TENNESSEE DEPARTMENT OF HEALTH

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			3		FOOD SERVICE EST	ABL	ISI	IM	EN.	ті	NS	PEC	TI	ON REPORT	SCOR	E		
8		44	and the second											O Fermer's Market Food Unit)(
Esta	blist	nem	t Nar		Nooga -Q				_	Ти	me ol	' Establ	ishmi	Ant & Permanent O Mobile){		Ś	
Add	ress				301 Signal Mountain Rd.					.,	peor	2.0000	1211111	O Temporary O Seasonal				
City					Chattanooga Tm	e in 02	2:0	0 F	РМ	_ A	M/1	РМ Т	me o	ut 02:30; PM _ АМ / РМ				
Insp	ectic	n Da	rte		03/30/2022 Establishment # 6052153	331		_	Emb	argo	ed .	0						
Purp	ose	of In	spec	tion	Routine O Follow-up O Comple	int		O P	elimir	nary		c	Co	nsuitation/Other				
Risk	Cat	egor			O1 X2 O3			O 4							er of Sea		57	
		R	isk I		ors are food preparation practices and employ ontributing factors in foodborne illness outbre											'n		
					FOODBORNE ILLNESS led compliance status (IK, OUT, KA, HO) for each numbered i													
IN	•in c	ompii		aignai	OUT=not in compliance NA=not applicable NO=not obs		Reduk							pection R*repeat (violation of the same code				
_		our	NA	110	Compliance Status	COS	R	WT		-	1	-		Compliance Status Cooking and Reheating of Time/Temperat		26	R	WT
-	間間	001	NUA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN			NO	Control For Safety (TCS) Foods				
-		-	NA	NO	performs duties Employee Health	-		0	16	00		_		Proper cooking time and temperatures Proper reheating procedures for hot holding		3	읽	5
	X X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	00	T NA	NO	Cooling and Holding, Date Marking, and Tim			_	
-	_	-	NA	NO	Good Hygienic Practices	Ť	<u> </u>		18	0	0	0	12	Public Health Control Proper cooling time and temperature		ज	न	
	邕				Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19		_		0	Proper hot holding temperatures Proper cold holding temperatures		2	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			-		1XX			0	Proper date marking and disposition	1	5	ŏ	5
6	皇鼠	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approve	0 1 0	0	5	22		-	100		Time as a public health control: procedures and rec	ords C	2	이	
8		0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	_	00		NO	Consumer Advisory Consumer advisory provided for raw and undercool	ed c	<u>.</u>	0	
	IN	OUT	NA	NO	Approved Source Food obtained from approved source	0	0	_		N N	-		NO	food Highly Susceptible Populations		<u>'</u>	9	•
10	0	0	0	20	Food received at proper temperature	0	0	5	24	-	-	1.4.4		Pasteurized foods used: prohibited foods not offere		5	ा	5
11 12	0	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	ľ		IN	-	-	NO	Chemicals			- 1	-
	IN	OUT	NA	-	Protection from Contamination				25	0	0	1		Food additives: approved and properly used		5	oT	6
13 14	息堂	00			Food separated and protected Food-contact surfaces: cleaned and sanitized	0	00	4	26	5 😥	-	_	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		5	0	•
	ñ.	0	Ū	1	Proper disposition of unsafe food, returned food not re- served	0	0	2	27	-	-			Compliance with variance, specialized process, and HACCP plan		5	न	5
	_			-							-		_			-		
				Goo	d Retail Practices are preventive measures to							-	geni	, chemicals, and physical objects into foo	ds.			
				00		coco mected o	n-site	durin				20		R-repeat (violation of the same code prov				
_		OUT			Compliance Status Safe Food and Water	COS	R	WT			OUT			Compliance Status Utensils and Equipment	co	06	R	WT
2					d eggs used where required ice from approved source	8	8	1		15	0			nfood-contact surfaces cleanable, properly designed and used	· (5	0	1
3	0	Õ	Varia		obtained for specialized processing methods	ŏ	ŏ	1		6	0			g facilities, installed, maintained, used, test strips		5	1	1
		OUT	_	er co	Food Temperature Control bing methods used; adequate equipment for temperature	0	6	2		7	巖			tact surfaces clean	-	5	0	1
3		•	cont	rol	properly cooked for hot holding	-	0			_	OUT	Hot an	d cold	Physical Facilities water available; adequate pressure		די	01	2
3	3	0	Appr	oved	thawing methods used	0	0	1	4	9	Õ	Plumbi	ng ins	stalled; proper backflow devices		2	0	2
3	-	O OUT		mom	Food Identification	0	0	1		10 11	-			waste water properly disposed s: properly constructed, supplied, cleaned			읽	2
3	5	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	12	0	Garbaş	e/ref	use properly disposed; facilities maintained			0	1
	_	OUT			Prevention of Feed Contamination		-	_						ities installed, maintained, and clean		_	이	1
3	6	0	Insec	cts, ro	dents, and animals not present	0	0	2	5	4	0	Adequ	ate ve	ntilation and lighting; designated areas used		2	이	1
3	_	0			ation prevented during food preparation, storage & display	0	0	1			OUT			Administrative Items			_	
3	_	-	-		leanliness ths; properly used and stored	0	0	1		6	-		-	nit posted inspection posted			응	0
4	0	0			ruits and vegetables		ŏ		Ľ	_	-			Compliance Status				WT
4	1				Proper Use of Utensils nsils; properly stored		0			7	_			Non-Smokers Protection Act with TN Non-Smoker Protection Act		KT (0	
4	_				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	00	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed		3	8	0
_	4				ed property		ŏ											
servi	ce es	tablis	shmer	t perm	tions of risk factor items within ten (50) days may result in sus nit. Items identified as constituting imminent health hazards sha	I be corre	icted i	imme	liately	or og	peratik	ons shal	l ceas	e. You are required to post the food service establishment	permit in	a co	nspi	icuous
					recent inspection report in a conspicuous manner. You have the 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-1			st a he	aring	regar	dingt	this repo	rt by f	lling a written request with the Commissioner within ten (0) days of	the c	Sate	of this
	L	\supset	U		mer 03	3/30/2	2022	2				/		. /	03	/30)/2	022

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James

Signature of Person In Charge

2022	
Date	Signature of Environmental Health Specialist

03/30/2022

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Nooga -Q Establishment Number #: 605215331

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)
Dish machine	Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Baked beans	Hot Holding	150
Green beans	Hot Holding	160
Mac and cheese	Hot Holding	145
Shredded pork	Hot Holding	155
Shredded pork	Cold Holding	40
Ribs	Cold Holding	38
Coleslaw	Cold Holding	39
Potato salad	Cold Holding	40

Observed Violations

Total # 2

Repeated # 0

47: Shelving dirty inside reach-in cooler. 53: Walls dirty. Wall in poor repair.



Establishment Information

Establishment Name: Nooga -Q

Establishment Number : 605215331

Comments/Other Observations

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

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: 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: (N.O.) No cooling of TCS foods during inspection.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Nooga -Q

Establishment Number: 605215331

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Nooga -Q Establishment Number # 605215331

SourcesSource Type:WaterSource:PublicSource Type:FoodSource:US Foods, Southeastern meats,Source Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments