

Establishment Name

Inspection Date

Risk Category

Address

City

J. Alexander's

Chattanooga

2215 Hamilton Place Blvd.

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Follow-up Required

Time in 02:15 PM AM/PM Time out 03:10: PM AM/PM

03/22/2023 Establishment # 605224707 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 232 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 10 | ¥=in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observ | ed | | O | 05= |
|----|--------|-------|------|----|---|-----|---|----|---------|
| | | | | | Compliance Status | cos | R | WT |] [|
| | IN | OUT | NA | NO | Supervisien | | | | П |
| 1 | 鼷 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | $\ \ $ |
| | IN | OUT | NA | NO | Employee Health | | | |] [|
| 2 | DK. | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | Ιſ |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | Ш |
| ╗ | IN | OUT | NA | NO | Good Hygienic Practices | | | | П |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 1 1 |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | | П |
| | IN | OUT | NA | NO | | | | | 1 |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | П |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | П |
| 8 | X | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 1 1 |
| | IN | OUT | NA | NO | Approved Source | | | | П |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | П |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | 1 | Н |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Н |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | П |
| | IN | OUT | NA | NO | Protection from Contamination | | | П | |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | П |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |] [|
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | |

| | Compliance Status | | | | | | R | WT |
|----|-------------------|-----|----|-----|---|----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | 0 | 黨 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | Proper reheating procedures for hot holding | 0 | 0 | ۰ |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | × | 0 | 0 | 0 | Proper cooling time and temperature | 0 | 0 | |
| 19 | × | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 345 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 00 | | * |
| 22 | 0 | 0 | × | 0 | Time as a public health control: procedures and records | 0 | 0 | |
| | IN | OUT | NA | NO | Consumer Advisory | | | |
| 23 | × | 0 | 0 | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | IN | OUT | NA | NO | Highly Susceptible Populations | | | |
| 24 | 0 | 0 | M | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | X | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

cals, and physical objects into foods.

| | | | GOO | | |
|-------------------------|-----|--|-----|---|---|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Caro reconstruction | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | |
| | OUT | Food Temperature Control | | _ | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | г |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | г |
| OUT Food Identification | | | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | Γ |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | Г |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 188 | Wiping cloths; properly used and stored | 0 | 0 | Г |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | Г |
| | OUT | Proper Use of Utensils | | | |
| 41 | 120 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | 0 | | 0 | 0 | Г |
| 44 | 0 | Gloves used properly | - | 0 | г |

Signature of Person In Charge

| pect | OF1 | R-repeat (violation of the same code provision) | | _ | |
|------|-----|--|------|----|-----|
| | | Compliance Status | COS | R | W |
| | OUT | Utensiis and Equipment | | | |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | , |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | -: |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - : |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | | 0 | |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | П |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ' |
| | | Compliance Status | YES | NO | V |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - 3% | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | - 0 | 0 | |

st recent inspection report in a conspicuous manner. You have the right to request a hi 8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the

03/22/2023

Date Signature of Environmental Health Specialist

03/22/2023

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: J. Alexander's
Establishment Number #: |605224707

| 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. | Т |
| "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. | \top |
| 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) | | | |
| Dish machine Sanitizer bucket | High temp QA | 200 | 164 | | | |

| Equipment Temperature | Temperature (Fahrenhei |
|-----------------------|-------------------------|
| Decomption | Temperature (Pamenner |
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| Food Temperature | | |
|--------------------|---------------|-------------------------|
| Description | State of Food | Temperature (Fahrenheit |
| Diced tomatoes | Cold Holding | 40 |
| Sliced chicken | Cold Holding | 40 |
| Pico de gallo | Cold Holding | 40 |
| Mashed potatoes | Hot Holding | 150 |
| Coleslaw | Cold Holding | 40 |
| Raw chicken | Cold Holding | 40 |
| Raw ground beef | Cold Holding | 40 |
| Raw filet mignon | Cold Holding | 40 |
| Raw salmon | Cold Holding | 40 |
| Raw tuna | Cold Holding | 40 |
| Chicken pasta soup | Cooling | 119 |
| Whole chicken | Hot Holding | 145 |
| Chicken pasta soup | Hot Holding | 145 |
| | | |
| | | |

| Observed Violations | | | | | | | | | |
|---|--|--|--|--|--|--|--|--|--|
| Total # 2 | | | | | | | | | |
| Repeated # () | | | | | | | | | |
| 39: Wet wiping cloths stored on counter tops. Must be stored in sanitizer buckets | | | | | | | | | |
| when not in use. | | | | | | | | | |
| 41: Scoops stored in standing water. Must be stored dry, in a running well, or | | | | | | | | | |
| above 135 degrees F. | | | | | | | | | |
| above 100 degrees i. | | | | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: J. Alexander's Establishment Number: 605224707

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (N.O.) No food workers present at the time of inspection.
- 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.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: Proper cooling observed with soup. Put in small containers in the walk in cooler at 1:30.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: J. Alexander's | | | | |
|--|--|--|--|--|
| Establishment Number: 605224707 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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| Additional Comments (cont'd) | | | | |
| See last page for additional comments. | | | | |
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Establishment Information

| Establishment Information | | | | | | | | | |
|------------------------------------|-----------------------------------|-------------------------------|--|--|--|--|--|--|--|
| Establishment Name: J. Alexander's | | | | | | | | | |
| Establishment Number #: | Establishment Number #: 605224707 | | | | | | | | |
| | | | | | | | | | |
| Sources | | | | | | | | | |
| Source Type: | Water | Source: | Public | | | | | | |
| Source Type: | Food | Source: | Halperns, GFS, What Chefs Want | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Additional Comme | nts | | | | | | | | |
| Consulted with PIC | regarding foodborne illi | ness. All TCS foods holding a | at right temperature, no employees sick. | | | | | | |
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