

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit The Bread Basket Remanent O Mobile Establishment Name Type of Establishment 1301 Dorchester Road, Suite 101 O Temporary O Seasonal Address Chattanooga Time in 03:00 PM AM/PM Time out 03:20; PM AM/PM City 11/04/2021 Establishment # 605302998 Embargoed 0 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Follow-up Required

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed C							
Compliance Status				Compliance Status	cos	R	WT	
	IN	оит	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2 % O N			Management and food employee awareness; reporting	0	0			
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use		0	
5	黨	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	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5
8	×				Handwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source		0	
10	0	0	0	3%	Food received at proper temperature		0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction		0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected		0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-		0	2

Compliance Status						COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	roper hot holding temperatures		0	
20	243	0	0		roper cold holding temperatures		0	5
21	*	0	0	0	roper date marking and disposition		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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	_	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

$\overline{}$												
GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
	Compliance Status COS R W							Compliance Status				WT
OUT Safe Food and Water								OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	0 0 1		1.	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29		Water and ice from approved source	0		2	1	40		constructed, and used			_'
30		Variance obtained for specialized processing methods	0	0	1]	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	UT Food Temperature Control				40	_	vvarewasning racinoes, installed, maintained, dised, test surps				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1	47 O		Nonfood-contact surfaces clean	0	0	1
31	١٩	control	١٠	١٩	2	Ш		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding		0	1	1.	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	0			1	1	49		Plumbing installed; proper backflow devices	0	0	2	
34	0	Thermometers provided and accurate	0	Т	1	1	50	0	Sewage and waste water properly disposed	0	О	2
	OUT	T Food Identification				1	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	T Prevention of Food Contamination						53 O Physical facilities installed, maintained, and clean			0	1
36	0	Insects, rodents, and animals not present	0	0	2	1	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	preparation, storage & display O O 1		1		OUT	Administrative Items				
38	0	Personal cleanliness	0	0	1	1	55	0	Current permit posted	0	О	_
39	0	Wiping cloths; properly used and stored	0	0	1	1.	56	0	Most recent inspection posted	0	0	۰
40		Washing fruits and vegetables	0	0	1	1	\Box		Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1.			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	ТО	1	1	57		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	7	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1						

n (10) days of the date of the

11/04/2021 11/04/2021 Date Date Signature of Environmental Health Specialist

**** 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



hrenhelt)
ihrenhelt)
hranha#1
hrenheit)
hrenheit)
hrenheit)
hrenhelt)
hrenheit)
hrenheit)
hrenheit)
ihrenheit)
ihrenheit)
ihrenheit)
hrenheit)
hrenheit)
hrenheit)
hrenheit)
threnheit)
hrenheit)
hrenheit)
3

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Bread Basket Establishment Number: 605302998

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Proper handwashing observed.
- 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: 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: (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: (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: (NA) Establishment does not cold hold TCS foods.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: The Bread Basket	
Establishment Number: 605302998	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional comments.	

Establishment Information								
Establishment Name: The Bread Basket								
Establishment Number #. 605302998								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								