### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No.	in the second		A. C. C.													1	7	^	
Establishment Name Mama Yo's Soul Food (Mobile)		(Mobile)				_	Tvp	e of F	Establi	shme	O Farmer's Market Food Unit O Permanent 第Mobile								
Address		213 W. 37th St O Temporary O Seasonal																	
City					Chattanoog	a	Time in	02	2:2	9 F	M	AN	//PN	и Tir	ne or	ut 02:46: PM _ АМ / РМ			
		on Da	te		05/18/20	21 Establishe	nent# 60530610				Emba	-							
		of In		tion	Routine	O Follow-up	O Complaint			_	limina		-		Cor	nsuitation/Other			
		tegon		10011	01	\$172	03			04		,				up Required O Yes 🕅 No Number o	Caste	0	
PUSA	cua				ors are food pre	paration pract	ices and employee		vior	8 mo				repo	rtec	to the Centers for Disease Control and Preve			
				85 (	contributing fact					-			_			control measures to prevent illness or injury.			
		(14	ırk de	algae	ted compliance state		BORNE ILLNESS Ri D) for each numbered iter									INTERVENTIONS ach item as applicable. Deduct points for category or subc	tegory	)	
IN	⊧in c	ompii	ance		OUT=not in complian	nce NA=not appli pliance Status		ed COS	L D I		S=con	rected	l on-si	ite duri	ng ins	pection R=repeat (violation of the same code pro-		P	WT
	IN	OUT	NA	NO	Com	Supervision		005	- 1		h	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	000		- 11
1	黨	0				present, demonstr	ates knowledge, and	0	0	5						Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee He	aith				16	0	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	XX	0 0			Management and Proper use of rest		vareness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a	•		
-	_	OUT	NA	NO	,	od Hygienic Pri		Ľ		_	18	0	0	0	<u>8</u> 3	Public Health Centrol Proper cooling time and temperature	0	0	
4	20	0		0	Proper eating, tast	ting, drinking, or to	bacco use	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
5	N IN	O OUT	NA		No discharge from Prevent	neyes, nose, and ing Contaminat		0	0	-		20	00	8	22	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	0	0		×	Hands clean and p		and feeds as assessed	0	—	5			0	X	0	Time as a public health control: procedures and records	0	0	1
7	×	0	0	0	alternate procedur	res followed	eat foods or approved	0	0			IN	OUT		NO	Consumer Advisory			
		0	NA	NO	Handwashing sink	Approved Sou	d and accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		~		Food obtained from				0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	×	0	0	220	Food received at p Food in good cond			6	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records a destruction	available: shell sto	ock tags, parasite	0	0			IN	OUT	NA	NO	Chemicals			
-		OUT		NO	Protec	ction from Cont	amination				25	0	0	X		Food additives: approved and properly used	0	0	5
13	夏家	0	8		Food separated an Food-contact surfa		sanitized		0	4	26		0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	10	0	
	12		-		Proper disposition served			-		2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God		ces are preven	tive measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.	-	_	
								600	D R	at/Al	L PR	ACT	ICES	3					
F	_			οu	T=not in compliance Comp	pliance Status	COS=corre		R R		inspec	ction				R-repeat (violation of the same code provision Compliance Status		R	WT
_	0	OUT	Dece		Safe	Food and Wate	r			_		0	JT			Utensils and Equipment		_	_
2	8 9	0	Wat	er and	ed eggs used where d ice from approved	source		0	0	2	45	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	O OUT	Vari	ance	obtained for special Food To	ized processing n mperature Com		0	0	1	46	;   (	o  v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
2	1	0					ment for temperature	0	0	2	47	_	-	lonfoo	d-cor	tact surfaces clean	0	0	1
	2	-	cont Plan		properly cooked fo	r hot holding				-	48	_	υτ ΣH	ot and	I cold	Physical Facilities water available; adequate pressure	0	0	2
3	3	0	Appr	oved	thawing methods u	ised		0	0	1	49		5 P	lumbir	ng ins	stalled; proper backflow devices	0	0	2
3	4	O OUT	Ther	mom	eters provided and Feed	accurate d Identification		0	0	1	50	_				waste water properly disposed s: properly constructed, supplied, cleaned	0	00	2
3	5		Food	i prog			red records available	0	0	1	52	_				use properly disposed; facilities maintained	0	ō	1
		OUT				of Feed Contam					53	1	D PI	hysica	I faci	lities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals	s not present		0	0	2	54	1 0	D A	dequa	đe ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamin	ation prevented dur	ring food preparati	on, storage & display	0	0	1		0	υτ			Administrative items			
_	8 9	-	-		cleanliness	and stored		0	0	1	55 56		_		-	nit posted	0	00	0
_	9				ths; properly used fruits and vegetable				0		- 24		<b>9</b> [M	iost re	cent	Compliance Status			WT
		OUT			Proper	r Use of Utensil	•							ome	10.0-	Non-Smokers Protection Act		<u> </u>	
_	2	0	Uter	sils, (	nsils; properly store equipment and liner	ns; properly stored		0	0	1	57 58	5	Te	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	00	
_	3 4				e/single-service arti ed properly	cles; properly stor	ed, used		8		59		If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
						tems within ten (40)	days may result in susper			_	service		blishe	nent or	ermit.	Repeated violation of an identical risk factor may result in re-	ocation	of we	ur food
serv	ice e	stablis	shmer	st per	nit. Items identified a	s constituting immi	sent health hazards shall b	e corre	cted is	mmed	ately c	e ope	ration	is shall	ceas	e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) d	nit in a	consp	picuous
		.C.A.	sectio	ns 68	14-703, 68-14-706, 68-	14-708, 68-14-709, 6	1-14-711, 68-14-715, 68-14-7					-							
	.[	لرم	F-0	X	and	fr m	/ 05/2	L8/2	021	L			9			$\sim$	05/1	L8/2	2021
0		1				<b>1</b>				Darke.	101		1 .	- 3					Date

Signature of	Person In Charge	

Date	Signature of Environmental Health Specialist

05/18/2021 Date

SCORE

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
(19220) (1001. 0-10)	Please call (	) 4232098110	to sign-up for a class.	nDr 023

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



### Establishment Information

Establishment Name: Mama Yo's Soul Food (Mobile) Establishment Number # 605306107

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink Not set up	Chlorine							

I	Equipment Temperature					
	Description	Temperature (Fahrenheit)				
I						
I						
I						
I						
I						

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Tomato	Cold Holding	39		
	_			

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



#### Establishment Information

Establishment Name: Mama Yo's Soul Food (Mobile)

Establishment Number : 605306107

### 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.
- 6: Owner setting up grill
- 7: Gloves on hand

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9:

- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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.

# Establishment Information

Establishment Name: Mama Yo's Soul Food (Mobile) Establishment Number: 605306107

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Mama Yo's Soul Food (Mobile) Establishment Number #. 605306107

Sources				
Source Type:	Food	Source:	Grocery stores	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments