

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Ms Tees BBQ and Soul Food Establishment Name Permanent O Mobile Type of Establishment 2215 Crutchfield St O Temporary O Seasonal

Chattanooga Time in 12:00 PM AM/PM Time out 01:00: PM AM/PM

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

12/16/2021 Establishment # 605307115

Number of Seats 12 Risk Category О3 04 Follow-up Required O Yes 疑 No rted to the Centers for Dis

Embargoed 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

115	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=co	rrecte	d on-si	te dur	ing ins	pection Rerepeat
					Compliance Status	cos	R	WT						Compliance St
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheati
17	盔	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	<u> </u>	_	T.						Control For Sa
ויו	540	0			performs duties	0	0	5	16		0	0	黨	Proper cooking time and te
	IN	OUT	NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedure
2	380	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, D
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public H
	IN	OUT	NA	NO	Good Hygienic Practices				18	_	0	0	涎	Proper cooling time and ter
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	0	黨	Proper hot holding tempera
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	245	0	0		Proper cold holding temper
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and di
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health con
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	["	_	_		_	Time as a public reasor cor
Ľ	520	_	_		alternate procedures followed	_				IN	OUT	NA	NO	Consum
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		Consumer advisory provide
		OUT	NA	NO	Approved Source		_	_	1	_	_			food
9	×	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Suscep
10	0	0	0	×	Food received at proper temperature	0	0]	24	0	0	320		Pasteurized foods used; pr
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	1	_	ľ	(40)		Pasteurized roods used, pr
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Che
		OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved a
13	X	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly
14	×		0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X		Compliance with variance, HACCP plan

oxdot	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	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	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	
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 HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
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	1
44	_	Gloves used properly	0	0	_

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

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by rt. T.C.A. 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. thin ten (10) days of the date of th

12/16/2021

12/16/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Ms Tees BBQ and Soul Food
Establishment Number #: |605307115

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 twenty-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 (Fahrenheit)			
Triple sink	Chlorine	100				

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Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Hotdog	Cold Holding	37
Ribs	Cold Holding	37
Slaw	Cold Holding	37

Observed Violations
Total # B
Repeated # ()
46: No test strips.
47: Nonfood-contact surfaces soiled or dirty.
49: Leak observed at triple sink.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ms Tees BBQ and Soul Food

Establishment Number: 605307115

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 hand washing 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: Source approved.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 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 Name: Ms Tees BBQ and Soul Food			
Establishment Number: 605307115			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment information				
Establishment Name: Ms Tees BBQ and Soul Food Establishment Number # 605307115				
Lauriannien Ivanber #;	605307115			
Sources				
	Faad	Ca	Come	
Source Type:	Food	Source:	Sams	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			

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