

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit HWY 58 BBO Permanent O Mobile Establishment Name Type of Establishment 4921 HWY 58 O Temporary O Seasonal Address Chattanooga Time in 03:10 PM AM / PM Time out 03:30; PM AM / PM City Establishment # 605253379 11/10/2021 Embargoed 0 Inspection Date 日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

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О3

Number of Seats 10

Follow-up Required

| 10 | <b>≱</b> -in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    |     |   | 0  |
|----|----------------|-------|------|----|---|-----|---|----|
|    |                |       |      |    | Compliance Status   | cos | R | WT |
|    | IN             | OUT   | NA   | NO | Supervision   |     |   |    |
| 1  | 盔              | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN             | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2  | $\exists x$    | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 |    |
| 3  | ×              | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN             | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | X              | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5  | *              | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|    | IN             | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | 100            | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 釵              | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | ×              | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN             | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9  | 黨              | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0              | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×              | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | 0              | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN             | OUT   |      | NO | Protection from Contamination   |     |   |    |
| 13 | ×              | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | ×              | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | Ħ              | 0     |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  |

|    | Compliance Status   |     |    |    |   |   |   | WT |
|----|---|-----|----|----|---|---|---|----|
|    | IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods |     |    |    |   |   |   |    |
| 16 | 0   | 0   | 0  | 黨  | Proper cooking time and temperatures                                      | 0 | 0 | 5  |
| 17 | 0   | 0   | 0  | 3% | Proper reheating procedures for hot holding                               | 0 | 0 | ۰  |
|    | IN  | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>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 | *   | 0   | 0  | 0  | Proper date marking and disposition                                       | 0 | 0 |    |
| 22 | 0   | 0   | 0  | 氮  | 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<br>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   | 3% |    | Food additives: approved and properly used                                | 0 | 0 | 5  |
| 26 | 黨   | 0   |    |    | Toxic substances properly identified, stored, used                        | 0 | 0 | 9  |
|    | IN OUT NA NO Conformance with Approved Procedures                                     |     |    |    |   |   |   |    |
| 27 | 0   | 0   | ×  |    | Compliance with variance, specialized process, and<br>HACCP plan          | 0 | 0 | 5  |

O Yes 疑 No

### s, chemicals, and physical objects into foods.

L PRACTICES

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=corr   |     |   |    |
|    |     | Compliance Status  | COS | R | W  |
|    | OUT |  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1  |
| 29 |     | Water and ice from approved source   | 0   | 0 |    |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | ١, |
|    | OUT | Food Temperature Control   |     |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 1  |
| 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 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :  |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1  |
| 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 | 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 | 1  |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | r  |
| 44 | 0   | Gloves used properly   | 0   | 0 |    |

Q

| pecti |     | R-repeat (violation of the same code provision<br>Compliance Status                      | COS   | R  | W   |
|-------|-----|--|-------|----|-----|
|       | OUT | Utensils and Equipment   | 1     |    |     |
| 45    | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0     | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0     | 0  |     |
| 47    | 0   | Nonfood-contact surfaces clean   | 0     | 0  |     |
|       | OUT | Physical Facilities  |       |    |     |
| 48    | 0   | Hot and cold water available; adequate pressure  | 0     | 0  |     |
| 49    | 0   | Plumbing installed; proper backflow devices  | 0     | 0  | - 7 |
| 50    | 0   | Sewage and waste water properly disposed   | 0     | 0  | - 2 |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0     | 0  | _   |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0     | 0  | ٠   |
| 53    | 0   | Physical facilities installed, maintained, and clean                                     | 0     | 0  | -   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0     | 0  |     |
|       | OUT | Administrative Items   | Т     |    |     |
| 55    | 0   | Current permit posted  | 0     | 0  | П   |
| 56    | 0   | Most recent inspection posted  | 0     | 0  |     |
|       |     | Compliance Status  | YES   | NO | ٧   |
|       |     |  |       |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act   | - 100 | 0  |     |
| 58    |     | Tobacco products offered for sale  | 0     | 0  | ١ ١ |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0     | 0  |     |

You have the right to request a h ten (10) days of the date of the

Signature of Person In Charge

Date Signature of Environmental Health Specialist

11/10/2021 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) ) 4232098110 Please call ( to sign-up for a class.

11/10/2021

RDA 629

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



|   | Establishment Information         |
|---|-----------------------------------|
| ١ | Establishment Name: HWY 58 BBQ    |
| ĺ | Establishment Number #: 605253379 |

| 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<br>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.  |  |
| Fents 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) |  |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |  |

| Equipment Temperature |                           |  |  |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |  |  |
| Reach in cooler       | 38                        |  |  |  |  |  |  |
|                       |                           |  |  |  |  |  |  |

| Food Temperature               |               |                           |  |  |  |  |  |
|--------------------------------|---------------|---------------------------|--|--|--|--|--|
| Description                    | State of Food | Temperature ( Fahrenheit) |  |  |  |  |  |
| Potato salad (Reach in)        | Cold Holding  | 38                        |  |  |  |  |  |
| Potato salad (reach in cooler) | Cold Holding  | 38                        |  |  |  |  |  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information   |  |
|---|--|
| Establishment Name: HWY 58 BBQ  |  |
| Establishment Number: 605253379   |  |
|   |  |
| Comments/Other Observations   |  |
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| <b>15</b> :   |  |
| 16:   |  |
| <b>17</b> :   |  |
| 18:   |  |
| 19:   |  |
| 20: Reach in cooler rear of facility holding TCS foods at 41°F and below. |  |
| 21:<br>22:  |  |
| 23:   |  |
| 24:   |  |
| 25:   |  |
| 26:   |  |
| 27:   |  |
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| Additional Comments                    |  |
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| See last page for additional comments. |  |
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| tablishment Number: 605253379  Imments/Other Observations (cont'd)  Iditional Comments (cont'd) | Establishment Information      |             |     |  |
|---|--------------------------------|-------------|-----|--|
| ablishment Number: 605253379  Imments/Other Observations (cont'd)  Iditional Comments (cont'd)  | Establishment Name: HWY 58 BBQ | )           |     |  |
| ditional Comments (cont'd)  | Establishment Number: 60525337 | 9           |     |  |
| ditional Comments (cont'd)  |                                |             |     |  |
| ditional Comments (cont'd)  | Comments/Other Observation:    | s (cont'd)  |     |  |
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|   | Additional Comments (contid)   | 1           |     |  |
| ee last page for additional comments.   |                                |             | _   |  |
|   | see last page for additi       | onal commen | ts. |  |
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| Establishment Information  |         |
|--|---------|
| Establishment Name: HWY 58 BBQ   |         |
| Establishment Number #: 605253379  |         |
| Sources  |         |
| Source Type:   | Source: |
| Additional Comments  |         |
| Reach in cooler in rear of facility holding TCS foods at 41°F and below. |         |
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