TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			Ø																		
-4	Contraction of the local division of the loc	(resto			Rib & Loin											O Farmer's Market Food	Unit	7			
Estat	λishπ	nent	Nan	ne		<u> </u>						Тур	xe of E	Establi	ishme	ent 🛱 Permanent O Mo	bile				
Addre	55				5435 Hwy 1			1.0	2.4	<u> </u>						O Temporary O Se	asonal	-			
City					Chattanoog				2:1			-			me o	ut 02:10:PM A	M/PM				
Inspe	ction	Date	e		02/08/202	23 Establishment #	60514823	9		-	Emba	irgoe	d <u>1</u>	.00			L_				
Purpo	se o	f Insj	pect	ion	減 Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other				10	
Risk	Categ		ak F	act	O1	Section practices	O3 and employee	beha		04	at c	omm	only			up Required 🗮 Yes d to the Centers for Disc	O No	Number of Se		19	8
		_														control measures to pr					
		(Mari	k der	Ignel	ted compliance state											INTERVENTIONS such item as applicable. Deduc	t points for catego	ry or subcate	pery.)	1	
IN=i	n con	npilar	108			nce NA=not applicable	NO=not observe	-		_)\$=co	recte	d on-si	ite duri	ing ins	spection R=repeat () Compliance Stat	violation of the sam			R	WT
1	N O	UT	NA	NO	Com	Supervision		005	R			IN	олт	NA	NO	Cooking and Reheating			coa	~ 1	
1 (5 J	2	_	_	Person in charge p performs duties	present, demonstrates k	nowledge, and	0	0	5	16	0	0	0		Control For Saf Proper cooking time and tem		-	0	0	
2	N O		NA	NO		Employee Health lood employee awarene	es: reporting	0				ŏ	X.	ŏ		Proper reheating procedures	for hot holding		00	ŏ	5
	_	ŏ				iction and exclusion	oo, reporting	ŏ	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Da a Public He	te Marking, an aith Control	d Time as			
	N O	UT O	NA			od Hygionic Practice ing. drinking. or tobacco		~				0 溪	X	0	-	Proper cooling time and tem Proper hot holding temperate			8	<u> </u>	
5 2	3 (0		0	No discharge from	eyes, nose, and mouth		ŏ	0	5	20	25	0	0		Proper cold holding temperal	tures		0	0	5
	NO	0	NA		Hands clean and p	ing Contamination by properly washed	y Hands	0	0			×	0 0	0 ※		Proper date marking and dis Time as a public health cont		od records	0 0	0	
7 8	K (0	0	0	alternate procedur			0	0	5	-	IN	OUT	NA			r Advisory	id records	~	<u> </u>	
8 (S C N O	UT	NA	NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	麗		Consumer advisory provideo food	for raw and und	ercooked	0	0	4
	8 (0	~	Food obtained from Food received at p				0			IN	OUT		NO	Highly Suscepti	ble Population	•	_	_	
11 3	× (0			Food in good cond	ition, safe, and unadulte available: shell stock tag		0	0	5	24	0	0	×		Pasteurized foods used; prol	hibited foods not (offered	٥	٥	5
		- 1	×	0	destruction			0	0		~	IN	OUT				nicals		~		
13 8	3 0	0	0	NO	Food separated an				0		25	0 奚	0	X	·	Food additives: approved an Toxic substances properly id	entified, stored, u		0	8	5
14 (_	_	0			oces: cleaned and saniti of unsafe food, returned			0			IN		NA	NO	Conformance with A Compliance with variance, s			_		
15 }	8	0			served			0	0	2	27	0	0	8		HACCP plan		a, and	0	٥	5
				Goo	d Retail Practic	es are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physic	al objects int	o foods.			
				0				GOO					ICE	3							
				00		liance Status	COS=corre		R		Ē				_	Compliance St			COS	R	WT
28		UT O P	aste	urize	ed eggs used where	Feed and Water required			0		4					Utensils and Equi proced-contact surfaces clean		signed,	0	0	1
29 30					tice from approved obtained for special	source ized processing method	5	8	0	2	4	+	- 0			, and used og facilities, installed, maintain	ad used test ste		0	0	
	-	UT	200	M CO		mperature Control adequate equipment for	or temperature				4	_	-			ntact surfaces clean	eu, useu, test su	to .		0	1
31		•	ontro	ol			a componentere	0	0	2		0	UT			Physical Facilit					
32	_		_		properly cooked fo thawing methods u				0	1	4	_	-			5 water available; adequate pr stalled; proper backflow device			8	0	2
34	_	0 T UT	herr	nom	eters provided and . Food	accurate		0	0	1	5		-			waste water properly disposite es: properly constructed, supp			0	0	2
35		_	ood	prop		I container; required rec	ords available	0	0	1	5	_	_			use properly disposed; facilitie			0	0	1
	0	σ			Prevention of	of Food Contaminatio	'n				5	_				ilities installed, maintained, an			0	-	1
36	-	0 1	nsec	ts, ro	idents, and animals	not present		0	0	2	5	4 2	∭ A	dequa	ste ve	entilation and lighting; designa	ted areas used		0	0	1
37		_				ing food preparation, sto	vrage & display	0	0	1			UT			Administrative I	tems				
38	_	-			ths; properly used a	and stored		0	0	1	5	_				nit posted inspection posted			0	8	0
40	_	O V UT	Vasł	ning f	ruits and vegetable	s T Use of Utensils		0	0	1		-	_	_	_	Compliance Sta Non-Smokers P			YES	NO	WT
41	1	O Ir	_		nsils; properly store	d	burded.		8		5					with TN Non-Smoker Protect			8		_
42		o s	Singl	e-use	single-service artic	s; properly stored, dried cles; properly stored, us		0	0	1	5	9				oducts offered for sale roducts are sold, NSPA surve	y completed		8	ő	0
44	-				ed properly				0							Provide designed and an interest					
servic	e esta	iblish	men	t perm	nit. Items identified as	constituting imminent he	alth hazards shall be	e corre	cted i	mmed	iately	or op	eration	ns shall	l ceas	Repeated violation of an identi- ie. You are required to post the f filing a written request with the C	ood service establi	shment permit	in a c	onspi	cuous
report	1					14-708, 68-14-709, 68-14-71						-	_	1							
)	~	/	22	5	Ular	2	02/0)8/2	023	3	_	(_		_	>		0	2/0	8/2	023
Signa	ature	of P	erse	on In	Charge					Date						ental Health Specialist					Date
							r									ealth/article/eh-foodservic unty health department.	ce ****				
PH-22	67 (R	lev. 6	i-15)				training classes call (2098						p for a class.				RD	A 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Rib & Loin Establishment Number #: 605148239

