TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

														Γ		_				
Establishment Name			Common Table					Type of Establishment O Fermer's Market Food Unit W Permanent O Mobile												
					3413 Broad St.					Тур	e of E	stabli	shme	O Temporary O Seasonal						
City	,			(Chattanooga		Time in	09	9:3	0 A	M	AJ	//PI	4 Tir	ne ou	и 10:30: АМ АМ/РМ				
Insp	pectic	on Da	te	(05/31/202	3 Establishment #							d 0							
Puŋ	pose	of In	spect		Routine	O Follow-up	O Complaint			O Pro					Cor	nsultation/Other				
Risi	k Cat	tegon	,		01	¥22	O 3			O 4				Fo	llow-	up Required O Yes 🕱 No	Number of S	eats	275	5
		R														to the Centers for Disease Contro control measures to prevent illnes		ion		
						FOODBORN	E ILLNESS RJ	SK F	ACT	ORS	AND	PU	LIC	HEA	LTH	INTERVENTIONS				
IN	bin o	(Ch ompili			OUT=not in compliance		NO=not observe		ite ma							ach item as applicable. Deduct points for ca pection R=repeat (violation of the				
	_	_	_	_		ance Status			R	WT	Ē			ie dari	-9	Compliance Status		cos	R	WΤ
_		OUT	NA	NO	Person in charge pre	Supervision sent, demonstrates kr	rowledge, and					IN	OUT	NA	NO	Cooking and Robesting of Time/Te Control For Safety (TCS) Fo				
1	义 IN		NA	NO	performs duties	Employee Health		0	0	5		00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	a	0	응	5
	X	0			Management and for	od employee awarene	ss; reporting		0	5	Ë			NA	NO	Cooling and Holding, Date Marking,	and Time as		-	
3	笑 IN	O OUT	NA	NO	Proper use of restrict Good	bon and exclusion I Hygienic Practice		0	0	_	18	0	0	0	<u>X</u> 4	a Public Health Control Proper cooling time and temperature		0	0	_
4		0		0	Proper eating, tasting	g drinking or tobacco yes, nose, and mouth		0	8	5	19	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		0	Õ	Proper hot holding temperatures Proper cold holding temperatures		0	ŝ	
	IN	OUT	NA	NO	Preventing	g Contamination by	Hands		· · · ·		21	**	ŏ	ŏ		Proper date marking and disposition		ŏ	ŏ	5
6	直截	0	0	0		t with ready-to-eat foo	ds or approved	6	0 0	5	22		0	×	-	Time as a public health control: procedure	s and records	0	이	
8	X		-			properly supplied and	accessible	0	0	2	23	_	OUT	NA		Consumer Advisory Consumer advisory provided for raw and a	undercooked	0	0	4
	黨	0	NA		Food obtained from a				0			N N	OUT	-	_	food Highly Susceptible Populat	lons	-	-	-
10 11	0	8	0	×	Food received at pro Food in good condition	per temperature on, safe, and unadulte	rated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods r	not offered	0	0	5
12	0	0	×		Required records av destruction	ailable: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chemicals				
13		OUT O	NA	NO	Protect Food separated and	ion from Contamina protected	ition	0		4	25 26	0 溪	0	X		Food additives: approved and properly use Toxic substances properly identified, store		8	응	5
14	×	0			Food-contact surface	es: cleaned and sanitiz		ŏ	ŏ		Ë			NA		Conformance with Approved Pr	ocedures	-	-	
15	X	0			Proper disposition of served	unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Retail Practice	s are preventive n	neasures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
										ar/Al			ICE	3						
_	_			001		ance Status	COS=corre		R R		inspe				_	R-repeat (violation of the same Compliance Status		cos	R	WT
2	8	OUT	Paste	eurize	Safe Fo d eggs used where re	equired		0	0	1	4		UT D	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	designed,			
	9 10				ice from approved so btained for specialize	ource of processing methods	5	0	0	2	F	-	0			and used		\rightarrow	<u> </u>	1
		OUT			Food Tem	perature Control					4		-			g facilities, installed, maintained, used, test itact surfaces clean	strips		0	1
	И	0	contr	ol		idequate equipment fo	rtemperature	0	0	2		0	UT			Physical Facilities				
_	12				properly cooked for h thawing methods use			8	8		4	_	_			I water available; adequate pressure stalled; proper backflow devices		8	읡	2
3	14				eters provided and ac			0	0	1	5					waste water properly disposed is: properly constructed, supplied, cleaned		0	8	2
3	15		Food	i prop		container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained		_	0	1
		OUT			Prevention of	Food Contaminatio	n				5	3 2	K P	hysica	il faci	lities installed, maintained, and clean		_	•	1
3	6	0	Insec	ts, ro	dents, and animals n	ot present		0	0	2	5	4 8	R A	dequa	te ve	ntilation and lighting; designated areas use	d	0	이	1
	17					g food preparation, sto	rage & display	0	0	1		_	UT			Administrative items				
	8 9	-			leanliness ths; properly used an	d stored		8	0	1	5		_		-	nit posted inspection posted		8	0	0
4	0	O OUT	Wast	hing fr	ruits and vegetables	Jse of Utensils		0	0	1		-	_	_	_	Compliance Status Non-Smokers Protection A		YES	NO	WT
	1	12			nsils; properly stored		have dived		8		5					with TN Non-Smoker Protection Act		ह्य	읭	_
- 4	2	0	Singl	e-use	/single-service article	properly stored, dried is; properly stored, use			0	1	5					ducts offered for sale oducts are sold, NSPA survey completed		0	8	°
		0	Glow		ed properly			0	0							Reported electricity of an identical side feature				
P. Contractor	4					an indefinite states (1880) allowed an	and shared in a succession	allow a					1.11.1				the second in second			
serv	ure to fce e	o corre stablis	hmen	t perm	sit. Items identified as o		alth hazards shall b	e corre	cted i	mmedi	ately	or ope	ration	is shall	ceas	e. You are required to post the food service es	tablishment permit	in a o	mspie	uous
serv	ure to fce e	stablis	ihmen st the	t perm most r	sit. Items identified as o recent inspection report	onstituting imminent he	alth hazards shall b er. You have the rig	e corre pht to r	cted i eques	mmedi	ately	or ope	ration	is shall	ceas		tablishment permit	in a o	mspie	uous
man repo	ure to fice en ner a ert. T.	stabilis nd po CA 1	V		it. Items identified as c recent inspection report 14-703, 68-14-706, 68-14-	onstituting imminent he in a conspicuous mann	alth hazards shall b er. You have the rig	e corre pt to r 16, 4-5	cted i eques -320,	mmedi t a her	iately - ring r	egard		w	lu	You are required to post the food service estimate a written request with the Commissioner w	tablishment permit ithin ten (10) days	in a o	date o	uous xf this
man repo	ure to fice en ner a ert. T.	stabilis nd po CA 1	V		it. Items identified as c recent inspection report (4-703, 68-14-706, 68-14 WWC Charge	onstituting imminent he in a conspicuous mann 708, 68-14-709, 68-14-711	alth hazards shall b er. You have the rig 1, 68-14-715, 68-14-7 05/3	31/2	023	a her a her B Date	ving r	gnatu	re of	enviro		You are required to post the food service estimate a written request with the Commissioner w	tablishment permit ithin ten (10) days	in a c of the	1/2	uous xf this
servi man repo	natu	re of	V	on in	it. Items identified as c recent inspection report (4-703, 68-14-706, 68-14 WWC Charge	onstituting imminent be in a conspicuous mann 708, 68-14-709, 68-14-711 Additional food safety	alth hazards shall b er. You have the rig 1, 68-14-715, 68-14-7 05/3 y information car	31/2	ofied in agues 320. 023 [sund o	a her a her B Date on ou	Sig r web	gnatu	ration ing thi re of http:	Enviro		You are required to post the food service estimate a written request with the Commissioner w	tablishment permit ithin ten (10) days	in a c of the	1/2	023

