# TENNESSEE DEPARTMENT OF HEALTH

			FOOD SERVICE ESTA	BLI	SH	M	ENT	ГІ	NS	PEC	TI	S S	CORI	Ε		$\neg$		
Establishment Name			t Nar	-	Sidetrack									O Fermer's Market Food Unit	$\mathbf{h}$	(		
Add					Sidetrack 3514 Hixson Pike O Farmer's Market Food Unit Sidetrack O Farmer's Market Food Unit Permanent O Mobile O Farmer's Market Food Unit											,		
City	less				Chattanooga Time in	02	2:3	QF	PM	A	M/F	мт	me o	o Temporary O Seasonal ut 03:20; PM AM / PM				
	ertic	n Da	to.		05/16/2023 Establishment # 60525224													
			spec		Routine O Follow-up O Complaint	-			elimir				0.00	nsultation/Other		_	_	_
				10011	01 122 03			04		,				up Required O Yes 鏡 No Number	of Coat	- 1	25	_
PUSA	Cat	egor R			ors are food preparation practices and employee I		vior	8 m				y rep	ortec	to the Centers for Disease Control and Pre-	entio		20	٦
				as c	contributing factors in foodborne illness outbreaks													
		(11	uric de	elgne	FOODBORNE ILLNESS RIS ted compliance status (IH, OUT, HA, HO) for each aumbered lism.										categor	y.)		
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe				)S=co	rrecte	ed on-	site dur	ing ins	pection R=repeat (violation of the same code pr		a1 a	<b>.</b>	
	IN	OUT	NA	NO	Compliance Status Supervision	COS	ĸ	wi	H					Compliance Status Cooking and Reheating of Time/Temperature	_	S R		-
-	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5			00			Control For Safety (TCS) Foods			_	
		-	NA	NO	Employee Health	•				0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding		0	3	5
	X				Management and food employee awareness; reporting		0	5			ou			Cooling and Holding, Date Marking, and Time	_			
_	窝 IN		NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	_	18		0	0	0	Public Health Control  Proper cooling time and temperature	+			_
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	õ	0	0		Proper hot holding temperatures	0	10	5	
		OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0			12		8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	2	5
_	<u>×</u>	_		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0		5	22	0	0			Time as a public health control: procedures and record	s 0	o		
_	×	0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	-	Þ	_	-	T NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	+	÷	÷	
	IN	OUT	NA	NO	Approved Source			-	23		-	_		food	0	0	<u>'</u>	4
	<u>尚</u>		0	22	Food obtained from approved source Food received at proper temperature	00	0			IN	-	-	NO	Highly Susceptible Populations	+	Te	Т	_
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	-	-			Pasteurized foods used; prohibited foods not offered	0	0	1	5
12		0		O NO	destruction	0	0	_	25	IN		T NA	NO	Chemicals Food additives: approved and properly used		То		
13	X	0	0	110	Food separated and protected		0	4	26	×	0			Toxic substances properly identified, stored, used	ŏ	ŏ		5
14	_	_	0	l i	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	-	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	+		Т	_
15	2	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	'	5
				Goo	d Retail Practices are preventive measures to co	ntrol	the	intr	oduc	tio	n of	patho	geni	, chemicals, and physical objects into foods				
						600						8						
				ou	T=not in compliance COS=correc Compliance Status	COS			; inspe	iction	1			R-repeat (violation of the same code provisio Compliance Status		S R	1	лт
2	_	001		euríze	Safe Food and Water ed eggs used where required	0	0	1			OUT	Food a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	-	L	T	
2	9	0	Wate	er and	dice from approved source	0	0	2	4	5				and used	o	0	1	1
3	-	OUT		ince o	obtained for specialized processing methods Food Temperature Control	-	0	-		_	_			g facilities, installed, maintained, used, test strips	0			1
3	1	0	Prop		oling methods used; adequate equipment for temperature	о	0	2	4	_	OUT	Nonfoo	d-cor	tact surfaces clean Physical Facilities	0	0		1
3	_		Plan	t food	properly cooked for hot holding		0			8	0			water available; adequate pressure		10		2
3	_		<u> </u>		thawing methods used eters provided and accurate	00	0			_				talled; proper backflow devices waste water properly disposed	0	10	1	2 2
	_	OUT	_		Food Identification				-		_			is: properly constructed, supplied, cleaned	0	_	_	1
3		O OUT	Food	1 prop	erty labeled; original container; required records available Prevention of Feed Contamination	0	0	1			-		-	use properly disposed; facilities maintained lities installed, maintained, and clean	0			1
3	_	-	Inse	cts, ro	edents, and animals not present	0	0	2			_			ntilation and lighting; designated areas used	6	-	_	1
3	,	0	Cont	amin	ation prevented during food preparation, storage & display	0	0	1		0	оит			Administrative Items	+		-	
3		-			cleanliness	0	0	1	5	5	0	Oumen	t pern	nit posted	0		Л	_
3	9	Ó	Wipi	ng cic	oths; properly used and stored	0	0	1		_			-	inspection posted	0		F	о мт
4		OUT			ruits and vegetables Proper Use of Utensils		0							Compliance Status Non-Smokers Protection Act				<u>""</u>
4					nsils; properly stored equipment and linens; properly stored, dried, handled	00	8		5	7 8				with TN Non-Smoker Protection Act ducts offered for sale			H	。
4	_	0	Sing	e-use	a/single-service articles; properly stored, used ed properly	0	8	1	5	9				oducts are sold, NSPA survey completed	0	Ō	<u> </u>	
_					ations of risk factor items within ten (10) days may result in suspens				servic		ablisk	ment p	ermit	Repeated violation of an identical risk factor may result in r	vocatio	n of v	our	food
servi marv	ervice establishment permit, Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																	
геро	rt, T,	CA	sectio	ns 68-	14-703, 67 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71	6, 4-5-	320.		-	-			10,	JAN				
	05/16/2023 05/16/2023																	

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Signature of Person In Charge

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05/16/2023	Signature of Environmental Health Specialist
Date	Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	th at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	101.025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Sidetrack Establishment Number #: 605252249

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Sani bucket Dish machine	Quat Heat	400	160						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

State of Food	Temperature (Fahrenheit)	
Cooling	44	
Cold Holding	37	
Cold Holding	41	
Cold Holding	39	
Cold Holding	38	
Cold Holding	39	
Reheating	179	
Cold Holding	40	
Cold Holding	41	
Cold Holding	41	
	Cooling Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding	

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Establishment Name: Sidetrack

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#### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Posted policy
- 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: Hands washed

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

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
- 17: Proper reheating of grits
- 18: Proper cooling of chickens observed. Whole birds placed on single rack in back of walkin.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Correct cold ho,ding 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: 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

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: Sidetrack

Establishment Number: 605252249

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Sidetrack

Establishment Number # 605252249

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Us, evans	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

#### Additional Comments