

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

COS R WT

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O Farmer's Market Food Unit Cajun Oasis Establishment Name Permanent O Mobile Type of Establishment 2100 Hamilton Place Blvd Unit 302 O Temporary O Seasonal Address Chattanooga Time in 11:27; AM AM/PM Time out 12:07; PM AM/PM City 11/10/2021 Establishment # 605258923 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 0 ase Control and Prevention

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provi																
	Compliance Status COS R WT Compliance Status																
	IN	out	r N/	N N	ю	Supervision							IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
17	9-2	┰	_	_	Perso	on in charge present, demonstrates knowledge, and	_		_						Control For Safety (TCS) Foods		
ין	氮				perfor	rms duties	0	0	5	16	0	0	0	黨	Proper cooking time and temperatures		
		OUT	N/	A N		Employee Health	Employee Health			17	0	0	0	X	Proper reheating procedures for hot holding		
2	DX	0			Mana	agement and food employee awareness; reporting	0	0 0							Cooling and Holding, Date Marking, and Time as		
3	寒	0			Prope	er use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control		
	IN	OUT	N/	N N	0	Good Hygienic Practices				18	災	0	0	0	Proper cooling time and temperature		
4		0	-			er eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures		
5	黨	0	_			scharge from eyes, nose, and mouth	0	0	Ľ	20		0	0		Proper cold holding temperatures		
	IN OUT NA NO Preventing Contamination by Hands					21	X	0	0	0	Proper date marking and disposition						
6	黨	0		<u> </u>		s clean and properly washed	0	0		22	0	l٥	X	0	Time as a public health control: procedures and records		
17	80	0	Ιo	·Ια		are hand contact with ready-to-eat foods or approved	0	0	5					_			
L.			_			nate procedures followed	_		Щ.		IN	OUT	NA	NO	Consumer Advisory		
8		0			Hand	twashing sinks properly supplied and accessible	0	23 0 0 2			Consumer advisory provided for raw and undercooked						
-	_	OUT	-	N N		Approved Source	-		_	\vdash		OUT		110	food		
9	-	_	_		_	obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations		
10		0		1 2		received at proper temperature	0	0	5	24	0	l٥l	333		Pasteurized foods used; prohibited foods not offered		
11	100	0	-	_		in good condition, safe, and unadulterated	0	0	l ° I		_	_	-		, , , , , , , , , , , , , , , , , , , ,		
12	0	0	120	٥ ١		ired records available: shell stock tags, parasite uction	0	0			IN	OUT		NO	Chemicals		
		OUT		A N	0	Protection from Contamination				25		0	-XX		Food additives: approved and properly used		
13	篾	0	0		Food	separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used		
14	×	0	0		Food-	-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		
15	×	0			Prope	er disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan		

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			GOO		
		OUT=not in compliance COS=con			
		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	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification		_	
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status Utensils and Equipment	cos	к	W
	OUT	-	_	_	
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	\top		
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
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	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59	1	If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regi n ten (10) days of the date of th 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

Date Signature of Environmental Health Specialist

11/10/2021 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.

11/10/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Cajun Oasis								
Establishment Number #: 605258923								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.			-					
Age-restricted venue does not require each per	son attempting to gain entry	y to submit acceptable f	orm of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.					
Garage type doors in non-enclosed areas are n	ot completely open.							
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	renhelt)				
Food Temperature								
Description		State of Food	Temperature (Fahi	renheit)				

Observed Violations							
Total # 2							
Repeated # ()							
37: Wet towels stored on top of food working areas.							
45: Excessive carbon build up on grill.							
""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: Cajun Oasis Establishment Number: 605258923

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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling methods used.
- 19: See temps
- 20: See temps.
- 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.

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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: Cajun Oasis	
Establishment Number: 605258923	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
Establishment Name: Cajun Oasis								
Establishment Number # 605258923								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								