	TENNES:	SEE DEP	ARTMENT	OF HEA	LTH	
FOOD	SERVICE	ESTABL	ISHMENT	INSPEC	TION	REPORT

13		11	15			I COD CENT						• ••							
10	de la																	_	
	and a	hillio	, D.A.																
					Stir											Farmer's Market Food Unit St Permanent O Mobile			
Est	abis	hmer	it Nar								_	Typ	e of l	Establi	ishme	ent Permanent O Mobile			
Adx	iress				1444 Mark	<et st<="" td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>O Temporary O Seasonal</td><td></td><td></td><td></td></et>										O Temporary O Seasonal			
1 100					Chattanoo	en		1 /	<u>م</u> ، ا	<u> </u>						,			
City						<u> </u>				UA		_ A	M / PI	M Ti	me o	ut 12:05: PM AM/PM			
Inst	we his	on Da	the	(	02/27/20	023 Establishment#	60524545	4			Emba		d C	)					
										-		-	-						
Pur	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pro	Nimin	hary		C	Cor	nsuitation/Other			
Ris	k Cal	tegor	v		01	\$222	03			04				Fo	-wollo	up Required 🕱 Yes O No Number	of Seats	25	58
		-	isk I	acto	ors are food p	reparation practices	and employee	beh	vior	a mo	st c	omn	nonh	y repo	ortec	to the Centers for Disease Control and Prev			
L				as c	ontributing fa	ctors in foodborne il	iness outbreak	8. P	ubli	c Hei	lth	Inte	rven	tions	are	control measures to prevent illness or injury			
						FOODBOR	NE ILLNESS RI	SK F	ACT	ORS	AND	PU	BLIC	HEA	ЦΤН	INTERVENTIONS			
		(Li	urik de	elgnet	ed compliance st	tatus (IN, OUT, HA, HO) for e	each numbered iten	n. For	llem	n mark	M 0L	л, н	ark Ci	OS or R	t for e	ach item as applicable. Deduct points for category or sub	ategory	6)	
IN	⊨in c	ompii	ance			iance NA=not applicable	NO=not observe				\$=co	rrecte	d on-s	site duri	ing ins	spection R=repeat (violation of the same code pro			_
	_		_		Co	mpliance Status		cos	R	WT		_			_	Compliance Status	cos	\$ R	WT
	IN	OUT	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0				e present, demonstrates k	mowledge, and	0	0	5	10					Control For Safety (TCS) Foods			
H			NA	NO	performs duties	Employee Health		-	-	-		0	8	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	- 8	8	5
2	X		-	110	Management ar	nd food employee awarene	ess; reporting	0	ю		Ë	Ľ	۲Ŭ	Ľ		Cooling and Holding, Date Marking, and Time	_	10	
3	×	0	1		Proper use of re	estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	•		
H			NA	NO		Good Hygionic Practice	**	-	-	-	18	0	0	0	<u>84</u>	Proper cooling time and temperature	-	То	
4	25		101			asting, drinking, or tobacco		0	0			ŏ	ŏ			Proper hot holding temperatures		ŏ	1
5	澎	0	1	0		om eyes, nose, and mouth			0	5	20	25	0	0		Proper cold holding temperatures	0	0	1.
			NA			nting Contamination b	y Hands				21	12	0	0	0	Proper date marking and disposition	0	0	ľ
6	<u> </u>	0				d properly washed ontact with ready-to-eat fo	ods or approved	_	0	5	22	0	0	8	0	Time as a public health control: procedures and record	;   O	0	
7	83	0	0	0	alternate proced		ous of approved	0	0	· 1		IN	OUT	NA	NO	Consumer Advisory		-	-
8	×	0			Handwashing si	inks properly supplied and	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked	0	0	4
9	国家		NA	NO	Easd abtained 6	Approved Source rom approved source		0	0	_	-	IN	OUT	-	NO	food Highly Susceptible Populations		1-	
			0	-		it proper temperature			6			-	-	_	NO			T.	
11	X					indition, safe, and unadult	erated	ō	ŏ	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
12	淵	0	0	0		is available: shell stock tag	gs, parasite	0	0			IN	OUT	NA	NO	Chemicals		-	
H		OUT	NA	NO	destruction Pre	tection from Contamin	ation			-	25	0	0	X	-	Food additives: approved and properly used	- 0	ТО	T
13	12	0			Food separated			0	0	4	26		25			Toxic substances properly identified, stored, used		ō	5
14	0	X	0		Food-contact su	urfaces: cleaned and sanit	ized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	黛	0				on of unsafe food, returne	d food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and	0	0	5
					served			-				_				HACCP plan	_	-	-
				Goo	d Retail Prac	tices are preventive	measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects into foods			
															-				
				- 011	T=not in compliance	-	COS=corre			<b>AIE</b>				5		R-repeat (violation of the same code provision			
$\vdash$						mpliance Status	000-0010		R		Ĩ					Compliance Status		R	WT
		OUT				e Food and Water						0	TUK			Utensils and Equipment			
	8				d eggs used whi ice from approv			0	0	1	4	5				procession of the surfaces cleanable, properly designed, and used	0	0	1
	0					ialized processing method	5	8	ŏ	1		+	-				-	1-	
		OUT				Temperature Control			1.0	_	4	6	٥l	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
Γ,	11	0			ling methods us	ed; adequate equipment f	or temperature	0	0	2	4	7	0	Vonfoo	d-cor	ntact surfaces clean	0	0	1
		-	cont							1		_	TUK			Physical Facilities			
	2				properly cooked			0		1	4	_	-			f water available; adequate pressure		0	
	3 4	8			thawing methods sters provided an			0	0	1	4					stalled; proper backflow devices	0	0	
Ľ	4	OUT		morrie		od identification		0	0	-	5					es: properly constructed, supplied, cleaned	-6	6	
E			_				ende eustable	-			-	_			_		_		
Ľ	5	0	F 000	prop		inal container; required re		<u> </u>	0	<u>'</u>	5		-			use properly disposed; facilities maintained	0	0	1
F		OUT	-			n of Food Contaminati	on	-			5	_	-			ilities installed, maintained, and clean	0	-	
1	6	0	Insec	rts, ro	dents, and anim	als not present		0	0	2	5	4	0  ^	Adequa	ste ve	entilation and lighting; designated areas used	0	0	1
5	7	0	Cont	amina	tion prevented d	during food preparation, st	orace & disclay	0	0	1		0	υт			Administrative Items			
						and roos preparation, at	croge a archiel						_				-	1.0	1
	8 9	-			leanliness ths; properly use	hand stored		0	0	1	5				-	nit posted inspection posted	- 0	0	0
	0			- X	ruits and vegetal			6		1	f	4 I I	<u> </u>	10.06 16	ALC: NO	Compliance Status			wT
F	-	OUT	_			per Use of Utensils			· · ·	_						Non-Smokers Protection Act			
4	1	23	In-us	e uter	nsils; properly st	ored		0	0	1	5	7	2	Compli	ance	with TN Non-Smoker Protection Act		0	

