TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser.	1000		A.C.																7	
Establishment Name				Easy Bistro & Bar Kitchen						Type of Establishment W Permanent O Mobile										
Add	ress				801 Chestnu	t St.						TY	e of t	Establ	shme	O Temporary O Se				
City					Chattanooga		Time in	, 10):3	0 A	١M	A	M/P	м ті	me ou	ut 11:15:AM A	M / PM			
		n Da	rte		03/23/202	3 Establishment		_				_								
			spec		Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other				
Risi	Cat	egor	y		01	\$102	03			04				Fo	low-	up Required O Yes	質 No Number of	Seats	10	8
		R	isk I													to the Centers for Dise control measures to pro	ase Control and Preve			
						FOODBOR	NE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	uin c	(L) ompii		elgner		(IN, OUT, NA, NO) for e NA=not applicable			llem							ach item as applicable. Deduc spection Rerepent (v	t points for entegory or subci violation of the same code provi)	
	_	_				liance Status	10 100 0001	cos	R		Ē	10000	0.0110			Compliance Stat	tus		R	WT
	IN 賞	OUT O	NA	NO	Person in charge pr	Supervision esent, demonstrates	knowledge, and					IN	ουτ	NA	NO		g of Time/Temperature ety (TCS) Foods			
1			NA	NO	performs duties	Employee Health		0	0	5		00	00	8		Proper cooking time and tem Proper reheating procedures		8	00	5
	X	_			Management and fo	od employee awarer	ess; reporting		0	5		IN	олт			Cooling and Holding, Da	te Marking, and Time as			
3	炭 IN	O OUT	NA	NO	Proper use of restric Good	d Hygionic Practic		0	0	-	18	0	0	0	X	Proper cooling time and temp	aith Control perature	0	0	
4	区区	0			Proper eating, tastin No discharge from e			0	0	5	19	0)33	0	8		Proper hot holding temperature Proper cold holding temperature	ires	0	0	
			NA	NO		g Contamination			0			X	ŏ	Ó	0	Proper date marking and dis		0	ŏ	5
7	<u></u>	0	0	õ	No bare hand conta	ct with ready-to-eat fo	cods or approved	6	0	5	22	0	0	×	-	Time as a public health contr		0	0	
8	X	0				properly supplied an	d accessible	0	0	2	23	IN XX	OUT	0	NO	Consumer advisory provided	r Advisory I for raw and undercooked	0	0	4
9	黨	0		NO	Food obtained from				0			IN	OUT	NA	NO	food Highly Suscepti	ble Populations			
	<u>。</u> 家		0	8	Food received at pro Food in good condit	oper temperature on, safe, and unadul	terated	8	0	5	24	0	0	×		Pasteurized foods used; prof	hibited foods not offered	0	0	5
	X	0	0	0	Required records av destruction	ailable: shell stock to	egs, parasite	0	0			IN	OUT	NA	NO	Chem	nicals			
		OUT O		NO	Protect Food separated and	ion from Contami protected	nation	0	0	4		0 底	0	X		Food additives: approved an Toxic substances properly id		8	0	5
14	黨	0	ŏ	1	Food-contact surfac	es: cleaned and sani		ŏ	ŏ	5		IN	OUT	NA	NO	Conformance with A	pproved Procedures	Ť		
15	2	0			Proper disposition o served	f unsafe food, returne	ed food not re-	0	0	2	27	黨	0	0		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
				Goo	d Retail Practice	s are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
								GOO	D R	ET/A	L PR	ACT	ICE	8						
_				00	T=not in compliance Compl	iance Status	COS=corre	cted o			inspe	ction				R-repeat (violati Compliance Str	on of the same code provision)	COS	R	WT
2	8	OUT O	Past	eurize	Safe Fo of eggs used where r	equired		0	0	1			υτ D	ood a	nd no	Utensils and Equi nfood-contact surfaces clean				
2	9 0	Ō	Wate	er and	lice from approved s obtained for specializ	ource	ds	0	0	2	4	+	•	onstru	cted,	and used		0	0	1
		OUT			Food Tem	perature Control					4	-	_			g facilities, installed, maintain ntact surfaces clean	ed, used, test strips	0	0	1
3		0	cont	lon	oling methods used;		for temperature	0	0	2		0	UT			Physical Facilit				
3					properly cooked for thawing methods use			8	00	1	4	_	-			I water available; adequate pr stalled, proper backflow device		00	8	2
