

Address

Inspection Date

Risk Category

Purpose of Inspection

KRoutine

O Follow-up

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Dinner on the Diner Remanent O Mobile Establishment Name Type of Establishment 4119 Cromwell Road O Temporary O Seasonal Chattanooga Time in 02:49 PM AM / PM Time out 03:18; PM AM / PM 05/27/2022 Establishment # 605246764 Embargoed 0

O Complaint

О3

Number of Seats 52

04

O Preliminary

O Consultation/Other

O Yes 疑 No

Follow-up Required

12	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 provision)																	
Compliance Status						COS	OS R WT Compliance Status						COS	R	WT			
	IN OUT NA NO Supervision						Τ.	N C	оит	NA	NO	Cooking and Reheating of Time/Temperature						
\vdash					Person in charge present, demonstrates knowledge, and	-	 		łШ	ı,	۱ ۱	001	NA	NO	Control For Safety (TCS) Foods			
1	83	0			performs duties	0	0	5	Ыā	6 8	īK .	0	0	0	Proper cooking time and temperatures	0	0	
	IN	OUT	NA	NO	Employee Health	-						ŏ	-	_	Proper reheating procedures for hot holding	ō	ō	5
2	X	_	-		Management and food employee awareness; reporting	0	ТО	$\overline{}$	1 1		+	Ť	Ť	-	Cooling and Holding, Date Marking, and Time as	Ť	_	-
3	×	0	1		Proper use of restriction and exclusion	0	0	5	ш	- 1	N C	OUT	NA	NO				
Ľ		_	_					\perp	Įμ	\perp	4				a Public Health Control			_
	IN	OUT	NA	NO	Good Hygienic Practices] [1	8 (٥	0	0	0.0	Proper cooling time and temperature	0	0	
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		9 3	K	0	0	0	Proper hot holding temperatures	0	0	
5	×	0			No discharge from eyes, nose, and mouth	0	0	Ľ		00		0	0		Proper cold holding temperatures	0	0	5
		-	NA	NO	Proventing Contamination by Hands] [2	1 (ᄓ	0	0	2	Proper date marking and disposition	0	0	1
6	100	0		0	Hands clean and properly washed	0	0		وا ا	2 0	٥l	0	×	0	Time as a public health control: procedures and records	0	0	
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ					_		_	Ľ	
Ŀ	_	_	_		alternate procedures followed	_		_	1 1	- 1	N (OUT	NA	NO	Consumer Advisory			_
8	×				Handwashing sinks properly supplied and accessible	0	0	2	Į ₂	3 c	٥l	0	X		Consumer advisory provided for raw and undercooked	0	lo	4
			NA	NO	Approved Source			_	1 1	-	1	_			food	_	Ľ	
9	黨		_		Food obtained from approved source	0	0		ш	_ '	N (OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at proper temperature	0	0	١.	ΙĮ	4 (оΤ	0	200		Pasteurized foods used; prohibited foods not offered	0	0	- 5
11	×	0	\perp		Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	<u> </u>	_	_	000		r asieurzea roods aseu, promisica roods not orierea	_	Ľ	L.
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0		ш	1	N C	OUT	NA	NO	Chemicals			
_	_	_		NO	Protection from Contamination	-		_	łŀ			_	8		Food additions assessed and assessed wood	_		_
43			NA	NO		_	10		1 15			9	巡	J	Food additives: approved and properly used	0	0	5
13	Ŕ	Ö			Food separated and protected	_	0	_	ł	$\overline{}$	_	0	***	NC	Toxic substances properly identified, stored, used	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙL	1'	N (OUT	NA	NO	Conformance with Approved Procedures		_	
15	X	0			Proper disposition of unsafe food, returned food not re-	0	lo	2	2	7 0	٥l	0	×		Compliance with variance, specialized process, and	0	0	5
	2	Ľ			served	_	Ľ	_	JĽ	Ξ.		_	~		HACCP plan	_	Ľ	

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	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	0	1	1 [45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L			warewashing lacinoes, installed, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	l ²	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	Ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	О	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	-	_	_	4 6	53	\sim	Physical facilities installed, maintained, and clean	0	0	1
_	-				_	4 6	-				$\overline{}$	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1][58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1][59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] ,						

onspicuous manner. You have the right to request a hearing regarding this report by filing a w I-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

> 05/27/2022 Date Signature of Environmental Health Specialist

Date

Signature of Person In Charge

**** 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.

05/27/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Dinner on the Diner
Establishment Number #: 605246764

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 (Fahrenhelt)							
Hobart high temp			169							

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Cold Holding Cold Holding Hot Holding Hot Holding	Temperature (Fahrenheit) 38 38 167 145
Cold Holding Hot Holding Hot Holding	38 167
Hot Holding Hot Holding	167
Hot Holding	
	145
0 11	
Cooling	54
Hot Holding	177
	Cooling Hot Holding

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dinner on the Diner Establishment Number: 605246764

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.

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- 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.

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- 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:

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: 20:

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

^{***}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: Dinner on the Diner	
Establishment Number: 605246764	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
Establishment Name: Di	nner on the Diner							
Establishment Number #:	605246764							
Sources								
Source Type:	Food	Source:	Sams					
Source Type:	Food	Source:	Chattanooga restaurant supply					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							