	41	2	In-use utensils; properly stored	0		1	1	5	r = r	Compliance with TN Non-Smoker Protection Act	25	0	
	42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58	-	Tobacco products offered for sale	0	0	0
	43	0	Single-use/single-service articles; properly stored, used	0	0	1	1	- 55	ศ	If tobacco products are sold, NSPA survey completed	0	0	
	44	0	Gloves used properly	0	0	1	1	_					
ser ma	vice er	stabli nd po	shment permit. Items identified as constituting imminent health hazards shall b	e con ght to	rected	l ime est a	nedi	iately o	or operat	shment permit. Repeated violation of an identical risk factor may result in revoc- tions shall cease. You are required to post the food service establishment permit this report by filing a written request with the Commissioner within ten (10) days	in a c	consp	icuous
			02/2	27/	202	23			$\subset$		)2/2	27/2	2023

Signature	of	Person	In Charge	
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# \*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Please call ( ) 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training of	lasses are available each mont	th at the county health department.	RDA 625
	PT=2207 (Nev. 0=10)	Please call (	) 4232098110	to sign-up for a class.	NDA 021

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

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Establishment Name: Stir Establishment Number #: 605245454

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 wenty-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.	
Sarage 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 (Fahrenhelt)					
Triple sink High Temp dish machine	Qa	200	139					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Oysters OB	Cold Holding	41
Shrimp OB	Cold Holding	40
Raw chicken Fd	Cold Holding	38
Beef patty FD2	Cold Holding	38
Salmon FD3	Cold Holding	40
Steak FD4	Cold Holding	38
Tomatoes sliced Sb	Cold Holding	40
Slaw SB	Cold Holding	39
Capers SB	Cold Holding	39
Raw chicken SD	Cold Holding	40
Cut leafy Greens	Cold Holding	40
Cherry tomatoes sliced	Cold Holding	38
Sliced tomatoes WI	Cold Holding	37
Steak WI	Cold Holding	39
Cut fruit with melon WI2	Cold Holding	39

#### Observed Violations

Total # 3

Repeated # ()

14: Temperature reading low on the dish machine at 136°F When using a high temp dish machine, the temperature must be 165°F or above.

26: Spary bottle with chemical was not labeled. All chemicals must be labeled to prevent a hazard or contamination.

41: In use utensil handles observed in multiple food storage.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Stir

Establishment Number : 605245454

### Comments/Other Observations

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

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

- 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: Hand properly washed.

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: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: 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:
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.

27:

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: Stir

Establishment Number: 605245454

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Stir

Establishment Number # 605245454

Sources			
Source Type:	Food	Source:	Us foods
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments