

City

Inspection Date

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Zarzour's Cafe Remanent O Mobile Establishment Name Type of Establishment 1627 Rossville Ave. O Temporary O Seasonal Address Chattanooga Time in 01:04 PM AM / PM Time out 01:37; PM

04/25/2023 Establishment # 605005976 Embargoed 2

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

Risk Category О3 Follow-up Required

Number of Seats 30 狱 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>∮</b> =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	<b>⊃</b> 8=c	юп	recte	d on-si	te d
					Compliance Status	cos	R	WT	ΙC				
	IN	OUT	NA	NO	Supervision					I	IN	оит	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	0	0	-
	IN	OUT	NA	NO	Employee Health					17		O	7
2	300	0			Management and food employee awareness; reporting	0	0		ı	1			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18	0	X	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	19	嵩	0	7
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	100	24	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	:1	*	0	7
6	黨	0		0	Hands clean and properly washed	0	0		ΙG	22	0	0	9
7	933	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	-	_	_	ð
•	-	_	_	_	alternate procedures followed	_	_			$\Box$	IN	OUT	١
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23	0	0	8
	IN	OUT	NA	NO	Approved Source		_		l Ľ	_	_	_	Ľ
9	黨	0			Food obtained from approved source	0	0				IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0		ΙĘ	14	0	0	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	•	<u>-</u>	°
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0		П	Т	IN	оит	N
	-	_	0-0	_	destruction	_	_	$\overline{}$	II.	Ц	-		-
	IN	OUT		NO	Protection from Contamination	-	_			5		0	3
13	Ŕ	0	0		Food separated and protected	0	0	4	2	6	黨		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	l L		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	:7	0	0	8

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	X	0	0	Proper cooling time and temperature	100	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	<b>X</b>		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	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	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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			Π
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		0	0	r
-					

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status Utensils and Equipment	cos	R	W
	OUT	_	_	_	
45	0	<ul> <li>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</li> </ul>	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	O Sewage and waste water properly disposed	0		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	- 3%	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 ten (10) days of the date of th

Signature of Person In Charge

04/25/2023

Date Signature of Environmental Health Specialist

04/25/2023 Date

\*\*\*\* 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.

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



## Establishment Information

Establishment Name: Zarzour's Cafe
Establishment Number #: |605005976

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)				
Triple sink	Chlorine	50					

Equipment Temperature						
Description	Temperature ( Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	39
Sliced Tomatoes	Cold Holding	35
Greens	Hot Holding	178
Black eye peas	Hot Holding	144
Pinto beans	Hot Holding	154
Mashed potatoes	Hot Holding	150
Cream corn	Hot Holding	138
Beef macaroni	Hot Holding	153
Slaw	Cold Holding	41
Chicken dumplings	Cooling	49

Observed Violations							
Total # 1							
Repeated # 0							
18: Chicken dumplings were cooled in fridge not holding below 41, thermometer							
read 42. Dumplings discarded							

<sup>\*\*\*</sup>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: Zarzour's Cafe
Establishment Number: 605005976

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed between task
- 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.

- 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: Nothing cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 19: Hot food above 135
- 20: Cold food below 41
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number:   605005976  Comments/Other Observations (cont'd)  Additional Comments (cont'd)  See last page for additional comments.	Establishment Information	
Establishment Number: 605005976  Comments/Other Observations (cont'd)  Additional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.	Additional Comments (cont'd)	
	See last page for additional comments.	

Establishment Information								
Establishment Name: Zarzour's Cafe								
Establishment Number #. 605005976								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								