

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION RE

PORT	

SCORE

O Farmer's Market Food Unit Steak N Shake Remanent O Mobile Establishment Name Type of Establishment 2296 Gunbarrel Rd. O Temporary O Seasonal Address Chattanooga Time in 11:00; AM AM / PM Time out 11:20; AM City 03/11/2022 Establishment # 605092104 Embargoed 0 Inspection Date

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 130 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	ê ∙in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=co	mect
					Compliance Status	COS	R	WT	l⊏	
	IN	OUT	NA	NO	Supervision					IN
1	800	0			Person in charge present, demonstrates knowledge, and	0	0	5	۱ ا	
_	~	_			performs duties	_	_	Ľ	16	0.00
	IN.	OUT	NA	NO	Employee Health	-		_	17	120
2	-86	0			Management and food employee awareness; reporting	0	0	5	ш	IN
3	×	0			Proper use of restriction and exclusion	0	0		Ш	l IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	13
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	L.	20	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 2
6	100	0		0	Hands clean and properly washed	0	0		22	0
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN
8	×	0			Handwashing sinks properly supplied and accessible	10	0	2	1 1	-
	IN	OUT	NA	NO	Approved Source				23	١o
9	×	0			Food obtained from approved source	0	0		1 🗆	IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	10
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ΙГ	IN
	IN	OUT	NA	NO	Protection from Contamination				25	ि
13	X	0	0		Food separated and protected	0	0	4	26	1 100
14	X		0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

ш	Compliance Status		cos	R	WT			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	,
	IN	OUT	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22		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	- XX		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	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	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	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	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	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	1
47	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58]	Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

03/11/2022

Date Signature of Environmental Health Specialist

03/11/2022

Signature of Person In Charge

PH-2267 (Rev. 6-15)

**** 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. RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	formation	
Establishment Name:	Steak N Shake	
Establishment Number	605092104	

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)				
Dishmachine	Chlorine	100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				

State of Food	Temperature (Fahrenheit)
Cold Holding	41
Cold Holding	40
	Cold Holding

bserved Violations	
otal # 2 epeated # 0	
epeated # ()	
7:	
3:	
"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: Steak N Shake		
Establishment Number: 605092104		
Comments/Other Observations		
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Additional Comments	
See last page for additional comments.	
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Steak N Shake Establishment Number: 605092104		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
see last page for additional comments.		

Establishment Information

Establishment Information				
Establishment Name: Steak N Shake				
Establishment Number #:	605092104			
Sources		71		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comments				
Violation 14, 20 corrected today. Cold holding temperatures are within range and dishmachine is sanitizing properly.				