



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

88

Establishment Name Smoothie King #594 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 2100 Hamilton Place Blvd ☐ Temporary ☐ Seasonal

City Chattanooga Time in 02:00 PM AM / PM Time out 02:45 PM AM / PM

Inspection Date 05/17/2022 Establishment # 605259872 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Supervision															COS	R	WT												
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties										<input type="radio"/>	<input type="radio"/>	5												
Employee Health															COS	R	WT												
2	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	5												
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>	5												
Good Hygienic Practices															COS	R	WT												
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	5												
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>	5												
Preventing Contamination by Hands															COS	R	WT												
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	5												
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>	5												
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	2												
Approved Source															COS	R	WT												
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	5												
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>	5												
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>	5												
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>	5												
Protection from Contamination															COS	R	WT												
13	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food separated and protected										<input type="radio"/>	<input type="radio"/>	4												
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>	5												
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>	2												

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods															COS	R	WT												
16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	5												
17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>	<input type="radio"/>	5												
Cooling and Holding, Date Marking, and Time as a Public Health Control															COS	R	WT												
18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature										<input type="radio"/>	<input type="radio"/>	5												
19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>	5												
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>	5												
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>	5												
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>	5												
Consumer Advisory															COS	R	WT												
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	4												
Highly Susceptible Populations															COS	R	WT												
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered										<input type="radio"/>	<input type="radio"/>	5												
Chemicals															COS	R	WT												
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>	5												
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>	5												
Conformance with Approved Procedures															COS	R	WT												
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Safe Food and Water										COS	R	WT		
28	<input type="radio"/>	<input checked="" type="radio"/>	Pasteurized eggs used where required							<input type="radio"/>	<input type="radio"/>	1		
29	<input type="radio"/>	<input checked="" type="radio"/>	Water and ice from approved source							<input type="radio"/>	<input type="radio"/>	2		
30	<input type="radio"/>	<input checked="" type="radio"/>	Variance obtained for specialized processing methods							<input type="radio"/>	<input type="radio"/>	1		
Food Temperature Control										COS	R	WT		
31	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control							<input type="radio"/>	<input type="radio"/>	2		
32	<input type="radio"/>	<input checked="" type="radio"/>	Plant food properly cooked for hot holding							<input type="radio"/>	<input type="radio"/>	1		
33	<input type="radio"/>	<input checked="" type="radio"/>	Approved thawing methods used							<input type="radio"/>	<input type="radio"/>	1		
34	<input type="radio"/>	<input checked="" type="radio"/>	Thermometers provided and accurate							<input type="radio"/>	<input type="radio"/>	1		
Food Identification										COS	R	WT		
35	<input type="radio"/>	<input checked="" type="radio"/>	Food properly labeled; original container; required records available							<input type="radio"/>	<input type="radio"/>	1		
Prevention of Food Contamination										COS	R	WT		
36	<input checked="" type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present							<input type="radio"/>	<input type="radio"/>	2		
37	<input checked="" type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display							<input type="radio"/>	<input type="radio"/>	1		
38	<input type="radio"/>	<input checked="" type="radio"/>	Personal cleanliness							<input type="radio"/>	<input type="radio"/>	1		
39	<input type="radio"/>	<input checked="" type="radio"/>	Wiping cloths: properly used and stored							<input type="radio"/>	<input type="radio"/>	1		
40	<input type="radio"/>	<input checked="" type="radio"/>	Washing fruits and vegetables							<input type="radio"/>	<input type="radio"/>	1		
Proper Use of Utensils										COS	R	WT		
41	<input checked="" type="radio"/>	<input type="radio"/>	In-use utensils; properly stored							<input type="radio"/>	<input type="radio"/>	1		
42	<input type="radio"/>	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled							<input type="radio"/>	<input type="radio"/>	1		
43	<input type="radio"/>	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used							<input type="radio"/>	<input type="radio"/>	1		
44	<input type="radio"/>	<input checked="" type="radio"/>	Gloves used properly							<input type="radio"/>	<input type="radio"/>	1		

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Utensils and Equipment										COS	R	WT		
45	<input checked="" type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							<input type="radio"/>	<input type="radio"/>	1		
46	<input type="radio"/>	<input checked="" type="radio"/>	Warewashing facilities; installed, maintained, used, test strips							<input type="radio"/>	<input type="radio"/>	1		
47	<input type="radio"/>	<input checked="" type="radio"/>	Nonfood-contact surfaces clean							<input type="radio"/>	<input type="radio"/>	1		
Physical Facilities										COS	R	WT		
48	<input type="radio"/>	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure							<input type="radio"/>	<input type="radio"/>	2		
49	<input checked="" type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices							<input type="radio"/>	<input type="radio"/>	2		
50	<input type="radio"/>	<input checked="" type="radio"/>	Sewage and waste water properly disposed							<input type="radio"/>	<input type="radio"/>	2		
51	<input type="radio"/>	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned							<input type="radio"/>	<input type="radio"/>	1		
52	<input type="radio"/>	<input checked="" type="radio"/>	Garbage/refuse properly disposed; facilities maintained							<input type="radio"/>	<input type="radio"/>	1		
53	<input type="radio"/>	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean							<input type="radio"/>	<input type="radio"/>	1		
54	<input type="radio"/>	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used							<input type="radio"/>	<input type="radio"/>	1		
Administrative Items										COS	R	WT		
55	<input type="radio"/>	<input checked="" type="radio"/>	Current permit posted							<input type="radio"/>	<input type="radio"/>	0		
56	<input checked="" type="radio"/>	<input type="radio"/>	Most recent inspection posted							<input type="radio"/>	<input type="radio"/>	0		
Non-Smokers Protection Act										COS	R	WT		
57	<input type="radio"/>	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act							<input type="radio"/>	<input type="radio"/>	0		
58	<input type="radio"/>	<input checked="" type="radio"/>	Tobacco products offered for sale							<input type="radio"/>	<input type="radio"/>	0		
59	<input type="radio"/>	<input checked="" type="radio"/>	If tobacco products are sold, NSPA survey completed							<input type="radio"/>	<input type="radio"/>	0		

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 report. TCA, sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge 05/17/2022 Signature of Environmental Health Specialist 05/17/2022

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

Establishment Number #: 605259872

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three comp sink	QA	200	

Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Almond milk-back room	Cold Holding	34
Almond milk-2 door reach in kiosk	Cold Holding	41

Observed Violations

Total # 7

Repeated # 0

2: Employee health/illness policy is unavailable for review and employee is unfamiliar with signs and symptoms of illness. Post policy and/or ensure employees are properly trained on illness and when not to report to work if ill.

36: Numerous cockroaches in all life stages observed on floors, walls, ceilings of storage room in back. Take immediate measures to eliminate infestation of cockroaches.

37: Open container of bulk powder food product in back storage area. Keep bulk containers closed when not in use. This was corrected during inspection.

41: Store scoops handle up in powder products to prevent contamination and having to reach into food to retrieve scoops.

45: Gaskets in two door reach in unit in poor repair. Repair or replace gaskets.

49: Leak at hand wash sink. Repair plumbing.

56: Post current health inspection.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Smoothie King #594

Establishment Number : 605259872

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: (IN) Observed proper handwashing by employees.
- 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 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: No raw animal product in facility
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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.

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

Establishment Information

Establishment Name: Smoothie King #594

Establishment Number : 605259872

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name:	Smoothie King #594
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Establishment Number #:	605259872
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Sources

Source Type:	Water
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Source: Water is from approved source

Source Type:	Food
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Source: Food is from approved source

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments