TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ŵ																				
Establishment Name				Zois Harbor Lights Restaurant Type of Establishment O Mobile								8								
Address				9718 Hixson Pike O Temporary O Seasonal									L							
					Soddy Daisy Time in 12:50 PM AM / PM Time out 01:35; PM AM / PM															
City						-						-			ne o	UE 01.00; 1 WI AM/PM				
Inspection Date <u>11/11/2021</u> Establishment # 605302424 Emb							Emba	rgoe	d U)										
Purpo	se (of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other				
Risk	tisk Category O1 第2 O3 O4 Follow-up Required 第 Yes O No Number of Seats 120																			
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
					on a non ann <u>a</u> 1		BORNE ILLNESS RI	_		_							ness of injury.			
		(11	rk de	lgnat	ed compliance s											each item as applicable. Deduct points fo	r category or subcate	gory.)	
IN-	n ca	mpīi	ance			pliance NA=not appl ompliance Status			R)S=cor	recte	d on-s	site duri	ng ins	spection R=repeat (violation of Compliance Status	the same code provisi	on) COS	e I	WT
	NC	DUT	NA	NO		Supervision		000	-		h				110	Cooking and Reheating of Tim	e/Temperature		~ 1	
\rightarrow	-	0			Person in charg		ates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS				
	_		NA	NO	performs duties	Employee He	aith	-				00	8			Proper cooking time and temperatures Proper reheating procedures for hot he		00	8	5
2 0	0				Management a	nd food employee av		0	0		Ť	IN	олт		NO	Cooling and Holding, Date Marki				
$ \rightarrow $	~	٥				estriction and exclusion		0	0	°						a Public Health Con	trel		- 1	
			NA			Good Hygionic Pro tasting, drinking, or to		0				0 家	8	0		Proper cooling time and temperature Proper hot holding temperatures		0	읭	
5 2	X	0		0	No discharge fr	rom eyes, nose, and	mouth		ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
		0	NA			nting Contaminat of properly washed	ion by Hands	0	0		21			-	-	Proper date marking and disposition			0	
-	_	0	0	0	No bare hand o	contact with ready-to-	eat foods or approved	0	0	5	22	O IN	O TUO	NA		Time as a public health control: proces Consumer Advisor		0	0	
8 2	K	0	_		alternate proce Handwashing s	sinks properly supplie		0	0	2	23	*	0	0	no	Consumer advisory provided for raw and undercooked			0	4
	_	이	NA	NO	Food obtained	Approved Sou from approved source		0	0	_		n IN	OUT	-	NO	food Highly Susceptible Pope	lations	0	-	-
10 0	5	0	0	24	Food received	at proper temperatur	9	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered		0	0	5
11 2	_	0 嵐	0	0		ondition, safe, and un ds available: shell sto		0	0	°	-	IN	OUT		10	Chemicals		-	-	-
12 O 溢 O O Prefection from Contamination			Ľ	-	_	25	0	0		n v	Food additives: approved and properly	used	0	न						
13 3	3	0	0			d and protected			0			×	0			Toxic substances properly identified, s	tored, used	õ	õ	5
14 2	_	_	0			urfaces: cleaned and ion of unsafe food, re		0	0	5		IN		NA		Conformance with Approved Compliance with variance, specialized		-		
15 2 0 Proper disposition of unsafe food, returned food not re- served O O 2 27 0 0 2 Compliance with variance, specialized process, and O							0	0	5											
				Goo	d Retail Prac	tices are preven	tive measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	s, chemicals, and physical obje	sta into fooda.			
								GOO	DR	a A	L PR	ACT	TICE	8						
				00	T=not in complian		COS=come	icted o		during						R-repeat (violation of the s Compliance Status	ame code provision)	000		WT
		DUT			Sa	mpliance Status fe Food and Wate		1000		-		0	UT			Utensils and Equipment		008	~ 1	wi
28 29	\neg	0	Past	unze	d eggs used wh ice from appro-	here required		0	0	1	4	5 3				onfood-contact surfaces cleanable, prop and used	xerly designed,	0	0	1
30		0			obtained for spe	cialized processing n		ŏ	ŏ	1	4		- 1			g facilities, installed, maintained, used,	test strins	0	0	1
_	-	DUT	Prop	er cov		Temperature Com		I			47		-			ntact surfaces clean		0	-	1
31		0	contr	trol 0 0 2 OUT Physical Facilities																
32	_					berly cocked for hot holding O O 1 48 O Hot and cold water available; adequate pressure ving methods used O O 1 49 O Plumbing installed; proper backflow devices					00	8	2							
				ŏ	ŏ	1	50) (o [8	Sewage and waste water properly disposed				0	0	2				
	-	TUC				ood identification					51	_	_			es: properly constructed, supplied, clea			0	1
35	_	_	Food	prop			red records available	0	0	1	53	_	-	-		use properly disposed; facilities maintai	ined	0	0	1
- 20		201	Incor	Ac. 10		on of Feed Contam	lination		0		5	_	-			ilities installed, maintained, and clean	unced.		2	1
36	+	-	_	-	-	hals not present		0	+ +	2	F	+	-	viedna	ne ve	entilation and lighting; designated areas	0300	0	0	1
37	_					during food preparati	on, storage & display	0	0	1			UT			Administrative items				
38 O Personal cleanliness 39 O Wiping cloths; properly used and stored				0	0	1	54					nit posted inspection posted		0	8	0				
40 O Washing fruits and vegetables			ŏ	ŏ	1	Ľ		- 14		2.4115	Compliance Status				WT					
41	OUT Proper Use of Utensils In-use utensils; properly stored			0	0	1	5		-	Sompli	ance	Non-Smokers Protection with TN Non-Smoker Protection Act	n Act		01					
42		0	Uten	sils, e	quipment and li	nens; properly stored	f, dried, handled	0	0	1	53	5	T	lopacc	o pro	oducts offered for sale	a.d	00	8	0
43					ed properly	articles; properly stor	eu, useu		8		- 20	7	1	10080	co pr	roducts are sold, NSPA survey complet	04 0	0	91	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

