

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Starbucks #2870 Remanent O Mobile Establishment Name Type of Establishment 1951 Gunbarrel Rd. O Temporary O Seasonal Address Chattanooga Time in 11:40; AM AM / PM Time out 11:50; AM City 05/26/2023 Establishment # 605175934 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 33

O3

RNE 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 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health			
2	Management and food employee awareness; reporting		Management and food employee awareness; reporting	0	0			
3	3 炭 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	黨	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	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	2 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	×	Food received at proper temperature	0	0	
11	11 X O 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	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15 🕱 O			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	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	oling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	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	1
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	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	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

s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	٧
	OUT				
28	0	Pasteurized eggs used where required	0	0	
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	0	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	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
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	Г
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_				
		Compliance Status	cos	R	W			
	OUT Utensils 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	-			
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	1			
53	0	Physical facilities installed, maintained, and clean	0	0	-			
54	0	Adequate ventilation and lighting; designated areas used	0	0	'			
	OUT	Administrative Items						
55	0	Current permit posted	0	0	П			
56	0	Most recent inspection posted	0	0				
		Compliance Status	YES	NO	W			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 3%	0				
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0				

conspicuous manner. You have the right to request a h I8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

05/26/2023

05/26/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Starbucks #2870								
Establishment Number #: [605175934								
NCDA Survey. To be completed if	#57 in #Ma#							
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		r facilities at all times to	persons who are					
twenty-one (21) years of age or older. Age-restricted venue does not require each per	son attempting to gain entry	y to submit acceptable fo	orm 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	d or open.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fair	renhelt)				
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
			_					
5 17								
Food Temperature		Mala at Face						
Description		State of Food	Temperature (Fah	renheit)				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Starbucks #2870	
Establishment Number: 605175934	
Comments/Other Observations	
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See last page for additional comments.

Additional Comments

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

Establishment Name: Starbucks #2870			
Establishment Number: 605175934			
Comments/Other Observations (cont'd)			
dditional Comments (cont'd)			
ee last page for additional comments.			

Establishment Information

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Establishment Name: Starbucks #2870	
Establishment Number #: 605175934	Ti di
Sources	
Source Type:	Source:
Additional Comments	
#14 corrected.	