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)							
Chemical dish washer Sani bucket	CI Qa	0 0								

Equipment Temperature			
Description	Temperature (Fahrenheit)		

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chicken (PL2)	Cold Holding	41				
Slaw (PL2)	Cold Holding	41				
Chicken (PL2)	Hot Holding	158				
Pork (PL2)	Hot Holding	160				
Chicken PL1	Hot Holding	160				
Beans (PL1)	Hot Holding	168				
Slaw PL1	Cold Holding	41				
Potatoe Salad PL1	Cold Holding	41				
Mac and cheese SW 3	Hot Holding	168				
Cooked Beans SW2	Hot Holding	159				
Mash potatoes SW1	Hot Holding	150				
butter (SP)	Cold Holding	41				
Diced tomatoes SP	Cold Holding	41				
Baked potatoe (HD)	Hot Holding	177				
Chicken (Expo)	Hot Holding	155				

Total # 7

Repeated # ()

1: Person in charge lacks control over food saftey risk factors. Recommend additional food safety training to go gover sanitation, cooling and reheating methods.

8: Hand washing sink had bbq sauce containers filling the sink. Hand washing sink needs to be used for hand washing only.

14: Dish machine, triple sink and sani buckets tested at 0ppm for sanitizer. Cl for the dish machine needs to be 50-100ppm and Qa needs to read 200-400ppm. 17: Mac and Cheese Taken from a commercially processed, hermetically sealed container heated to a temperature of 123F for hot holding. Commercially prepared food must be reheated to 135 before hot holding.

18: Ribs prepared 24 hrs ago temped at 50 degrees. All items in cold holding must be properly cooled and stored to maintain a temperature of 41 dgrees or below. Items need to be rapidly cooled from 135 to 70 within 2 hours and reach 41F within additional 4 hours.

47: Dish machine not dispencing detergeant and racks in walk in cooler observed with debris build up.

54: Employee drinks observed over food items in coolers. No light shieds in storage area. Employees must be in designated area, and shields must be on light fixtures.



Establishment Information

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Comments/Other Observations

- 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:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: Food provider apporoved.

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: 23:
- 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: Rib & Loin

Establishment Number: 605148239

Comments/Other Observations (cont'd)

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

Establishment Information

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Establishment Number # 605148239

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Iwc	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments