

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

O Permanent O Mobile

Type of Establishment O Temporary O Seasonal

Follow-up Required

Chattanooga Time in 11:30; AM AM / PM Time out 12:25; PM AM / PM

07/25/2022 Establishment # 605171262 Embargoed Inspection Date

City Café Diner

901 Carter St.

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

orted to the Centers for Dis ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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status (IN, OUT, HA, HO) for ea

IN	e in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05 =co	rrecte	d on-si	te duri	ing in:	фе
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Г
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	Pi
	IN	OUT	NA	NO	Employee Health				17	õ	ŏ	ŏ	_	P
2	- NC	0			Management and food employee awareness; reporting	0	0		IН	Ť	Ť	Ť	-	6
3	×	0			Proper use of restriction and exclusion	0 0 5			IN	ОUТ	NA	NO	ľ	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	100	Ρ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	P
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	245	0	0		P
	IN	OUT	NA	NO	Preventing Contamination by Hands		21	X	0	0	0	P		
6	×	0		0	Hands clean and properly washed	0	0		22	0	l٥	0	氮	lτ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	i
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×		C
		OUT	NA	NO	Approved Source		_		L~	_	_			fo
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320		P.
11	×	0			Food in good condition, safe, and unadulterated	d 00		5	L**	_	Ŭ	(40)		r
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT		NO	Protection from Contamination				25		0	X		F
13	×	0	0		Food separated and protected	0	0	4	26	窦	0			T
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		ОН

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	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	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods. Good Retail Practices are prev

			G00	D R	ΨA	L PRA	CTIC	3.
		OUT=not in compliance COS=con				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Foo
29	0	Water and ice from approved source	0	0	2	40		con
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40	_	vva
	0	Proper cooling methods used; adequate equipment for temperature	0	_	2	47	凝	Nor
31	0	control	0	0	²		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33		Approved thawing methods used	Ŏ	ŏ	1	49	ŏ	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
_	OUT		-	-	-	51	ŏ	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Feed Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	M	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	128	Wiping cloths; properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	_	Utensils, equipment and linens; properly stored, dried, handled	ŏ	ŏ	1	58	1	Tob
43	_	Single-use/single-service articles; properly stored, used	ŏ	ŏ	1	59	1	If to
44		Gloves used properly	ŏ	ŏ	1		_	

Signature of Person In Charge

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	7.1		
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	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	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	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

re to correct any violations of risk factor items within ten (10) days may result in suspension of your ce establishment permit. Items identified as constituting imminent health hazards shall be corrected it ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a write. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-329. within ten (10) days of the date of th

07/25/2022

Date Signature of Environmental Health Specialist

**** 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.

SCORE

Number of Seats 127

07/25/2022

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: City Café Diner
Establishment Number #: 605171262

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

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Dish Machine Sanitizer Bucket	Chlorine QA	50 200						

Equipment Temperature						
Description		Temperature (Fahrenheit)				

Food Temperature								
Description	State of Food	Temperature (Fahrenheit)						
Chicken Salad	Cold Holding	37						
Tomato	Cold Holding	38						
Wings	Cold Holding	39						
Greens	Cold Holding	40						
Beef	Cold Holding	37						
Guacamole	Cold Holding	38						
Chicken	Cold Holding	37						

Observed Violations
Total # 4
Repeated # 0
39: Wiping cloth observed serving as fryer cover.
47: Nonfood-contact surfaces soiled/dirty.
53: Floor of walk-in freezer in poor repair.
54: Multiple light covers missing or in poor repair.
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[&]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: City Café Diner Establishment Number: 605171262

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Proper hand washing observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: Hand sinks inadequately stocked.
- 9: Source approved.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NÓ) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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: (NO) Time as a public health control is not being used during the inspection.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: City Café Diner	
Establishment Number: 605171262	
Comments/Other Observations (cont'd)	
1950 395 10 10 20 1990	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: City Café Diner							
Establishment Number #: 605171262							
Sources							
Source Type: Water	Source:	Public					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							