



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name St John's Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1278 Market St. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 05:10 PM AM / PM Time out 06:30 PM AM / PM
Inspection Date 12/12/2023 Establishment # 605143284 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 118

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT			
	IN	OUT	NA	NO	Supervision													IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>							16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>						
	IN	OUT	NA	NO	Employee Health													17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>						
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>								IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control												
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																								
	IN	OUT	NA	NO	Good Hygienic Practices													18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>						
4	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>							19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>						
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>							20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>						
	IN	OUT	NA	NO	Preventing Contamination by Hands													21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>						
6	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>							22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>						
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>									IN	OUT	NA	NO	Consumer Advisory												
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>									23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Approved Source														IN	OUT	NA	NO	Highly Susceptible Populations												
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source				<input type="radio"/>	<input type="radio"/>									24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>					
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature				<input type="radio"/>	<input type="radio"/>										IN	OUT	NA	NO	Chemicals											
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>									25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>					
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>									26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Protection from Contamination														IN	OUT	NA	NO	Conformance with Approved Procedures												
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected				<input type="radio"/>	<input type="radio"/>									27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>					
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized				<input type="radio"/>	<input type="radio"/>																									
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served				<input type="radio"/>	<input type="radio"/>																									

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES														
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)						
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT	
Safe Food and Water				Utensils and Equipment										
28	OUT	Pasteurized eggs used where required				1	45	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				1	
29	OUT	Water and ice from approved source				2	46	○	Warewashing facilities, installed, maintained, used, test strips				1	
30	OUT	Variance obtained for specialized processing methods				1	47	☒	Nonfood-contact surfaces clean				1	
Food Temperature Control				Physical Facilities										
31	OUT	Proper cooling methods used; adequate equipment for temperature control				2	48	○	Hot and cold water available; adequate pressure				2	
32	OUT	Plant food properly cooked for hot holding				1	49	○	Plumbing installed; proper backflow devices				2	
33	OUT	Approved thawing methods used				1	50	○	Sewage and waste water properly disposed				2	
34	OUT	Thermometers provided and accurate				1	51	○	Toilet facilities: properly constructed, supplied, cleaned				1	
Food Identification				Administrative Items										
35	OUT	Food properly labeled; original container; required records available				1	52	○	Garbage/refuse properly disposed; facilities maintained				1	
Prevention of Food Contamination				Compliance Status				YES				NO	WT	
36	OUT	Insects, rodents, and animals not present				2	53	○	Physical facilities installed, maintained, and clean				1	
37	OUT	Contamination prevented during food preparation, storage & display				1	54	○	Adequate ventilation and lighting; designated areas used				1	
38	OUT	Personal cleanliness				1	Non-Smokers Protection Act							
39	OUT	Wiping cloths; properly used and stored				1	55	○	Current permit posted				0	
40	OUT	Washing fruits and vegetables				1	56	○	Most recent inspection posted					
Proper Use of Utensils				Non-Smokers Protection Act										
41	OUT	In-use utensils; properly stored				1	57	☒	Compliance with TN Non-Smoker Protection Act					
42	OUT	Utensils, equipment and linens; properly stored, dried, handled				1	58	○	Tobacco products offered for sale				0	
43	OUT	Single-use/single-service articles; properly stored, used				1	59	○	If tobacco products are sold, NSPA survey completed					
44	OUT	Gloves used properly				1								

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 12/12/2023 Signature of Environmental Health Specialist [Signature] Date 12/12/2023

**** 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: St John's Restaurant

Establishment Number #: 605143284

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)
Dish machine	Cl	50	
Triple sink	Qa	200	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut leafy greens	Cold Holding	40
Boiled tomatoes	Hot Holding	182
Spinach	Cold Holding	41
Cooked veggies	Cold Holding	41
Cooked Sweet potato @ 30minutes	Cooling	107
Cooked duck	Cold Holding	40
Lobster	Cold Holding	37
Shelled eggs	Cold Holding	37

Observed Violations

Total # 2

Repeated # 0

45: Gaskets and handles on low boys in poor repair.
47: Non food contact surfaces in poor cleanliness.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: PIC listed employee illness symptoms.
- 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 properly washed by employees.
- 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 is from an 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: (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 during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Sweet potatoes cooling at 107 for roughly 30minutes. On track to cool properly.
- 19: Please see temperatures.
- 20: Please 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: (NA) No food held under time as a public health control.
- 23: Located on the 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Source:
Source Type:	Source:
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Additional Comments