TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							DN REPORT	SCORE						
¥		414			Hennen's										O Fermer's Merket Food Unit	9	Ç)	
Establishment Name			193 Chestnut St.					_	Тур	e of E	Establi	shme		J		J			
Add	ress				Chattanooga		1 0	<u></u>							O Temporary O Seasonal				
City					<u> </u>			2.3			-			ne ou	и <u>12:45</u> : <u>РМ</u> ам/рм				
Insp	ectio	n Da	te	9	07/13/2021 Establishme	ent# 60518731	9		- '	Emba	rgoe	d 0)						
Ρυη	pose	of In	spect	ion	O Routine ₿ Follow-up	O Complaint			O Pro	limin	ary		0	Con	nsultation/Other				
Risi	Cat	egoŋ			O 1 第2	O 3			O 4						up Required 🛛 Yes 🕱 No	Number of Se		26	60
		R													I to the Centers for Disease Control control measures to prevent illness		ion		
						ORNE ILLNESS RI													
11	tin e	(Lin ompīiu			of compliance status (IN, OUT, NA, NO) OUT=not in compliance NA=not applic			ite ma							ach liem as applicable. Deduct points for cate pection R=repeat (violation of the sa				
		anpa	ande		Compliance Status	able NO-Hot Godern	cos	R		Ē	100.000	101-5	ane ques	-y	Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervision						IN	оυт	NA	NO	Cooking and Roheating of Time/Ten				
1	邕	0			Person in charge present, demonstra performs duties	tes knowledge, and	0	0	5	16	0	0	0	22	Control For Safety (TCS) For Proper cooking time and temperatures	eb	0	0	
			NA	NO	Employee Hea		-				Ó	0	Ó	X	Proper reheating procedures for hot holding		8	0	8
3	XX	0			Management and food employee awa Proper use of restriction and exclusio		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	nd Time as			
H			NA		Good Hygienic Pres		-	-		18	0	0	0	X	Proper cooling time and temperature		0		
4	X	0			Proper eating, tasting, drinking, or tob		0	0	5	19 20	0	0	0		Proper hot holding temperatures		0		
3	嵐 IN	001	NA	-	No discharge from eyes, nose, and m Preventing Contamination		0		_		20	00			Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	簋	0		0	Hands clean and properly washed		0	0			0	0	X	_	Time as a public health control: procedures	and records	ō	ō	
7	80	0	0		No bare hand contact with ready-to-e alternate procedures followed	at foods or approved	0	0	5		IN	OUT		NO	Consumer Advisory		-	-	
8	X	0		Handwashing sinks properly supplied and accessible		0	0	2	23	×	0	0		Consumer advisory provided for raw and un	dercooked	0	0	4	
$ \rightarrow $	_	<u>оит</u> О	NA	_	Approved Sour		0			23		OUT		NO	food Highly Susceptible Populatio		~	~	-
	<u>尚</u>		0		Food obtained from approved source Food received at proper temperature		0	8			IN	-		_			-	-	
11	×	0			Food in good condition, safe, and una	dulterated	0	0	5	24	0			t offered	0	٥	5		
12	簒	0	0		Required records available: shell stor destruction		O O IN OUT NA NO Chemicals												
43		OUT	NA	NO	Protection from Conta Food separated and protected	mination	~	0		25	0 刻	0	X		Food additives: approved and properly used		8	읫	5
		ð			Food-contact surfaces: cleaned and s	sanitized		ŏ		20			NA		Toxic substances properly identified, stored, Conformance with Approved Proc		-	-	
	2	0	_		Proper disposition of unsafe food, reb		0	0	2	27		0	8		Compliance with variance, specialized proce		0	0	5
	~	•			served		•	-	-	-	•	-	\sim		HACCP plan		-	-	-
				Goo	d Retail Practices are prevent	ive measures to co	ntro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects in	to foods.			
							600					ICE	8						
				00	Compliance Status	COS=corre	cted or	R R	during WT	inspe	ction				R-repeat (violation of the same o Compliance Status		cosi	R	WT
		OUT			Safe Food and Water						0	UT			Utensils and Equipment				
2	8				d eggs used where required ice from approved source			2		4	5 (nfood-contact surfaces cleanable, properly d	lesigned,	0	0	1
	0				btained for specialized processing me	thods	8	0	2	E	\pm	. 1			and used				
		OUT			Food Temperature Contr					44		-			g facilities, installed, maintained, used, test s	tripe	0	0	1
3	1		Prop		ling methods used; adequate equipm	ent for temperature	0	0	2	47	_	Ĩ≦∣∧ UT	Vonfoor	d-con	Physical Facilities		0	0	1
3	2				properly cocked for hot holding		0	0	1	41			lot and	l cold	water available; adequate pressure		0		2
	3				hawing methods used		0	0	1	49	_				stalled; proper backflow devices		0	0	2
3	4	0 001	Therr	nome	ters provided and accurate Food Identification		0	0	1	50	_	_			waste water properly disposed es: properly constructed, supplied, cleaned			0	2
	5		Ease	neer	erly labeled; original container; require	d records available	0	0	1	53	_				use properly disposed; facilities maintained		0	0	1
Ľ	~	OUT	- 000	prop	Prevention of Food Container		0	<u> </u>	-	53			-		ities installed, maintained, and clean		0	0	1
-	6	0	Insec	16 10-	dents, and animals not present		0	0	2	54	_	-			ntilation and lighting; designated areas used		0	0	1
3	-	-				n etomon 2 diretou	0	0	-	F	+	UT		10° 4'0'			-	-	
	_				tion prevented during food preparatio	n, sionage & display			1						Administrative items		6	6	
_	8 9				leanliness ths; properly used and stored		0	0	1	54					nit posted inspection posted		0	8	0
	0				uits and vegetables		ŏ		1	٣		<u>~ 1</u> "	100610	South 1	Compliance Status	-			WT

		ale	07/13/2021
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-foodservio	ce ****
	Free food safety training classes are available	each month at the county health department	

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-320.

57 58

59

11

0 0 1 0 0 1 0 0 1 0 0 1

40 O Washing fruits and vegetables

 OUT
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 Image: Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

 44
 O
 Gloves used properly

YES NO WT

0

<u>美</u> 0 0 0 0 0

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale If tobacco products are sold, NSPA survey completed

Non-Smokers Protection Act

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	nth at the county health department.	RDA 629
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

-

. .

Establishment Name: Hennen's Establishment Number #: 605187319

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)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2	
Repeated # 0	
12:	
17:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hennen's

Establishment Number : 605187319

Comments/Other Observations	
):	
:	
):	
<i>.</i>	
):	
L:	
). 	
3:	
1:	
5:	
):	
7.	

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.

Establishment Information

Establishment Name: Hennen's

Establishment Number: 605187319

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Hennen's Establishment Number # 605187319

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments