

Purpose of Inspection

Risk Category

Routine

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

sco	RE

O Farmer's Market Food Unit Red Lobster #0285 Remanent O Mobile Establishment Name Type of Establishment 2131 Northgate Park Lane O Temporary O Seasonal Chattanooga Time in 03:05 PM AM / PM Time out 03:20; PM 07/20/2022 Establishment # 605242843 Embargoed 0 Inspection Date 日本 Follow-up

O Consultation/Other

Follow-up Required

Number of Seats 262

O Preliminary

O Complaint

О3

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for ec

10	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and serforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

### s to control the introduction of pathogens, chemicals, and physical objects into foods.

						L PRA		2.1
		OUT=not in compliance COS=com				inspect	on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	335	Food
29		Water and ice from approved source	0	0	2	40		const
30		Variance obtained for specialized processing methods	0	0	1	46	0	Ware
	OUT	Food Temperature Control				140		***
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	47	SUT OUT	Nonfo
32	0	Plant food properly cooked for hot holding	0	0	1	48	100,000	Hot a
33	Ŏ	Approved thawing methods used	Ŏ	ŏ	1	49	撤	Plumi
34	0	Thermometers provided and accurate	0	0	1	50	ō	Sewa
	OUT	Food Identification		_		51	ō	Toilet
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garba
	OUT	Prevention of Feed Contamination				53	3%	Physi
36	0	Insects, rodents, and animals not present	0	0	2	54	M	Adeq
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Curre
39	186	Wiping cloths; properly used and stored	0	0	1	56	0	Most
40	0	Washing fruits and vegetables	0	О	1			
	OUT	Proper Use of Utensils		_	$\neg$			
41	0	in-use utensils; properly stored	0	0	1	57		Comp
42	_	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobac
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If toba
44		Gloves used properly	0	0	1			

pect	OH)	R-repeat (violation of the same code provision			147
		Compliance Status	cos	к	W
	OUT	Utensiis and Equipment	-	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
47	凝	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	黨	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi ten (10) days of the date of the

07/20/2022

Date Signature of Environmental Health Specialist 07/20/2022

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.

Date

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



Establishment Information Establishment Name: Red Lobster #02									
Establishment Number #: [605242843									
HODA O T. L	#F7 :- #M- 11								
NSPA Survey - To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to a		_					
twenty-one (21) years of age or older.	nct access to its buildings or	raciities at all times to pr	ersons who are						
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	n of identification.						
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	y entrance.						
Garage type doors in non-enclosed areas are n	ot completely open.								
Tents or awnings with removable sides or vents	in non-enclosed areas are r	not completely removed o	ropen.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		Yes					
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info			I =						
Machine Name	Sanitizer Type	PPM	Temperature ( Fal	renheit)					
Equipment Temperature									
Description			Temperature ( Fah	renhelf)					
Food Temperature									
Food Temperature		State of Food	Temperature ( Fah	renhelt)					

bserved Violations	
otal # 6	
epeated # ()	
9:	
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<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Comments/Other Observations	
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No violation	
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See last page for additional comments.

Additional Comments

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

stablishment Name: Red Lobster #0285	
Establishment Number: 605242843	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information					
Establishment Name: Red Lobster #0285					
Establishment Number #: 605242843					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
Using tilt on front iced items. Back iced items at 33F.					