## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100		A. C. C.																	
5.1	Establishmant Nama			The Epicurean Restaurant							Type of Establishment     O Fermer's Market Food Unit     O Mobile						ŀ			
Establishment Name Address			4301 Ringgold Rd.					Type of Establishment     O Temporary     O Seasonal												
City				Chattanooga	a	Time in	12	2:3	QF	۶N	1	AM.	/ PM	t Tir	ne ou	ut 01:30: PM AM / PM				
	ectic	n Da	rte		10/10/202	23 Establishment #	60500578					bargo								
			spect		Routine	O Follow-up	O Complaint			- O Pi		-		_	0	Cor	nsultation/Other			
Risi	Cat	egon	y		01	<u>38</u> (2	03			<b>O</b> 4					Fo	ilow-i	up Required 🕱 Yes O No Number of S	eats	15	2
		R															I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																	INTERVENTIONS ach liem as applicable. Deduct points for category or subcate			
IN	•in c	ompili		ngan	OUT=not in complian	ce NA=not applicable	NO=not observe		NG dark								pection R*repeat (violation of the same code provisi	on)		
F	IN	олт	NA	NO	Comp	Supervision		COS	R	WT	IF		Т				Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	 12	0		_		resent, demonstrates kr	lowledge, and	0	0	5		"	- I -	DUT	NA		Control For Safety (TCS) Foods	_	~	
H	IN	OUT	NA	NO	performs duties	Employee Health				-		6 X		8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
23	風覚	0			Management and for Proper use of restri	ood employee awarener ction and exclusion	ss; reporting	0	0	5			NC	тис	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA			d Hygienic Practice						8 5	-	0	0	-	Proper cooling time and temperature	0		_
5	澎			0	No discharge from	ng, drinking, or tobacco eyes, nose, and mouth		0	0	5	2	9 2	8	8	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	5
	IN 演	OUT O	NA	100000000000000000000000000000000000000	Preventle Hands clean and p	ng Contamination by roperly washed	Hands	0	0			1 C	_	8 0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
	黨	0	0	0	No bare hand conta alternate procedure	act with ready-to-eat foo is followed	ds or approved	0	0	5		1	·	-	-	NO	Consumer Advisory	-	~	
8	N IN	0 001	NA	NO	Handwashing sinks	properly supplied and a Approved Source	accessible	0	0	2	2	38	ĸ	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	高		0	-	Food obtained from Food received at pr			00	0			11	-	DUT	NA		Highly Susceptible Populations		-	
11	×	0			Food in good condi	tion, safe, and unadulte vailable: shell stock tag		0	0	5		4 C	+	0	×	_	Pasteurized foods used; prohibited foods not offered	0	0	5
12		O OUT	XX NA	0 NO	destruction	tion from Contamina		0	0			11 5 C		O O	NA	NO	Chemicals Food additives: approved and properly used	0	o	
13	×	0	0		Food separated an	d protected			0			16 E	R	0		10	Toxic substances properly identified, stored, used Conformance with Approved Procedures	00	õ	5
_	_	0 0	-		Proper disposition	ces: cleaned and sanitiz of unsafe food, returned		0	0	5		7 0	-	0	NA		Compliance with variance, specialized process, and	0	0	5
	~	-			served				-					-			HACCP plan	-	-	
				Goo	d Retail Practic	es are preventive n								-		gens	, chemicals, and physical objects into foods.			
				00	Inot in compliance		COS=corre		n-site	durin				6R)			R-repeat (violation of the same code provision)		_	
		OUT			Safe F	liance Status food and Water		COS			lb		00	T			Compliance Status Utensils and Equipment	cos	R	WT
2					d eggs used where ice from approved			8	0	1		45	0				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0 OUT	Varia	ince c		zed processing methods mperature Control	<u>,</u>	0	0	1		46	0	w	arews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	×	Prop			adequate equipment fo	r temperature	0	0	2		47	0	_	onfoo	d-con	tact surfaces clean	0	0	1
3	_		Plant	food	properly cooked for			0		1		48	0	H			Physical Facilities water available; adequate pressure	0		2
3	_		<u> </u>		thawing methods us iters provided and a			0	0	1		49 50	00	_			stalled; proper backflow devices waste water properly disposed	0		2
	_	OUT	-			Identification		_				51	0	_			es: properly constructed, supplied, cleaned		0	1
3	5	O OUT	Food	i prop		container, required rec		0	0	1	ᄂ	52 53	0		-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
3	6	-	Insec	ts, ro	dents, and animals		-	0	0	2		54	0	-			intilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	ition prevented duri	ng food preparation, sto	rage & display	0	0	1			ou	т			Administrative Items			
3	_	-	-		leanliness			0	0	1		55	0				nit posted	0		0
3	_			- N-	ths; properly used a ruits and vegetables			0	0	1	۱ŀ	56	0	IM	ost re	cent	Inspection posted Compliance Status	O YES		WT
4	1	OUT O	in-us	e ute	Proper nsils; properly stored	Use of Utensils		0	0	1	IF	57	_	0.	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
4	2	0	Uten	sils, e	quipment and linens	s; properly stored, dried,		0	0	1		58 59		To	bacc	o pro	ducts offered for sale	00	0	0
4	_				ed properly	les; properly stored, use	rg	ô	ŏ	1		99		111	lobaci	co pri	oducts are sold, NSPA survey completed	0		
servi	ce er	stablis nd po	st the	t perm most	it. Items identified as recent inspection repo	constituting imminent her	alth hazards shall be er. You have the rig	ht to n	cted i eques	mmer	Satel	y or e	opera	ations	s shall	cease	Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a c	onsp	icuous
		$\geq$					10/1	-		3		1	$\mathcal{C}$	$\mathcal{I}$	N	hy	F.E.C.	L0/1	.0/2	2023
Sig	atu	re of	Pers	on In	Charge				_	Date	s	Signa	iture	e of E	Enviro	onme	ental Health Specialist			Date
_						,											ealth/article/eh-foodservice			
			6.46			Free food safety	training classes	s are	ava	ilabk	e ea	ich r	mon	ith a	t the	cou	inty health department.		D	W 629

