TENNESSEE DEPARTMENT OF HEALTH ADI IQUMENT ING

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									DN REPORT	SCORE					
					Rafael's O Fermer's Merket Food Unit										8		2			
Establishment Name					Type of Establishment Sermanent O Mobile															
Address 3877 Hixson Pike							_					O Temporary O Seasonal								
City Chattanooga Time in							١M	A	M / PI	M Tir	me or	.t <u>11:55</u> : <u>АМ</u> ам/рм								
Insp	ectic	n Da	ate		09/20/20	22 Establishment #	60524937	8			Emba	irgoe	d 0)						
Purp	ose	of In	spect		Routine	O Follow-up	O Complaint				elimin				Cor	sultation/Other				
Diek	Cat	egor			01	30(2	03			04				Ea	il.eu.	up Required 🕱 Yes O No	Number of S	oate	69	
Nar	Cer	_	isk i	act	ors are food pr	eparation practices	and employee	beha	vior	8 mK	st c	mm	nonh	repo	rtec	to the Centers for Disease Control a	nd Prevent	ion	_	
				as c	ontributing fac											control measures to prevent illness o	or injury.			
		(1)	urik de	algnat	ted compliance sta											INTERVENTIONS ach item an applicable. Deduct points for catego	ary or subcate	gery.)		
IN	•in c	ompli				ance NA=not applicable	NO=not observe									pection R=repeat (violation of the sam				
_					Con	npliance Status		COS R WT							Compliance Status		COS R WT			
	_		NA	NO	Doorge is shares	Supervision	mauladas and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temp Control For Safety (TCS) Food				
	鬣	0			performs duties	present, demonstrates k	nowieoge, and	0	0	5		0	0	0	×	Proper cooking time and temperatures		8	0	5
	IN XX		NA	NO	Management and	Employee Health food employee awarene	ess: reporting	0		_	17	0	0	0	20	Proper reheating procedures for hot holding	d Time as	0	0	_
		0	1			triction and exclusion		0	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control				
	IN		NA			ood Hygionic Practice						0	0	0	0.0	Proper cooling time and temperature		0	0	_
4	盖	0				sting, drinking, or tobacco meyes, nose, and mouth		0	0	5	19	20	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN	OUT	NA	-		ting Contamination b		- U		_			X			Proper date marking and disposition		ŏ	ŏ	5
	黨	0		_	Hands clean and		ade or accercuad	_	0	5	22	0	0	×	0	Time as a public health control: procedures an	nd records	0	0	
7		22	0	0	alternate procedu	ntact with ready-to-eat fo ires followed	ous or approved	80	0	Ť		IN	OUT	NA	NO	Consumer Advisory				
8		읈	NA	NO	Handwashing sin	ks properly supplied and Approved Source	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and unde food	ercooked	0	0	4
9	嵐	0	<u> </u>			m approved source		0	0			IN	OUT	NA	NO	Highly Susceptible Population				
10		0	0	8	Food received at Food in good con	proper temperature dition, safe, and unadult	erated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not o	offered	0	0	5
	_	ŏ	×	0	Required records	available: shell stock ta		ō	ŏ			IN	OUT	NA	NO	Chemicais			_	
H	IN	OUT	NA	NO	destruction Prote	ection from Contamin	ation	-	-	_	25	0	0	X		Food additives: approved and properly used		0	তা	
13	0	×	0		Food separated a				0		26	箴	0			Toxic substances properly identified, stored, u		0	0	-
	_		0			faces: cleaned and sanit n of unsafe food, returne		0		5		_		NA	NO	Conformance with Approved Proce Compliance with variance, specialized proces		_		
15	2	0			served			0	0	2	27	0	0	窝		HACCP plan		0	0	5
				Goo	d Retail Practi	ces are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects int	o foods.			
						-		GOO	DR	arA	L PR	ACT	IGE	8	-					
				00	T=not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same cod				
_	_	OUT				pliance Status Food and Water		COS	R	WT		10	UT			Compliance Status Utensils and Equipment		cos	R	WT
2	8	0	Past		d eggs used when	re required		0	0	1	4	_	er F			nfood-contact surfaces cleanable, properly de	signed,	0	0	1
2	_				tice from approve obtained for special	d source lized processing method	s	8	0	2	\vdash	+	0			and used			-	
	-	OUT			Food To	emperature Control		-		-	4		-			g facilities, installed, maintained, used, test stri	ps	0	0	1
3	1	0	Prop		oling methods use	d; adequate equipment f	or temperature	0	0	2	4	_	0 N	onfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
3	2	0			properly cooked f	or hot holding		0	0	1	4	_		lot and	l cold	water available; adequate pressure		0		2
3	_				thawing methods			0	0	1	4	_	_			talled; proper backflow devices		_	0	2
3	_	OUT		mome	eters provided and Foo	d identification		0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleaned			8	2
3	_	0	_	i prop		al container; required re	cords available	0	0	1	5	_				use properly disposed; facilities maintained		_	ō	1
		OUT				of Food Contaminatio				-	5	3 3	R P	hysica	I faci	ities installed, maintained, and clean		_	0	1
3	6	0	Insec	sts, ro	dents, and animal	is not present		0	0	2	5	1 8	🐹 A	dequa	de ve	ntilation and lighting; designated areas used		0	0	1
3	7	0	Cont	amina	ation prevented du	ring food preparation, st	orage & display	0	0	1		0	UΤ			Administrative items			_	
3	8	0	Pers	onal o	leanliness			0	0	1	5					nit posted		0	0	_
3	_			- N	ths; properly used				0	1	54	\$ (inspection posted		O YES	0	
4	-	OUT		ng f	ruits and vegetable Prope	es or Use of Utensils		-	0	1						Compliance Status Non-Smokers Protection Act		163	140	
4	_	_			nsils; properly stor	red	d handlad				5					with TN Non-Smoker Protection Act		ह्य	읭	~
4	3	0	Singl	e-use	single-service art	ns; properly stored, dried ticles; properly stored, us		0	0		54 51	5				ducts offered for sale oducts are sold, NSPA survey completed		0	8	0
4	4	0	Glov	es us	ed properly				0											
																Repeated violation of an identical risk factor may re. You are required to post the food service establi				
man	ner ar	nd po	st the	most	recent inspection re		ner. You have the rig	the to r	eques							ling a written request with the Commissioner within				
		and the l		1000	141100, 08104708, 86		1 00-14-2 10 00-16-1		-			6				,				

