## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	Zois Harbor Lights Restaurant					Type of Establishment     O Fermer's Market Food Unit     Sermanent     O Mobile								
Address 9718 Hixson Pike							Type of Establishment     Seasonal							
City Soddy Daisy	Time in	01:	:50	Ρ	M	A	M/P	м ти	ne ou	t 02:35: PM AM / P				
Inspection Date 05/24/2022 Establishme				_		-	d 0							
Purpose of Inspection KRoutine O Follow-up	O Complaint		_		limina		-		Cor	sultation/Other				
Risk Category O1 322	03		0	4				Fo	ilow-	up Required O Yes 質 N	io Number of S	ieats	12	0
Risk Factors are food preparation practic as contributing factors in foodborn												tion		
FOODB	ORNE ILLNESS RISH	( FAG	стон	ts /	IND	PUI	BLIC	HEA	LTH	INTERVENTIONS				
(Hank designated compliance status (IK, OUT, KA, HO) IN=in compliance OUT=not in compliance NA=not applica		For Ite	0 m/9 m								the for enlagory or suborts on of the same code provisio	_		
Compliance Status		os	RW		Ē				9.00	Compliance Status		cos	R	WT
IN OUT NA NO Supervision	es knowledge, and					IN	ουτ	NA	NO	Cooking and Rohesting of Control For Safety (				
O     Person in charge present, demonstrat     performs duties     IN OUT NA NO     Employee Heat	· ·	0 0	0 8	-		0	00	8		Proper cooking time and temperat Proper reheating procedures for h		8	8	5
2 X O Management and food employee awa			_	5		IN OUT NA NO Cooling and Holding, Date Marking, and Time as								
3 🕱 O Proper use of restriction and exclusion		0 0	o  '	-	18         O         O         X         Proper cooling time and temperature					0	0	_		
4 X O Proper eating, tasting, drinking, or tob 5 X O O No discharge from eyes, nose, and m	acco use	80	8	5	19 20		00	8		Proper hot holding temperatures Proper cold holding temperatures		0	8	
IN OUT NA NO Preventing Centaminatie	n by Hands	0 0			21	*	0	0	0	Proper date marking and dispositi		•	0	5
7 82 0 0 No bare hand contact with ready-to-ea	the de se anne and	_	<u>,</u>	5	22	O IN	0	NA	0 NO	Time as a public health control: pr Consumer Adv		0	0	
Alternate procedures followed     Alternate procedures     Alternate procedures		0 0	o :	2	23	×	0	0	nu	Consumer advisory provided for ra		0	0	4
9 🕱 O Food obtained from approved source		0 0	<u> </u>	٦.	Ħ		OUT	NA	NO	Highly Susceptible I	opulations			
10         O         O         Size Food received at proper temperature           11         C         Food in good condition, safe, and una	dulterated	000		5	24	0	0	×		Pasteurized foods used; prohibited	d foods not offered	0	٥	5
12 X O O O Required records available: shell stock destruction		0	0			IN	OUT		NO	Chemical	-			
IN         OUT         NA         NO         Protection from Conta           13         X         O         O         Food separated and protected		0 0			25 26	0	00			Food additives: approved and pro Toxic substances properly identified		0	0	5
14 X 0 0 Food-contact surfaces: cleaned and s Proper disposition of unsafe food, retu		0 0	_	5		-	-	NA	NO	Conformance with Appro Compliance with variance, special				_
15 🕱 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 🕱 Compliance with variance, specialized process, and O O							5							
Good Retail Practices are preventi	ve measures to con	trol t	the ir	ntro	duc	tion	of p	atho	gens	, chemicals, and physical o	bjects into foods.			
OUT=not in compliance	COS=correcte	OOD					ICE	8		R-repeat iniciation of t	the same code provision)			
Compliance Status OUT Safe Food and Water		:OS			É		υτI		_	Compliance Status Utensils and Equipment		COS	R	WT
28 O Pasteurized eggs used where required				1	45	_	er F			nfood-contact surfaces cleanable,		0	0	1
29     O     Virater and ice from approved source     O     O     Z       30     O     Variance obtained for specialized processing methods     O     O     1					sed, test strips	0	0	1						
31 O Proper cooling methods used; adequate equipme	at for temperature	0 0	0	2	47	, (	_			tact surfaces clean			0	1
31 0 control 32 0 Plant food properly cooked for hot holding				1	48		UT D ⊦	iot and	loold	Physical Facilities water available; adequate pressur	(P)	0	0	2
33 O Approved thawing methods used		0 (	0 1	1	49		O P	Numbir	ng ins	talled; proper backflow devices	-	0	0	2
34 O Thermometers provided and accurate OUT Feed Identification		0   0		1	50 51	_	-			waste water properly disposed is: properly constructed, supplied, or	cleaned		0	2
35 O Food property labeled; original container; require	d records available	0	0	1	52	2	0	Sarbag	e/refi	use properly disposed; facilities ma	intained	0	0	1
OUT Prevention of Feed Contamin     36 O Insects, rodents, and animals not present		0 0	0 :	2	53 54	-+				lities installed, maintained, and cle ntilation and lighting; designated a		-	0	1
		-+-	+	-	F	+-	UT	vueque	ne ve	Administrative items			<u> </u>	·
37 O Contamination prevented during food preparation 38 O Personal cleanliness			-	-	55			Sument	perm	nit posted	,	0	0	
39 O Wiping cloths; properly used and stored		0 0	0 1	1	56					inspection posted		0	ŏ	0
40     O     Washing fruits and vegetables     O     O     1       OUT     Proper Use of Utensils     V     N							-	WI						
41       O       In-use utensits; properly stored       O       O       1       57       Compliance with TN Non-Smoker Protection Act       XX         42       O       Utensits, equipment and linens; properly stored, dried, handled       O       O       1       58       Tobacco products offered for sale       O						0	0							
42     C Coerisis, equipment and mens, properly stored, used     C C I       43     O Single-use/single-service articles; properly stored, used     O O I       44     O Gloves used properly     O O I														
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														
$\frac{1}{10000000000000000000000000000000000$														
Signature of Person In Charge     05/24/2022     05/24/2022     05/24/2022       Signature of Environmental Health Specialist     Date     Date														
	afety information can b	e four								ealth/article/eh-foodservice ***				2000
PH-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.														

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA				
(Net. 0-15)	Please call (	) 4232098110	to sign-up for a class.	104.04		

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not ammatively restrict access to its buildings or facilities at all times to persons who are wenty-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.	
Sarage 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	100	

Equipment Temperature				
Description	Temperature ( Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced ham	Cold Holding	40
Raw fish	Cold Holding	39
Sliced tomatoes	Cold Holding	39
Shredded lettuce	Cold Holding	40
Chicken and rice soup	Hot Holding	165
Mashed potatoes	Hot Holding	167
•		

#### Observed Violations

Total # 3

Repeated # ()

45: Rusted shelving in walk in cooler.

- 53: Wall dirty behind triple sink. 53: Ceiling dirty above dish machine.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Zois Harbor Lights Restaurant

Establishment Number : 605302424

#### 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: (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: (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: (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: 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:

\*\*\*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:	Food	Source:	US Foods			
Source Type:	Water	Source:	Public			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

## Additional Comments