TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and a		714	and the second													O Fermer's Market Food				
Establishment Name Red Lobster #0285										Тур	xe of	Establ	ishme	B Parmanant O Ma			5			
Adx	fress					ate Park Lane					_					O Temporary O Se				
City	,				Chattanooga										me o	ut <u>12:10</u> ; <u>PM</u> A	M/PM			
Insp	secti	on Da	rte		09/07/202	Establishment #	60524284	3					d ()						
Pur	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	hary		c	Cor	nsultation/Other			0.0	
Ris	k Ca	tegor		Fact	O1	X2	O3	beha		04	at c	omn	hon			up Required 🗮 Yes to the Centers for Disc			26	2
																control measures to pro				
		(Me	urik de	algae	ted compliance statu											INTERVENTIONS ach liam an applicable. Deduc	t points for category or subca	egory.)	
IB	⊫in o	ompii	ance		OUT=not in compliant		NO=not observe)\$ <u>=</u> co	rrecte	d on-	site dur	ing ins		violation of the same code provis			
	IN	OUT	NA	NO	Comp	liance Status Supervision		COS	ĸ	WT	F	IN	our	T NA	NO	Compliance Stat Cooking and Reheating		cos	R	WT
1	0	0			Person in charge pr performs duties	esent, demonstrates kno	owledge, and	0	0	5	16	0	0			Control For Safe Proper cooking time and tem	ety (TCS) Foods			
	_		NA	NO		Employee Health		0			17		ŏ			Proper reheating procedures		ŏ	00	5
2	0	0			Proper use of restric	od employee awarenes ction and exclusion	s, reporting	0	0	5		IN	out	T NA	NO	Cooling and Holding, Da a Public He	te Marking, and Time as aith Control			
			NA	NO		d Hygienic Practices						0	0			Proper cooling time and temp		0		
4		0		0	No discharge from e	ng, drinking, or tobacco u eyes, nose, and mouth		00	0	5	19 20	0	00	0		Proper hot holding temperat. Proper cold holding temperat	tures	0	0	5
6	N O		NA	NO O	Preventin Hands clean and pr	operly washed	Hands	0	0		21	0	0	-	-	Proper date marking and dis			0	
7	0	0	0	0		ct with ready-to-eat food	is or approved	0	0	5	<i>"</i>	O	0	-	O NO	Time as a public health contr Consumer		0	0	
8		0	NA	NO	Handwashing sinks	properly supplied and a Approved Source	ccessible	0	0	2	23	_	0	_		Consumer advisory provided food		0	0	4
9	0	0		-	Food obtained from	approved source		0				IN	OUT	T NA	NO	Highly Suscepti	ble Populations			
10 11	0	0	0	0		ion, safe, and unadulter		00	0	5	24	0	0	0		Pasteurized foods used; prof	hibited foods not offered	0	0	5
12	0	0	0	0	destruction	vailable: shell stock tags	, parasite	0	0			IN	out	T NA	NO	Chen	licals			
13		OUT		NO	Food separated and	tion from Contaminat i protected	tion	0	0	4	25 26	0	8		1	Food additives: approved an Toxic substances properly id	<u> </u>	0	8	5
14	0	ŏ		1		es: cleaned and sanitize		ŏ	_	5		IN	OUT		NO	Conformance with A	pproved Procedures	Ě		
15	0	0			Proper disposition of served	f unsafe food, returned f	rood not re-	0	0	2	27	0	0	0		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
				God	d Retail Practice	is are preventive m	easures to co	ntrol	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physic	al objects into foods.			
								600	DR	ar/A	L PR	LACT	IICE	8						
_	_		_	00	T=not in compliance Compl	liance Status	COS=corre	cted or COS			inspe	iction	_			R-repeat (violati Compliance Str	on of the same code provision)	COS	R	WT
_	8	OUT	Past	eurízi	Safe F ed eggs used where	ood and Water		0		1			UT	Food a	nd no	Utensils and Equi infood-contact surfaces clean				
- 2	19 10	0	Wat	er and	d ice from approved s			0	0 0	2	4	+				and used	; pp;	0	0	1
		OUT			Food Ten	perature Control				_		_	-			g facilities, installed, maintain	ed, used, test strips	0	0	1
