TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1	.85	-17 1000						_											
*		H.	S. S. P.															7	
Establishment Name			South					Turn	o of F	Tetabli	e la ma	O Farmer's Market Food Unit @ Permanent O Mobile							
Address 114		114 Main W. St. Type of Establishment O Temporary O Seasonal																	
City					Chattanoog	a	Time in	02	2:4	3 F	M	A	1/PI	и ти	me ou	и 03:39: РМ АМ / РМ			
		- 0			04/11/202	22 Establishment						-							
	Ispection Date 04/11/2022 Establishment # 605219761 Embargoed 0 Uurpose of Inspection WRoutine 0 Follow-up 0 Complaint 0 Preliminary 0 Consultation/Other						_												
				0011							200110016	ary					C	24	
ROSA	A Category 01 X2 03 04 Follow-up Required 0 Yes X No Number of Seats 24																		
				as c	ontributing fac					_						control measures to prevent illness or injury.			
		(11	uric de	algna	ed compliance state											INTERVENTIONS ach liam as applicable. Deduct points for category or subc	tegory.	J)	
IN	⊧in c	ompii	ance			nce NA=not applicable pliance Status	NO=not observ				S=con	recter	t on-si	ite duri	ng ins	spection R=repeat (violation of the same code prov		1.01	WT
h	IN	OUT	NA	NO	Com	Supervision		cos	ĸ	<u>"'</u>	h	IN	0.07	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	100	R	WT
1	黨	0				oresent, demonstrates	knowledge, and	0	0	5			OUT			Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health					16 17		00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	XX	0				food employee awarer riction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time at	·		
Ľ	_	-	NA	NO		od Hygienic Practic		Ľ		-	18	R.	0	0	0	Public Health Centrol Proper cooling time and temperature	0	о	
4	X	0		0	Proper eating, tast	ting, drinking, or tobacc	o use	0	0	5	19	X	0	0	-	Proper hot holding temperatures	0	0	
	高 IN		NA			eyes, nose, and mout ing Contamination		0	0	-	20 21	14	00	8	0	Proper cold holding temperatures Proper date marking and disposition	+8	8	5
6	_	0		0	Hands clean and p	properly washed		0	0		22	_	0	0		Time as a public health control: procedures and records	0	0	
7	X	0	0	0	alternate procedur	tact with ready-to-eat fi res followed	oods or approved	0	0	*		IN	OUT	NA	NO	Consumer Advisory			
8	XX IN	ᇮ	NA	NO	Handwashing sink	s properly supplied an Approved Source	d accessible	0	0	2	23	0	0	1		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0	-			m approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations			
	0 ※		0	2		proper temperature sition, safe, and unadu	terated	8	0	5	24	0	ο	X		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	ō	×	0		available: shell stock to		ō	ō		H	IN	OUT	NA	NO	Chemicals			
			NA	NO	Prote	ction from Contami	nation				25	0	0	X		Food additives: approved and properly used	0	0	5
13	夏夏	00	8		Food separated an Food-contact surfa	nd protected aces: cleaned and san	tized	8	0	4	26	_	0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	10	0	
	×	_	-		Proper disposition	of unsafe food, returned			-		27	-		8		Compliance with variance, specialized process, and HACCP plan	0	0	5
					served			-								HWCCP pan			
				Goo	d Retail Practic	es are preventive	measures to co						<u> </u>		gens	s, chemicals, and physical objects into foods.			
				- 01	T=not in compliance		COS=com	GOO					ICE	3		R-repeat (violation of the same code provision			
	_		_		Com	pliance Status	000 000		R		Ē					Compliance Status		R	WT
2	8	001	Past	euríze	Safe I d eggs used where	Food and Water		0	0	1			UT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
2	9	Ō	Wate	r and	ice from approved	source	4-	0	0	2	45	· ·				and used	0	0	1
	0	OUT	Varia	ince (ized processing metho mperature Control	05	0	0	1	46	(o v	Varewo	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used	t; adequate equipment	for temperature	0	0	2	47	_	N D	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3	2		Plant	food	properly cooked fo			0	0	1	48		_	lot and	i cold	I water available; adequate pressure	0	0	2
3	_				thawing methods u			0	0	1	49	_				stalled; proper backflow devices	_	0	
-3	4	OUT	Then	morm	eters provided and Food	accurate d identification		0	0	1	50	_	-			waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
3	5	0	Food	i prop	erly labeled; origina	al container; required n	ecords available	0	0	1	52	_	_			use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminat	ion				53	13	K P	hysica	al faci	ilties installed, maintained, and clean	0	25	1
3	6	0	Insec	ts, ro	dents, and animals	not present		0	0	2	54	•	o ∧	dequa	nte ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented dur	ing food preparation, s	torage & display	0	0	1		0	υτ			Administrative items			
3	_	-			leanliness			0	0	1	55					nit posted	0	0	0
	9 0			- N	ths; properly used ruits and vegetable			8	0	1	56		N ∣N	lost re	cent	Compliance Status		0	WT
F	4	OUT	* rdis	- gi		- r Use of Utensils		-		-						Non-Smokers Protection Act			
	_	_			nsils; properly store	d	al handlad	8	8		57 58					with TN Non-Smoker Protection Act ducts offered for sale	X	8	
4	_	0	Singl	e-use	/single-service arti	ns; properly stored, drie cles; properly stored, u		0	0	1	58					oucts onered for sale oducts are sold, NSPA survey completed		8	0
1	4				ed properly				0	_									
																Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per			
man repo	nera rt. T.			ns 68-	14-703, 68-14-706, 68-	14-708, 68-14-709, 68-14-7				t a hea	ring re	gard	ing thi	is repo	rt by f	filing a written request with the Commissioner within ten (10) do	ys of th	e date	of this
	/	1	1c	2	Las	10							1						

	04/11/2022		\land $>$ $<$	04/11/2022
Signature of Person In Charge	Da	e Signat	re of Environmental Health Specialis	t Date
	**** Additional food safety information can be found on	our website	http://tn.gov/health/article/eh-food	Iservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 60		
(19220) (109. 0-10)	Please call () 4232098110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mean Mug Coffeehouse South Establishment Number # 605219761

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 CMA	Quat Chlorine	150 50					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Salad greens	Cooling	45
Sprouts	Cooling	44
Cream cheese	Cold Holding	35
Cheeses	Cold Holding	36
Fresh fruit	Cold Holding	38
Quiche	Cold Holding	37
Deli meats	Cold Holding	37
Grits	Hot Holding	130
Eggs	Hot Holding	135
Oatmeal	Hot Holding	140

Observed Violations

Total # 3

Repeated # ()

39: In use towel left on prep tables, couple areas

41: Ice scoop handle was laying in ice must keep scoop in clean containers outside ice or leave handle up

53: Ceiling tiles still missing in two places, over bread table and over rack at dish machine with clean dishes

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605219761

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:

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:

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NÁ) 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:

19: Time posted on lids of hot held foods

20:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Time was posted not sure all food was placed in hot pans all at same time, egg pan partially full, grits full but not above 135, pan with just hot water was below 135

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: Keep cleaner spray bottles away from pitcher used for water service

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

58:

***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: Mean Mug Coffeehouse South Establishment Number : 605219761

Comments/Other Observations (cont'd)

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

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Sources				
Source Type:	Food	Source:	US Food	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments