TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc			S. S.																
Est	abisi	nen	t Nar		Easy Bistro	& Bar Kitchen						-				Farmer's Market Food Unit @ Permanent O Mobile	≻	ረ	
Adx	iress				801 Chestn	ut St.						Typ	eoft	Establi	shme	O Temporary O Seasonal		J	
City	,				Chattanoog	a	Time in	11	.:3	0 A	M	AJ	/ PI	M Tir	me ou	а <u>12:15: РМ</u> ам/рм			
		n Da	te		03/02/202	22_Establishment #				1									
			spect		Routine	O Follow-up	O Complaint			O Pre			-) Cor	rsuitation/Other			
Ris	k Cat	egon	,		01	\$2(2	03			04		2		Fo	ollow-	up Required O Yes 鏡 No Number of S	Seats	10)8
			isk i													to the Centers for Disease Control and Prever control measures to prevent illness or injury.			
				as c	outripating fact								_			INTERVENTIONS			
				elgnet		IN, OUT, NA, NO) for e	ach numbered Hem	. For		mark	el 00	π, ••	irk CC	38 or R	t for e	ach item as applicable. Deduct points for category or subcat)	
17	⊧in c	ompili	ance		OUT=not in complian Com	nce NA=not applicable pliance Status	NO=not observe	d COS	R		S=cor	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	٥			Person in charge p performs duties	present, demonstrates k	nowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2	N X		NA		Management and f	Employee Health food employee awarene	ss; reporting	0	0		17	0	0			Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	黨	0				riction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4	X	0	NA			od Hygienic Practice ing. drinking. or tobecco		0	0		19	00	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	XX IN		NA			eyes, nose, and mouth ing Contamination by	/ Hands	0	0	-		12	00	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	0	0			Hands clean and p No bare hand cont	properly washed tact with ready-to-eat for	ods or approved		0	5	22		0	×		Time as a public health control: procedures and records	0	0	
7	区区	0	0	0	alternate procedure			0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9	IN S	OUT	NA	NO	Food obtained from	Approved Source	00000000			_	23	×	O OUT	O NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	×	Food received at p	roper temperature		0	0		24		001	200	NO	Pasteurized foods used; prohibited foods not offered	0	0	5
11	定意	0	0	0	Required records a	ition, safe, and unadulte available: shell stock tag		0 0	0 0	5	-	IN	OUT		NO	Chemicals	-	-	-
	IN	OUT	NA	-	destruction Protect	ction from Contamin	ation				25	0	0	26		Food additives: approved and properly used	0	0	5
		00			Food separated an Food-contact surfa	id protected ices: cleaned and sanitiz	zed	00	0	4	26	<u>≋</u> ≥	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ű
	2		_		Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5
				-									-		_		_		
				GOO	d Ketall Practic	es are preventive r								_	gens	, chemicals, and physical objects into foods.			
				00	I=not in compliance		COS=corre	cted o	n-site				IGR			R-repeat (violation of the same code provision)			
	_	OUT				Food and Water			R			0	UT			Compliance Status Utensiis and Equipment	cos	R	WT
_	8 9				d eggs used where lice from approved			0	0	2	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
;	0	O OUT	Varia	nce c		ized processing method mperature Control	5	0	0	1	40	5 (o v	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	11	0	Prop		oling methods used	; adequate equipment fo	or temperature	0	0	2	47	_	∭ Ν UT	lonfoo	d-cor	tact surfaces clean Physical Facilities	0	0	1
_	2		Plant	food	properly cooked for				0	1	41	8 (D H			water available; adequate pressure		0	2
	i3 i4				thawing methods u eters provided and a			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	0	00	2
	e	OUT	Eend			Identification	anda ana Tabla	_			5	_	_			s: properly constructed, supplied, cleaned	0	0	
	5	O OUT	F000	prop		I container; required rec		0	0	1	53			-	·	use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
;	6	0	Insec	ts, ro	dents, and animals	not present		0	0	2	54	-+	_			ntilation and lighting; designated areas used	0	0	1
;	17	0	Cont	amina	ition prevented duri	ing food preparation, sto	rage & display	0	0	1		0	υт			Administrative Items			
	8				leanliness			0	0	1	54	_				nit posted	0		0
_	:9 10				ths; properly used a ruits and vegetable			0		1	54	\$ (D IM	lost re	cent	Inspection posted Compliance Status		0 N0	WT
_	1	OUT O	In-us	e uter	Proper nsils; properly store	d Use of Utensils		0		1	5	,		ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	x		
-	2	0	Uten	sils, e	quipment and linen	is; properly stored, dried cles; properly stored, us		0	0	1	53	8	T	obacc	o pro	ducts offered for sale oducts are sold. NSPA survey completed	0	0	0
	Ă				ed properly	nas, property stored, es			ŏ										
ser	ice et	tablis	hmen	t perm	sit. Items identified as	s constituting imminent he	alth hazards shall be	corre	cted i	mmedi	ately a	or ope	ration	is shall	l ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	t in a	consp	icuous
	ner a et. T.					ort in a conspicuous mann 14-708, 68-14-709, 68-14-71				t a hea	ring n	egard	ing thi	is repo	rt by f	lling a written request with the Commissioner within ten (10) day	s of the	e date	of this
	1				\mathcal{I}		03/0)2/2	022	2		4	Þ	n	5?	El)3/0)2/2	2022
Sic			-				50,0					1	/	~ ~					
- 0	natu	re of	Pers	on in	Charge				[Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date
	natu	re of	Pers	on In	Charge				und	on ou	r web	site,	http	://tn.g	jov/h	ental Health Specialist ealth/article/eh-foodservice **** eath/article/eh-foodservice ****			Date

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mo	nth at the county health department.	RDA 62
(Net: 0-15)	Please call () 4232098110	to sign-up for a class.	100.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: Ea	asy Bistro & Bar Kitchen					
Establishment Number #:	605301115					

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not ammatively 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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish Machine (Surface temp) Triple Sink	Hot Water QA	150	160					

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

Food Temperature Description	State of Food	Temperature (Fahrenheit
Bibb Lettuce	Cold Holding	39
Salami	Cold Holding	39
Cut Leafy Greens	Cold Holding	37
Shrimp	Cold Holding	37

Observed Violations

Total # 2 Repeated # ()

47: Ice machine dirty inside at deflector panel.

53: Ceiling in poor repair in prep area leading to walk in cooler unit.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Easy Bistro & Bar Kitchen

Establishment Number : 605301115

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (NO) Did not observe situation that required handwashing at time of inspection.

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: (IN) Records available for shellfish/oysters. Tags maintained for 90 calendar days.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) HACCP plan provided for ROP special process.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Easy Bistro & Bar Kitchen Establishment Number : 605301115

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Easy Bistro & Bar Kitchen Establishment Number # 605301115

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments