TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE ESTA	BL	ISH	IMI	ENT	T 11	NSI	PEC	TIC		SCO			
Establishment Name			t Nar		The Chattanooga Cookie									Farmer's Market Food Unit Ø Permanent O Mobile				
Add	ress				20 Cherokee Blvd Suite 124					Typ	be of	Establi	shme	O Temporary O Seasonal				/
City					Chattanooga	03	3:0	5 F	PM	A	M/P	M Tr	ne oi	ат 03:20; PM ам / РМ				
,	antin	on Da	ta		01/11/2024 Establishment # 60531464				Emba	_								
			spect		ORoutine ∰Follow-up OComplaint			_	elimir		-		Cor	nsuitation/Other				_
		egon			O1 122 O3			04				Fo	low-	up Required O Yes 🕱 No Nu	umber of Se	ats	10	
			isk F	act	ors are food preparation practices and employee contributing factors in foodborne illness outbreak	beha P	vior	s me	st c	omn	noni	y repo	ortec	to the Centers for Disease Control and	Preventi		_	
					FOODBORNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
				algna	ted compliance status (IK, OUT, NA, NO) for each numbered iter		item											
IN	in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	cos	R		5=00	mecte	d on-t	site dun	ng ins	Pection R*repeat (violation of the same c Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	rature			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	×	0	Proper cooking time and temperatures		8	0	
2			NA	NO	Employee Health Management and food employee awareness, reporting	0			17	0	0	X	0	Proper reheating procedures for hot holding		0	0	•
	R	ō			Proper use of restriction and exclusion	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and T a Public Health Control	ime as			
ļ	IN		NA		Good Hygienic Practices				18		0			Proper cooling time and temperature		0	읭	
4	붋	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	20	0	0	80	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	6
6	IN O	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0		_		12		-		Proper date marking and disposition		_	Ō	٠
7	×	ō	0	0	No bare hand contact with ready-to-eat foods or approved	ō	ŏ	5	22		0	0	-	Time as a public health control: procedures and i	records	<u> </u>	이	
8	X	0		-	alternate procedures followed Handwashing sinks property supplied and accessible		0	2	23	IN O	Consumer est étem, prevéded for mu es		Consumer Advisory Consumer advisory provided for raw and underco	ooked	0	0	-	
	IN 宸	ол О	NA	NO	Approved Source Food obtained from approved source	0	0	_	Ë	100d		food Highly Susceptible Populations		9	9	-		
10	0	0	0	20	Food received at proper temperature	0	0		24	_	0	20	no	Pasteurized foods used; prohibited foods not offe	rad	0	0	5
11	_	0	~		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	-	OUT						~	-
12	0	0	XX NA	0	destruction Protection from Contamination	0	0		25	IN O				Food additives: approved and properly used			ল	
13	0	0	澎		Food separated and protected	-	0		26	0	0			Toxic substances properly identified, stored, use	d	8		5
14	0	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0				IN	-	r NA	NO	Conformance with Approved Procedu Compliance with variance, specialized process, a	204	-	_	
15	2	0			served	0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into f	loods.			
						GOO	D R	ar/a	IL PR	ACT	TICE	8						
\square	_			00	T=not in compliance COS=corre Compliance Status		R		inspe	iction				R-repeat (violation of the same code p Compliance Status		cos	R	WT
	_	OUT			Safe Food and Water					0	UT	_		Utensils and Equipment				
2					d eggs used where required lice from approved source	0	0	2	4	5				nfood-contact surfaces cleanable, properly design and used	ned,	0	이	1
3	0	0 OUT		ince (bbtained for specialized processing methods Food Temperature Control	0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, test strips		0	0	1
3	_		Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	_	Vonfoo	d-cor	tact surfaces clean		0	0	1
3		-	contr		properly cooked for hot holding	-	0	1			UT I	D Hot and cold water available; adequate pressure		Physical Facilities		0		2
3	_		Appr	oved	thawing methods used	0	0	1	4	9	OF	Plumbing installed; proper backflow devices				0	0	2
3	_	OUT	Then	mom	eters provided and accurate Food Identification	0	0	1		O Sewage and waste water properly disposed O Toilet facilities: properly constructed, supplied, cleaned					8	2		
3	_		Food	l prop	erly labeled; original container; required records available	0	0	1		_				use properly disposed; facilities maintained		_	ō	1
		OUT			Prevention of Feed Contamination			_	5	3	O F	Physica	I faci	ities installed, maintained, and clean			0	1
3	6	0	Insec	sts, ro	dents, and animals not present	0	0	2	5	4	0 /	Adequa	đe ve	ntilation and lighting; designated areas used		0	0	1
3	7	0	Cont	amin	ation prevented during food preparation, storage & display	0	0	1		0	υт			Administrative Items				
3	_				leanliness	0	0	1						nit posted		0	0	0
3	_				ths; properly used and stored ruits and vegetables	8	0		5	6	0 1	Most re	cent	Compliance Status		O YES		WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act				
4	_				nsils; properly stored quipment and linens; properly stored, dried, handled	8	8	1		7				with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
4	3	0	Singl	e-use	visingle-service articles; properly stored, used ed properly	0	ŝ	1	5	9				oducts are sold, NSPA survey completed		ŏ	Ő	-
-	•	-	0.00	00 45	en property									Receated violation of an identical risk factor may resu				

ecent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of thi 4-703, 01-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

fa de ٦ Signature of Person In Charge

01/11/2024

01/11/2024

Date Signature of E ivironmental Health Specialist

Date	-			
Data	_	-	-	
	n	at	hai.	

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	101015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: The Chattanooga Cookie Establishment Number #: 605314646

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Dishmachine	Chlorine	100						

Equipment Temperature	
Description	Temperature (Fahrenheit)
	1

ood Temperature	State of Food	Temperature (Fahrenheit

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Comments/Other Observations	

"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.

***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: The	ne Chattanooga Cookie						
Establishment Number :	605314646						

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments

Dishmachine is sanitizing properly and toxics are properly labeled today. Consecutive violation warning letter delivered today.