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA		
(101.0-10)	Piease call () 4232098110	to sign-up for a class.	1.54.0

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Common Table Establishment Number #: 605262699

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 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.	
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 (Fahrenhelt)			
Triple Sink Dish Machine	QA Chlorine	200 50				

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
All refrigeration @ 41°F. Product temperatures taken from each	

Decoription	State of Food	Temperature (Fahrenheit)
Proscuitto	Cold Holding	39
Pepperoni	Cold Holding	39
Chicken (cooling drawer)	Cold Holding	40
Sausage (cooling drawer)	Cold Holding	38
Ground Beef (walk in)	Cold Holding	39
Chicken Wings (walk in)	Cold Holding	39
Rice	Hot Holding	148
Cut Tomatoes (salad low boy)	Cold Holding	38
Ham (low boy cookline)	Cold Holding	41

Observed Violations

Total # 5 Repeated # ()

34: No thermometer provided for low boy unit on cookline.

- 41: In use utensils stored in standing water (118*F).
- 47: Some non-food contact surfaces dirty.
- 53: Floors dirty behind/underneath equipment.

54: Designated areas not utilized for employee personal items.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Common Table Establishment Number : 605262699

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (IN) An employee health policy is available.

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: (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: (NO) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18: (NO) No TCS foods observed in the cooling process at time of inspection.

19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.

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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

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: Common Table

Establishment Number: 605262699

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Common Table

Establishment Number # 605262699

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

Additional Comments