3	4	0 001		mome	eters provided and a	curate		0	0	1	5		o s	iewag	e and	waste water properly dispose s: properly constructed, supp	ed .	0	0	2
3	5	0	_	i prop	erly labeled; original		ecords available	0	0	1	5	_				use properly disposed; facilitie		ō	0	1
		OUT				Food Contaminat					5	3 (o P	hysica	al faci	lities installed, maintained, an	d clean	0	0	1
3	6	×	Inse	cts, ro	dents, and animals r	ot present		0	0	2	5	4	0 A	vdequa	ste ve	ntilation and lighting; designa	ted areas used	0	0	1
3	7	X	Cont	tamina	ation prevented durin	g food preparation, s	torage & display	0	0	1		0	UΤ			Administrative i	toms			
38 O Personal cleanliness 39 O Wiping cloths; properly used and stored				0	0	1	5				-	nit posted inspection posted		00	0	0				
40 O Washing fruits and vegetables OUT Proper Use of Utensils				Ō	Ō	1		-	_			Compliance Sta Non-Smokers P		YES		WT				
4	_	0	In-us		nsils; properly stored				0		5	<u>'</u>				with TN Non-Smoker Protect		X		
	3	0	Sing	le-use	quipment and linens single-service article				00	1	5	8 9				ducts offered for sale oducts are sold, NSPA surve	y completed	00	8	0
	4				ed properly				0											
serv	ce e	stablis	shmer	st perm	nit. Items identified as (constituting imminent h	waith hazards shall b	e corre	cted i	immed	iately	or op	mation	ns shal	l ceas	Repeated violation of an identic e. You are required to post the filling a written request with the C	ood service establishment per	nit in a c	consp	icuous
	n. T.	-			14-703, 68-14-706, 68-14					a a ne	annig i	egaro /	\frown		\wedge	4 A A	onenssioner widen den (10) da	/s or the	Gate	or units
			Ź	\geq			03/2	23/2	023	3		($\left(\right)$	ŗ	Γ.	lle		03/2	23/2	023
Sig	natu	re of	Pers	on In	Charge					Date						ental Health Specialist				Date
_							P					-			-	ealth/article/eh-foodservik inty health department.	ce ****			
PH-3	2267	(Rev.	6-15))			se call (2098						p for a class.			R	XA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name:	Easy Bistro & Bar Kitchen							
Establishment Number	a 605301115							

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple Sink	QA	200							

Equipment Temperature								
Description	Temperature (Fahrenheit)							
All refrigeration @ 41°F. Product temperatures taken from each								

	Temperature (Fahrenheit
Cold Holding	38
Cold Holding	41
Cold Holding	36
Cold Holding	36
Cold Holding	35
Cold Holding	37
	Cold Holding Cold Holding Cold Holding

Observed Violations

Total # 2

Repeated # 0

36: Light insect activity noted in dishwashing area.

37: Food products stored on floor in walk in freezer. Must be 6" off floor.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Easy Bistro & Bar Kitchen Establishment Number : 605301115

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (NO) Did not observe a situation that required employees to wash hands during the inspection.

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: (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: (IN) Shell stock tags available.
- 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: (NO) No TCS foods observed in the cooling process at time of 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: (IN) HACCP plan provided and approved for special processes performed at facility (ROP/sous vide).

57: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

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: Easy Bistro & Bar Kitchen Establishment Number : 605301115

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Easy Bistro & Bar Kitchen Establishment Number # 605301115

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

Additional Comments