3	И	0	Prop cont		oling methods used;	adequate equipment for	temperature	0	0	2	4	_	O I	Nontoo	d-cor	htact surfaces clean Physical Facilit	ties	0	0	1
_	2 3				I properly cocked for thawing methods us			8	8	1	4	_	-			I water available; adequate pr stalled; proper backflow device		8	8	2
	14	0	<u> </u>		eters provided and a	ocurate		ŏ	õ	1	5	0	0	Sewag	e and	waste water properly dispose	ed	0	0	2
3	15	OUT	Foo	d peor		container; required reco	nds available	0	0	1						es: properly constructed, supp use properly disposed; facilitie		0	0	1
_		OUT		a prop		Food Contamination		ľ	Ŭ	-	5		-		-	lities installed, maintained, an		0	0	1
3	6	0	Inse	cts, ro	odents, and animals r	not present		0	0	2	5	4	o /	Adequ	ate ve	entilation and lighting; designa	ted areas used	0	0	1
2	17	0	Con	tamin	ation prevented durin	g food preparation, stor	age & display	0	0	1		0	UT			Administrative in	tems			
_	8	-	-		cleanliness	od stored		0	0	1		_	_		-	nit posted		0	0	0
_	:9 10				oths; properly used a fruits and vegetables			00	0		Ľ	6		MOST R	cent	inspection posted Compliance Sta	tus	O YES		WT
-	1	OUT		se ute	Proper nsils; properly stored	Use of Utensils		0	0	1	5	7	- (Compli	ance	Non-Smokers P with TN Non-Smoker Protect		X	σ	
	2	0	Uter	vsils, e	equipment and linens	; properly stored, dried, es; properly stored, use		0	0	1	5			Tobaco	o pro	ducts offered for sale oducts are sold, NSPA surver		0	0	0
	4				ed properly	es, property stored, user	4		ŏ		Ľ			1 LOLARS	00 pr	outors are sold, Nor A surve	Compresed	<u> </u>		
																Repeated violation of an identic e. You are required to post the f				
mar repr				most	recent inspection repo 14-703, \$2-14-706, 68-14	t in a conspicuous manne I-708, 68-14-709, 68-14-711,	r. You have the rig	the to re	eques							fling a written request with the C				
ζ	All fleren 09/0)7/2	022	3			1	R	2	A-		09/0)7/2	023	
Sig	natu	re of	Pers	son In	Charge		00/0		_	Date	Si	gnatu	ire o	f Envir	onme	ental Health Specialist				Date
						Additional food safety	information can	be fo	und	on ou						ealth/article/eh-foodservic	e ****			
PH-	2267	(Rev.	6-15)			-						onth			inty health department.			RC	A 629
	Please call (144	4232098110 to sign-up for a class.											

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Red Lobster #0285

Establishment Number #: 605242843

Warewashing Info								
Machine Name	Sanitizer Type	Temperature (Fahrenheit)						
Sani bucket Dish machine	Lactic acid Heat	1875	177					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Walkin small	38	
Walkin large	38	

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Cut toms	Cold Holding	38				
Slaw	Cold Holding	39				
Cut lettuce	Cold Holding	39				
Pico	Cold Holding	37				
Baker	Hot Holding	160				
Chowder	Hot Holding	156				
Rice	Hot Holding	161				
Pasta	Cold Holding	40				
Crab	Cold Holding	45				
Pasta	Cold Holding	47				
Fish	Cooking	184				
Raw fish	Cold Holding	40				
Calamari	Cold Holding	37				
Raw lobster	Cold Holding	38				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Comments/Other Observations

57:

***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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Establishment Number : 605242843

Comments/Other Observations (cont'd)

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

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Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Pfg	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments