properly stored, dried, handled		0 0	1	11	58	1	Toba	co pro	oducts offered for sale	0	0	0
43 O Single-0 44 O Gloves	se/single-service articles; properly stored, used used properly		80	1	۱L	59		III TODA	icco pr	roducts are sold, NSPA survey completed	0	0	

report. T.C.A. sections 68-14-703. 68-14-70	06, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.						
	10/19/2023		10/19/2023				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	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 class	th at the county health department.	RDA 629	
1172201 (1007. 0-10)	Please call () 4232098110	to sign-up for a class.	101112

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cheddar's Establishment Number #: 605249517

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.	
"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 infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Sanitizer bucket	QA	200				
Dish machine	Chlorine	100				

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Coleslaw	Cold Holding	40
Cut cherry tomatoes	Cold Holding	40
Sliced tomatoes	Cold Holding	40
Cooked corn	Hot Holding	155
Meatloaf	Cold Holding	40
Raw steak	Cold Holding	40
Pinto beans	Hot Holding	145
White rice	Hot Holding	156
Raw salmon	Cold Holding	40
Raw shrimp	Cold Holding	40
Raw chicken	Cold Holding	40
Cooked penne	Cold Holding	40
Grilled chicken	Cold Holding	40
Spinach dip	Cold Holding	40
Pot pie filling	Cooling	48

Observed Violations
Total #
Repeated # 0

49: Faucet at handsink by dry storage leaking.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Cheddar's

Establishment Number : 605249517

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Manager knowledgeable of foodborne illness factors.
- 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: Proper handwashing observed.

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: Food obtained from approved source.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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 cooking observed.
- 17: (NO) No TCS foods reheated during inspection.

18: Proper cooling observed with cooked chicken and pot pie filling. Items were spread out on a sheet pan in the walk-in cooler and cooked at 11 AM.

- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: Temperature logs and knowledge observed with cook-chill HACCP plan. Verification checklist completed with manager. 57:

58:

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

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: Cheddar's

Establishment Number: 605249517

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Cheddar's

Establishment Number # 605249517

Sources			
Source Type:	Food	Source:	McLane, Royal
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments