TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1000	HAN S	A. C. S.																	
Esta	blis	hmen	t Nar		Lola Beans									- to b E	-	Farmer's Market Food Unit Ø Permanent O Mobile	9		K	
Add	ress				1105 McDona	ald Dr					_	Typ	e of E	stabli	shme	O Temporary O Seasonal				
City					Chattanooga		Time in	09	9:3	Q	M	A	// PN	л Tir	me ou	иt 10:05: PM АМ/РМ				
Insp	ecti	on Da	rte		06/08/202	2 Establishment #						_	d 0							
Purp	ose	of In	spec		Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other				
Risk	Ca	tegon	,		1 1	02	03			O 4				Fo	ilow-i	up Required O Yes 氨 No	Number of Se	ats	0	
		R	isk I													to the Centers for Disease Control control measures to prevent illness		ion		
						FOODBORN	E ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	uin e	(C) ompli		algnat	OUT=not in compliance		NO=not observe		ite ma							ach Item as applicable. Deduct points for catego pection R=repeat (violation of the sar				
_		_		_		iance Status	10 10 00011		R	WT	Ē			10 001	-go	Compliance Status			R	WT
-		OUT	NA	NO	Person in charge pre	Supervision sent, demonstrates kr	owledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Tem Control For Safety (TCS) Foo				
1	<u>川</u>	O OUT	NA	NO	performs duties	Employee Health		0	0	5		0	0	×		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	응	5
_	X	0			Management and foo	od employee awarene	s; reporting		0	5	Ë	IN		NA	NO	Cooling and Holding, Date Marking, an			-	
3	実 IN	O OUT	NA	NO	Proper use of restrict Good	bon and exclusion Hygionic Practico		0	0	-	18	0	0	X	0	a Public Health Control Proper cooling time and temperature		0	0	
4		0		0	Proper eating, tasting	g. drinking, or tobacco ves, nose, and mouth		0	8	5	19	0 Xá		2		Proper hot holding temperatures Proper cold holding temperatures		0	<u></u>	
	IN	OUT	NA	NO	Preventing	g Contamination by	Hands					1		ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
_	直区		0			t with ready-to-eat foo	ds or approved	0	0 0	5	22	-	0	×	-	Time as a public health control: procedures a	ind records	0	0	
8	X	0				properly supplied and a	ccessible	0	0	2	23	_	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and une	sercooked	0	0	4
9	黨	OUT O			Food obtained from a			0	0			IN	OUT		NO	food Highly Susceptible Population		- 1	-	
		0	0	×		on, safe, and unadulte		00	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not	offered	0	0	5
12			X	0	Required records ava destruction	ailable: shell stock tag	s, parasite	0	0			IN	ουτ			Chemicals				
		OUT		NO	Protect Food separated and	ion from Contamina protected	tion	0	0	4		0 度	0	X		Food additives: approved and properly used Toxic substances properly identified, stored,	used	0	응	5
_	_	0	0			es: cleaned and sanitiz unsafe food, returned		0	0	5		IN		NA	-	Conformance with Approved Proc Compliance with variance, specialized proce	edures	_	_	
15	2	0			served	unsare roos, recurred	lood not re-	0	0	2	27	0	0	黛		HACCP plan	and and	0	0	5
				Goo	d Retail Practice	s are preventive n	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects in	to foods.			
				011			668						ICES	;			to one trices			
				00		ance Status	COS=corre		R							R-repeat (violation of the same co Compliance Status		COS	R	WT
2					d eggs used where re			0	0	1	4					Utensils and Equipment nfood-contact surfaces cleanable, properly de	isigned,	0	0	1
2	9 0	0				d processing methods		8	0	2	4	+	- 0			and used g facilities, installed, maintained, used, test st	rice	0	0	1
		OUT	Prop	er co		perature Control dequate equipment fo	r temperature	-					_			tact surfaces clean		-	 	1
3			conb	lon	properly cooked for h			0	0	2		_	UT	01.904	Look	Physical Facilities water available; adequate pressure		0		2
3	3	0	Appr	oved	thawing methods use	d		0	0	1	4	9 0	O P	lumbir	ng ins	stalled; proper backflow devices		0	0	2
3	4	OUT	Ther	mome	eters provided and ac Food I	dentification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned			0	2
3	5		Food	d prop		container; required rec		0	0	1	5		-	-		use properly disposed; facilities maintained		0	0	1
3	R	OUT	Inse	de ro	Prevention of dents, and animals no	Feed Contaminatio	n	0	0	2	5		_			lities installed, maintained, and clean ntilation and lighting; designated areas used		0	0	1
3	-	-				a food preparation, sto	nan 8 diselau	0	0	1	F	-	UT		10 10	Administrative Items		-	-	
3		-			leanliness	rood preparation, are	age a cispiay	0	0	-	5		_	ument	perm	nit posted		0	0	
3	9	Ó	Wipi	ng cio	ths; properly used an ruits and vegetables	d stored		0	0			_	-		-	Compliance Status		O YES	0	0 WT
		OUT			Proper L	lse of Utensils			<u> </u>			1				Non-Smokers Protection Act				
4	2	0	Uten	sils, e		properly stored, dried,		0	0		5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8 0	0	0
4	3 4				/single-service article ed properly	is; properly stored, use	d		8		5	9	lf	tobac	co pri	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor may e. You are required to post the food service estab				
man	ner a	nd po	st the	most	recent inspection report		r. You have the rig	ht to r	eques							ling a written request with the Commissioner with				
_	ς		A	Z	AB	_	06/0	-		>			\mathcal{A}	1	/	\sim		6/0	8/2	022
Sigr	natu	re of	Pers	on In	Charge		00/0	,0,2	_	Date	Si	gnatu	re of	Envir	onme	ental Health Specialist		5,0		Date
						Additional food safety	information can	be fo	und	on ou						ealth/article/eh-foodservice ****				
PH-1	267	(Rev	6.15			Free food safety	training classes	s are	ava	ilable	eac	h m	onth a	at the	cou	inty health department.			80	A 629

16)	Free food safety training clas	ses are available each mor	RDA 629	4	
(5)	Please call () 4232098110	to sign-up for a class.	104 025	
		,			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lola Beans Establishment Number #: 605263606

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)							
Three comp sink	QA	200								

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	·

Food Temperature							
Decoription	State of Food	Temperature (Fahrenheit					
Milk-1 dr	Cold Holding	41					
Milk-2 dr reach in	Cold Holding	37					
Whip cream- 1 dr reach in	Cold Holding	41					

Observed Violations

Total # 2

Repeated # ()

46: Obtain test strips for sanitizer solution

53: Install self closing device on restroom door in kitchen or keep door closed.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lola Beans

Establishment Number : 605263606

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: (IN) Observed proper handwashing by employees.

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 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: No raw animal products in kitchen

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: (IN) Cold holding temperatures are held at 41F or below

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:

***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: Lola Beans

Establishment Number: 605263606

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Lola Beans

Establishment Number #: 605263606

Sources			
Source Type:	Food	Source:	Spec
Source Type:	Food	Source:	Tasty donuts
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	

Additional Comments