TENNESSEE DEPARTMENT OF HEALTH

Contraction of the local distance of the loc						FOOD SERV	ICE ESTA									ON REPORT	SCORE			
Esta	نينة bist	imen	t Nar	ne	Starbucks #53266 O Farmer's Market Food Unit							10		$\left[\right]$						
Add	ress				6053 Artesi	ian Circle						. "	20.010	-540.011	211114	O Temporary O Seasonal				/
City					Ooltewah		Time in	02	2:3	QF	M	A	M/PI	4 Tir	ne o	и 02:50: РМ АМ/РМ				
Inso	ectic	n Da	te		06/09/20	22_Establishment#						_	d 0							
			spect	ion	ORoutine	分子 Follow-up	O Complaint			O Pr			-		Cor	nsultation/Other				_
		egor			2 2 1	02	03			04		,				up Required O Yes 🕵 No	Number of S	aate	65	
Nar	Cen	-	isk I		ors are food pr	eparation practices	and employee		vior	8 mc				repo	rtec	to the Centers for Disease Contr	rol and Prevent		_	
				as (contributing fac											control measures to prevent illne	ss or injury.			
		(Me	ırk de	algaa	ted compliance stat											INTERVENTIONS ach liem as applicable. Deduct points for c	ategory or subcate	gory.)		
IN	in c	ompii	ance			nce NA=not applicable	NO=not observe)S=co	recte	d on-si	ite duri	ng ins	pection Rerepeat (violation of the		n) COS		
	IN	OUT	NA	NO		Supervision		cos	ĸ	WT	H		оит		-	Compliance Status Cooking and Reheating of Time/T		cos	ĸ	wi
1	展	0				present, demonstrates i	mowledge, and	0	0	5					NO	Control For Safety (TCS) F	eeds	~		
			NA	NO	performs duties	Employee Health		-	-	-		00				Proper cooking time and temperatures Proper reheating procedures for hot holdi	ing	00	응	5
	_	0				I food employee awarene	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Heiding, Date Marking				
3	笑 IN	-	NA	NO	,	triction and exclusion od Hyglenic Practice		-	•		18	0	0	0	<u>¥</u> 4	a Public Health Centre Proper cooling time and temperature	4	0	0	_
4	X	0		0	Proper eating, tas	sting, drinking, or tobacco	o use	0	0	5	19	0	0	0		Proper hot holding temperatures		0	0	
5	黨 IN	OUT	NA			n eyes, nose, and mouth ting Contamination b		0	0			20		°	23	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	<u>×</u>	0			Hands clean and	properly washed stact with ready-to-eat fo	ode or approved	0		5	22	0	0	0	黨	Time as a public health control: procedure	es and records		0	
7	邕	0	0	0	alternate procedu	ires followed		0	0	Ľ		IN	OUT	NA	NO	Consumer Advisory				
	IN		NA	NO		ks properly supplied and Approved Source	accessible		0	2	23	0	0	×		Consumer advisory provided for raw and food		0	0	4
			0	~		m approved source proper temperature		0	0			IN	OUT		NO	Highly Susceptible Popula	tions			
11		ŏ	Ŭ	_	Food in good con	dition, safe, and unadult		ŏ	ŏ	5	24		0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	X	0	destruction	available: shell stock tag	gs, parasite	0	0				OUT		NO	Chemicals				
			NA 家		Prete Food separated a	ection from Contamin and protected	ation	0	0	4	25 26	0	0	X		Food additives: approved and properly us Toxic substances properly identified, stor		0	읭	5
14	×	ŏ	õ		Food-contact surf	aces: cleaned and sanit		ŏ	ŏ	5				NA		Conformance with Approved P	rocedures	_	_	
15	1	0			Proper disposition served	n of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
				God	d Retail Practi	ces are preventive	measures to co	ntro	the	e intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
				0	T=not in compliance		COS=corre			ΠA				3		R-repeat (violation of the sam	e code orovision)			
					Com	pliance Status	000-0010	COS			Ê					Compliance Status		COS	R	WT
2	_	OUT	Past	euriz	Safe ed eggs used when	Food and Water		0	0	1	4		O F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, propert	ly designed,			
2	_			_	d ice from approved	d source lized processing method	k	0	00	2	\vdash	+	0			and used		-	0	1
	-	OUT			Food To	emperature Control					4		_			g facilities, installed, maintained, used, tes	st strips		0	1
3	1	0	Prop		oling methods use	d; adequate equipment f	or temperature	0	0	2	4	_	O N	onfoo	d-cor	Physical Facilities		0	0	1
3	_				i properly cooked for				0		4	_				water available; adequate pressure		0	<u></u>	2
3	_	_			thawing methods eters provided and			0		1	4	_	_			stalled; proper backflow devices waste water properly disposed			0	2
		OUT				d identification		_			5	1				s: properly constructed, supplied, cleaned	1		0	1
3		0	Food	i prop		al container; required re		0	0	1	5		_	-		use properly disposed; facilities maintained	d	0	0	1
3	_	OUT	Incor	de e		of Feed Contamination	on	_	0		5	_	_			lities installed, maintained, and clean	-		0	1
	-	-			odents, and animal			0	-	2	F	+	-	oequa	ne ve	ntilation and lighting; designated areas us	ed	0	9	'
3	_					ring food preparation, st	orage & display	0	0	1			UT			Administrative items		0	-	
3	_	-	-		cleanliness oths; properly used	and stored		0	0	1	5					nit posted inspection posted		0	0	0
4		O OUT	Was	hing	fruits and vegetable	es or Use of Utensils		0	0			-	-			Compliance Status Non-Smokers Protection A		YES	NO	WT
4	1	0			nsils; properly stor	ed			0		5					with TN Non-Smoker Protection Act		X	0	
4						ns; properly stored, dried ticles; properly stored, us		00	0	1	5					ducts offered for sale oducts are sold, NSPA survey completed		0	0	0
4	-	0	Glov	es us	sed properly			0	0	1	_									
																Repeated violation of an identical risk factor i e. You are required to post the food service er				
man	ver ar	nd po	st the	most	recent inspection re-		her. You have the ric	ht to n	eques							lling a written request with the Commissioner				

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06/09/2022	Rt Sil
Date	Signature of Environmental Health Specialist

Signature of Person In Charge

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06/09/2022

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**** 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

Establishment Name: Starbucks #53266 Establishment Number #: 605259308

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 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.					
"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									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

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Establishment Information

Establishment Name: Starbucks #53266 Establishment Number : 605259308

Comments/Other Observations	
1:	
2:	
3:	
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5:	
1: 2: 3: 4: 5: 6: 7: 8: 9:	2
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19: 20: 21: 22: 23: 24: 25:	
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26: (IN) All poisonous or toxic items are properly identified, stored, and used. 27: 57:	
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: Starbucks #53266

Establishment Number : 605259308

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	

Additional Comments

Triple sink QA dispenser was repaired by technician per PIC. QA triple sink 200ppm.QA sani bucket 200ppm.