la Signature of Person in Charge

09/20/2022

reg Ð Date Signature of Environmental Health Specialist

09/20/2022

Date

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

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Rafael's Establishment Number #: 605249378

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 sink	Chlorine	50					
Sani bucmet	Chlorine	50					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit)
Cut toms	Cold Holding	38
Ham	Cold Holding	39
Cut lettuce	Cold Holding	38
Marinara	Hot Holding	157
Meat sauce	Hot Holding	163
Raw beef	Cold Holding	40

Observed Violations

Total # 6

Repeated # 0

7: Employee cutting tomatoes for salad with bard hands.

13: Raw eggs over cooked ham, raw chicken over marinara sauce.

21: Lasagna, rice, sliced ham and other tcs foods not dated.

45: Freezer door in poor repair, gasket in poor repair.

53: Ceilings in poor repair.

54: Unshielded light in walkin



Establishment Information

Establishment Name: Rafael's

Establishment Number : 605249378

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: (IN): An employee health policy is available.
- 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
- 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: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection. Came in shortly after opening and all food was near 165F on hot holding and PiC indicated foods had been heated correctly.

- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Rafael's

Establishment Number: 605249378

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Rafael's

Establishment Number # 605249378

Sources							
Source Type:	Water	Source:	Public				
Source Type:	Food	Source:	Gfs				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments