



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

Establishment Name: Nic & Norman's
Address: 1386 Market St
City: Chattanooga
Inspection Date: 07/31/2023
Time in: 01:45 PM
Time out: 03:30 PM
Risk Category: 01
Purpose of Inspection: Routine

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 07/31/2023
Signature of Environmental Health Specialist: [Signature] Date: 07/31/2023

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nic & Norman's
 Establishment Number #: 605302912

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)
Dish machine	Cl	50	
triple sink	Qa	200	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Corn salsa	Cold Holding	39
Sliced tomatoes	Cold Holding	39
Cut leafy greens	Cold Holding	39
Chili	Hot Holding	172
Cooked corn	Hot Holding	172
Cooked mushrooms	Cold Holding	182
Raw chicken WI	Cold Holding	38
Raw ground beef WI	Cold Holding	38
Brussel sprouts	Cold Holding	38
Liquid egg mix	Cold Holding	41
Spinich	Cold Holding	56
Spinich	Cold Holding	60
Cut leafy greens	Cold Holding	56

Observed Violations

Total # 11

Repeated # 0

- 8: Hand sink in prep area was not fully supplied. Observed knives in the sink.
- 11: Two cans in poor condition with deep dents. These were pulled to the side and marked as do not use.
- 20: Spinach and cut leafy greens out of temp on the cold bar. A small container had to be thrown away. Please see temperatures for more details.
- 21: Multiple items are not properly date marked. Beats stored had a date marked of 7/13 and cut leafy greens a date mark of 7/20.
- 39: Wiping cloths stored on prep table.
- 41: Scoops do not have handles in dry storage ingredients.
- 45: Gaskets in lowboy in poor repair. Tinfoil is used line shelving.
- 47: Multiple non food contact surfaces dirty.
- 47: Ice machine in poor cleanliness.
- 53:
Multiple floors in poor cleanliness. Grease build up behind the friers.
- 54: Employees glasses and drink stored in prep areas.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: PIC knows illness policy symptoms.
- 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: Hands properly washed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food is from an approved source.
- 10: (NO): No food received during 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: Temped burgers over 165°F. Please see temperatures for more details.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed.
- 19: Please see temperatures.
- 22: (NA) No food held under time as a public health control.
- 23: On menu.
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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