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 60		
(Net: 0-15)	Please call (	) 4232098110	to sign-up for a class.	nDr of

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: The Epicurean Restaurant Establishment Number #: 605005784

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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 wenty-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.	
Sarage 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 (dish surface)	Hot Water		171					

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Chicken Livers	Cooking	203
Baked Fish	Cooking	167
Cole slaw (cookline)	Cold Holding	39
Cottage Cheese (cookline)	Cold Holding	34
Rice (reach in)	Cold Holding	40
Rice (walk in)	Cold Holding	38
Dairy (produce walk in)	Cold Holding	40
Pork (protein walk in)	Cold Holding	39
Cooked Greens	Hot Holding	162
Mashed Potatoes	Hot Holding	160
Beans	Hot Holding	155

Total # 5

Repeated # 0

4: Employees observed drinking from unapproved containers in prep areas. 21: Proper datemarking and datemarking disposition not provided on ready-to-eat, TCS foods held longer than 24 hrs. Discussed procedure with PIC at time of inspection. Expired product was discarded at time of inspection. (Embargoed ~ 3 lbs Pork)

31: Proper cooling method not provided for cooked TCS foods in walk in cooler. Recommend leaving cooling items uncovered while in the cooling process.

37: Food products stored on floor in walk in cooler units. Must be 6" off floor. Several unprotected, uncovered food items in walk in cooler units. Bulk food items not properly covered/protected .

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: The Epicurean Restaurant Establishment Number : 605005784

#### Comments/Other Observations

1: (IN): PIC has Active Managerial Control of food systems in FSE.

2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: (IN) Observed employees washing hands as needed during inspection. Proper and adequate 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: (IN) Food products obtained from approved sources.

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: (IN) Observed raw, TCS foods cooked to the proper internal time/temperature requirements during inspection (see food temperatures).

17: (NO) No TCS foods reheated during inspection.

18: (IN) Cooked chicken livers cooling in walk in cooler at 101°F (~ 30 minutes). Recommend leaving products in the cooling process uncovered in walk in cooler to rapidly facilitate the cooling process (see violation # 31). Product was cooling within the acceptable time and temperature requirements.

19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.

20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.

22: (IN) TPHC used for cut tomatoes and cut leafy greens at salad station. Proper documentation provided at time of inspection.

23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

\*\*\*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: The Epicurean Restaurant Establishment Number : 605005784

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: The Epicurean Restaurant Establishment Number # 605005784

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public Water Supply
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments