

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 82

O Farmer's Market Food Unit Jack's Family Restaurant #289 Remanent O Mobile Establishment Name Type of Establishment 4209 Ringgold Rd. O Temporary O Seasonal Chattanooga Time in 01:00 PM AM / PM Time out 02:00; PM 07/05/2022 Establishment # 605258800 Embargoed 0

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	O\$=co	mecte	id i
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					IN	l
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	黨	H
	IN	OUT	NA	NO	Employee Health				17	0	t
2	300	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18		T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		t
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20		Т
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	T
6	黨	0		0	Hands clean and properly washed	0	0		22	0	Т
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	k
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	т
	IN	OUT	NA	NO	Approved Source				L ²³		L
9	黨	0			Food obtained from approved source	0	0			IN	1
10	0	0	0	×	Food received at proper temperature	0	0		24	0	т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	4	1	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	9
	IN	OUT	NA	NO	Protection from Contamination				25		
13	Ä	0	0		Food separated and protected	0	0	4	26	菜	Ι
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	4
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	I

Compliance Status					cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=com Compliance Status	COS		
	TOUT		cos	K	w
00			-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	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	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	-	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
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	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

07/05/2022

07/05/2022

Date Signatur

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jack's Family Restaurant #289
Establishment Number # | 605258800

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 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.	1
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.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Triple Sink	QA	150					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below. Product temperatures taken from						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	187
Sliced Tomatoes	Cold Holding	39
Shredded Lettuce	Cold Holding	40
Chicken (walk in)	Cold Holding	36
Dairy	Cold Holding	36
Dipper Well	Hot Holding	144
Chicken (1) Holding Cabinet	Hot Holding	155
Chicken (2)	Hot Holding	142
Green Beans	Hot Holding	137
Chicken Tenders	Hot Holding	150

Total # 5
- · · - · · ·
Repeated # ()
36: Excessive flies noted inside establishment. Spoke to PIC regarding proper fly
control measures.
17: Some non-food contact surfaces dirty on make line.
52: Excessive grease spilage noted around grease safe in refuse area.
53: Floors dirty behind/underneath equipment on cookline. Walk in cooler/freezer
doors dirty.
54: Personl items stored too close to food and make area on line. Keep personal tems physically separated to prevent contamination.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jack's Family Restaurant #289

Establishment Number: 605258800

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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

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: Jack's Family Restaurant #289			
Establishment Number: 605258800			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
, 3			

Establishment Information

Establishment Information Establishment Name: Jack's Family Restaurant #289								
Establishment Number # 605258800								
Sources								
Source Type:	Food	Source:	Approved sources noted					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							