	11/11/2021	10/-	11/11/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

,	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodse	rvice
14-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department Please call () 4232098110 to sign-up for a class.	L RDA 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Zois Harbor Lights Restaurant Establishment Number #: 605302424

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine	Chlorine	100							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	40
Cut leafy greens	Cold Holding	40
Mashed potatoes	Hot Holding	147
Rice	Hot Holding	152
Meatball	Hot Holding	155
Raw fish	Cold Holding	38
Raw shrimp	Cold Holding	38

Observed Violations

Total # 8

Repeated # 0

2: No employee health policy available. PIC not familiar with foodborne illness symptoms. Covered information with employees and will give illness policy upon return.

12: Shell stock tags not saved from previous oyster orders.

21: Multiple TCS foods in walk in cooler with no date mark. Covered proper date marking procedures with PIC. Will give fact sheet upon return.

33: Thawing frozen chicken at room temperature. Frozen foods must be thawed under cool running water, in a cooler or cook to serve.

37: Multiple foods not covered in walk in cooler.

41: Handle of mashed potato scoop touching food product.

45: Water pooling at bottom of lowboy cooler.

54: Employee beverage stored above food products in walk in cooler.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605302424

Comments/Other Observations

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

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 obtained from approved source.

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

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: Proper hot holding temperatures observed.

20: Proper cold holding temperatures observed.

22: (NA) No food held under time as a public health control.

23: Consumer advisory located 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:

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: Zois Harbor Lights Restaurant Establishment Number : 605302424

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Zois Harbor Lights Restaurant Establishment Number # 605302424

Sources								
Source Type:	Water	Source:	Public					
Source Type:	Food	Source:	US Foods					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments