

Establishment Name

Inspection Date

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 10:15 AM AM / PM Time out 11:15; AM

SCORE

09/19/2023 Establishment # 605252397 Embargoed 0

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 14 Risk Category О3 Follow-up Required 级 Yes O No

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

II.	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	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	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	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	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	黨		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	338	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Southern Squeeze

Chattanooga

1301 Dorchester Road, Suite 101

		Compliance Status					к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	黨	0	Proper cooking time and temperatures	0	0	-
17	0	186	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control  Proper cooling time and temperature			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods  Proper cooking time and temperatures Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as a Public Health Control Proper cooling time and temperature Proper cooling time and temperature Proper cold holding temperatures Proper cold holding temperatures Proper date marking and disposition Time as a public health control: procedures and records Consumer Advisory Consumer advisory provided for raw and undercooked food Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered  Chemicals Food additives: approved and properly used Toxic substances properly identified, stored, used			
20	243	0	0		, , , , , , , , , , , , , , , , , , , ,	_		5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0		0	0	
	IN	OUT	NA	NO				
23	0	0	×		, ,	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	80	0				0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	×	0			0	0	5

#### als, and physical objects into foods.

			G00	D R	4/A
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	巡	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
		Single-use/single-service articles; properly stored, used	0	0	1
43	0	Gloves used properly	ŏ	_	_

		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	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	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_ 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	$\top$		
55	0	Current permit posted	0	0	-
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 180	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a hi in (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

09/19/2023

nature of Person In Charge

Date Signature of Environmental Health Specialist

09/19/2023 Date

\*\*\*\* 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.

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



## Establishment Information

Establishment Name: Southern Squeeze
Establishment Number #: [605252397

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.	$\top$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	$\vdash$

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Dishmachine	Chlorine	100	
Three compartment sink	QA	200	
Wiping cloths		200	

Equipment Temperature				
Description	Temperature ( Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Quinoa-steam table	Hot Holding	137
Sloppy joe	Hot Holding	110
Gumbo-steam table	Hot Holding	140
Soup-steam table	Hot Holding	160
Carnitas-steam table	Hot Holding	192
Lentils-prep top	Cold Holding	41
Cut leafy greans-cold drawers	Cold Holding	41
Milk-walk in	Cold Holding	41
Cut leafy greens-walk in	Cold Holding	41
Milk-coffee two door reach in	Cold Holding	41
Quinoa salad-open air unit	Cold Holding	41

Observed Violations
Total #   7
Total #   7  Repeated #   0  1: Person(s) in charge are not familiar with hot holding temperatures for steam table, and are not knowledgeable on proper reheating procedures for hot holding. Education provided. Provide proper food safety training to employees to include critical items such as hot and cold holding temperatures, and reheating temperatures.  17: Sloppy joe in steam table at 110F. Employees stated it is placed in steam well for reheating and if customers ordered it they would just tell them it wasn't very hot during the sales transaction. Education provided on reheating procedures (rapidly reheat to 165F for hot holding at 135F). Steam table is not equipment to be used for rapid reheating. Sloppy joe was reheated on stove top to 165F during inspection.  27: Small unpasteuruzed juices are not labeled with warning label. Discussed with person in charge. Affix proper labeling.  35: Multiple food items packaged for individual sale are not properly labeled. Properly label food items for individual sale with required information.  36: Multiple flies observed in kitchen near food prep area. Take measures to eliminate flies to prevent contamination.  40: Observed avocados in original box unwashed at prep line. Ensure produce
is washed prior to slicing to prevent contamination.
47: Clean dust accumulation from fans/walls/ceiling in walk in unit.
47. Clean dust accumulation from fairs/waiis/ceiling in wark in unit.

<sup>&</sup>quot;"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

Establishment Name: Southern Squeeze Establishment Number: 605252397

## Comments/Other Observations

- 2: (IN) person in charge has knowledge of employee illness policy.
- 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: (IN) Observed proper handwashing by employees. Observed employee juicing and washed hands when changing tasks.
- 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 obtained from approved source
- 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: No raw animal product in kitchen.
- 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: No cooking of TCS foods observed during inspection.
- 18: No cooling of TCS food observed during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

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.

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

Establishment Name: Southern Squeeze			
Establishment Number: 605252397			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
see last page for additional comments.			

Establishment Information

Establishment Information  Establishment Name: Southern Squeeze					
Establishment Number #:	605252397				
Sources					
Source Type:	Water	Source:	Water is from approved source		
Source Type:	Food	Source:	Unifi		
Source Type:	Food	Source:	Alberts-produce		
Source Type:	Food	Source:	Wcw		
Source Type:		Source:			
Additional Commer	nts				
Observed customer i	nside with animal she i	dentified as a service anim	al when asked by person in charge		