TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1.1		- 17	125																
Sec. 10		744	and a																
					Common 7	Table										O Farmer's Market Food Unit ant @ Permanent O Mobile	\mathbf{k}		
Establishment Name		3413 Broad St.										J							
	ress				Chattanoo			10	<u></u>	<u> </u>						O Temporary O Seasonal			
City						•			J.U						me o	ut 10:45; AM AM / PM			
Insp	ecti	on Da	ste		04/16/20	Establishm	ent # 60526269	9		-	Emba	irgoe	d C)					
Puŋ	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other			
Risł	(Ca	tegor			O 1	X 2	03			O 4						up Required 邕 Yes O No Number of		27	5
			isk I													d to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
							BORNE ILLNESS RI												
- 15	tin e	(Cr ompli		algna	OUT=not in compl				Bens							ach Item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis)	
	-in c	unpi	ance	_		mpliance Status	Jabre NO-Hot Goserv	cos	R		Ĩ	necie	u on-s	ane que	ng ins	Compliance Status		R	WT
			NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	X				Person in charge performs duties	e present, demonstra	ates knowledge, and	0	0	5		0	0	0	×	Proper cooking time and temperatures	0	8	5
2		OUT	NA	NO	Management an	Employee Head d food employee aw		0	ю		17	0	0	0	22	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	
3	×	0	1			striction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA			lood Hygienic Pra					18	0	0	0		Proper cooling time and temperature	0	0	
4	25	0		0		sting, drinking, or to meyes, nose, and r		8	0	5	20		0	8	25	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN X	OUT	NA			ting Contaminati properly washed	ion by Hands		· · · ·			1		0	0	Proper date marking and disposition	_	0	9
6	<u>m</u>	0	0	0			eat foods or approved	6	0 0	5	22	0	0	X	-	Time as a public health control: procedures and records	0	0	
		X		-	alternate proced Handwashing sir	ures followed nks properly supplied	d and accessible		0	2	-	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Sour				_	23	00	0	0	110	food	0	0	4
10	0	0	0		Food received at	om approved source t proper temperature)	0	0		24	IN	OUT	NA	NO	Highly Susceptible Populations	0	0	
	×		0.02			ndition, safe, and un s available: shell sto		0	0	5	24		0	-		Pasteurized foods used; prohibited foods not offered	0	9	5
12	0	0	X	0	destruction			0	0		~	IN	OUT			Chemicals			
		0		NO	Food separated	and protected	amination	0	0	4	25	0 黛	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	6	8	5
	_	0	0			rfaces: cleaned and on of unsafe food, re		-	0			_	-	NA	NO	Conformance with Approved Procedures			
15	X	0			served	in or unsale lood, re	turned tood not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Pract	lices are prevent	tive measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								GOO	D R	ar/A	L PR	ACT	ICE	8					
_				00	T=not in compliance Cor	e npliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
		OUT			Saf	e Food and Water	1			_		0	UT	_		Utensils and Equipment			
	8 9				ed eggs used whe d ice from approve			8	0	1	4	5				infood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0		Varia		obtained for speci	alized processing m emperature Cont		ŏ	ŏ	ĩ	4	6 (- ť			g facilities, installed, maintained, used, test strips	0	0	1
		0	_	er co			nent for temperature	0	0		4	7 2	1 X	lonfoo	d-cor	ntact surfaces clean	0	0	1
3		-	cont		-	for hor hours	-			2			UT			Physical Facilities			
3	23				properly cooked thawing methods				0	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices		8	2
3	4	-		mom	eters provided an			0	0	1	5		_			waste water properly disposed			
4	5		_	1 0000		od identification	ed records available	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT	F 000	prop		of Food Contam		Ľ	<u> </u>	-	5		-	-	·	lities installed, maintained, and clean	-	0	1
3	6	1000	Inse	ts, ro	dents, and anima			0	0	2	5	_	-			entilation and lighting; designated areas used	ō	ō	1
3	7	0	Cont	amin	ation reevented d	uring food preparatic	on, storage & display	0	0	1			UT			Administrative Items			
3	_				cleanliness	and toos preparate	ni, aranage a anapiay	0	0	1	5	_	_	Sument	t nern	nit posted	0		
	9	-			ths; properly use	d and stored		0	0	1	_					inspection posted	0	0	0
4	0	O OUT	_	hing f	ruits and vegetab		-	0	0	1		_	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
-4	1			e ute	nsils; properly sto	er Use of Utensili red		0	0	1	5		-	Sompli	ance	with TN Non-Smoker Protection Act	X	0	_
	23					ens; properly stored, rticles; properly store		0	0	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
_	4				ed properly	Concellinghand and			ŏ		Ľ	- 11			pr			<u> </u>	
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man	ner a	nd po	st the	most	recent inspection r	eport in a conspicuous	manner. You have the rig	the to r	eques							e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day			
, epo	a. 1	an Ar	~/		NAS	e-renos, contentos, os	-14-711, 68-14-715, 68-14-7					7	ጉ	P)	5 Ala	• • •		
6		Ú	1	Ľ			04/2	16/2			_	7	ym	л.			04/1	16/2	
Sig	natu	re of	Pers	on In	Charge					Date						ental Health Specialist			Date
						Additional food	safety information car	i be fo	ound (on ou	r web	osite,	http	c//tn.g	jow/h	ealth/article/eh-foodservice			

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Common Table Establishment Number #: 605262699

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.	
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	hing Info		
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dish Machine Wiping Cloth Solution	Chlorine QA	100 150	

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Sprouts	Cold Holding	38	
Sliced Tomatoes	Cold Holding	36	
Pico De Gallo	Cold Holding	38	
Ground Beef (cooling drawer)	Cold Holding	39	
Chicken (cooling drawer)	Cold Holding	38	
Black Beans	Cold Holding	34	
Sausage	Cold Holding	39	
Cut Leafy greens	Cold Holding	40	
Spinach	Cold Holding	39	
Black Beans	Cold Holding	40	
Salmon (Walk in)	Cold Holding	34	

Observed Violations

Total # 3

Repeated # ()

8: No soap/paper towels provided at hand sink in prep area. (COS)

43: Single service products stored on floor. Must be 6" off floor.

47: Toaster oven dirty in dishwashing area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Common Table

Establishment Number : 605262699

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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: (IN): Observed employees washing hands as needed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: (IN): Food products obtained from approved sources.

- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: Common Table

Establishment Number: 605262699

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Common Table

Establishment Number # 605262699

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments