# 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		<b>0</b> 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	<b>a</b> 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