TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE EST				ERVICE ESTA	BL	ISH	IMI	ENT	1	ISI	PEC	TIC	DN REPORT	SCOR	E					
Eet	whiel	hanan	t Nar		Nooga -Q											Fermer's Market Food Unit Ø Permanent O Mobile	λ			
	ress				301 Signa	l Mountain F	Rd.	Type of Establishment O Temporary O Seasonal												
City					Chattanoo															
					10/17/20	023 Eatablish	ment# 60521533	_			Emba	-								
		on Da	spect		ORoutine	Follow-up					elimin				0.000	nsuitation/Other		_	_	_
				DON	-						earrais	ary					ber of Seat	F	57	
RISI	Cat	legon R		fact	O 1 ors are food p	reparation prac	O3 stices and employee	beh	vior	04	ost co	mm	only			up Required O Yes 🕅 No Num I to the Centers for Disease Control and F				
						ctors in foodbo	orne illness outbreak	18. P	ubli	c He	aith I	ntei	ven	tions	are	control measures to prevent illness or in				
		(Ma	uric de	elgne	ted compliance st		DBORNE ILLNESS RI 10) for each numbered liter									INTERVENTIONS ach litem as applicable. Deduct points for category or	subcatego	7-)		
IN	⊨in c	ompii	ance		OUT=not in comp)S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same cod				
	IN	OUT	NA	NO	Co	mpliance Statu Supervisio		COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Tempera		15	R	WT
1	篇	0				e present, demons	trates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods				
-			NA	NO	performs duties	Employee He	ealth	-	0			00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding			읽	5
	X					nd food employee a	wareness; reporting	-	0	5		IN	олт		NO	Cooling and Holding, Date Marking, and Tis				
3	8	0	NA	NO		estriction and exclus Bood Hygionic Pr		0	0		12	12	0	0		a Public Health Centrol Proper cooling time and temperature			51	
4	10	0	nen.	0	Proper eating, ta	asting, drinking, or t	tobacco use	0	0		19	X	0	0	0	Proper hot holding temperatures	0	5	5	
5	X	OUT	NA			om eyes, nose, and nting Contamina		0	0	Ľ	20	<u> </u>	00	8		Proper cold holding temperatures Proper date marking and disposition			2	5
6	嵩	0			Hands clean an	d properly washed		0	0		22		ō	X		Time as a public health control: procedures and re-		_	5	
7	鬣	0	0	0	alternate proced	dures followed	-eat foods or approved	0	0	°		IN	OUT			Consumer Advisory				
8	XX IN	ᅇ	NA	NO	Handwashing si	Approved So		0	0	2	23	X	0	0		Consumer advisory provided for raw and undercoo food	wed o		۶	4
	嵩	0				rom approved sour	ice .	_	0			IN	OUT	_	NO	Highly Susceptible Populations		÷	÷	
10 11	×	8	0	200	Food received a Food in good co	at proper temperatu andition, safe, and u	ine unadulterated	0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offere	ed C		기	5
12	0	0	×	0	Required record destruction	ts available: shell s	tock tags, parasite	0	0			IN	OUT		NO	Chemicals				
13	IN S	OUT O	NA	NO	Pref Food separated	tection from Con and protected	stamination	0	0	4	25 26	0 意	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used			<u>झ</u>	5
	x				Food-contact su	urfaces: cleaned an		ŏ	ŏ	5		N N	OUT	NA	NO	Conformance with Approved Procedure	18			
15	×	0			Proper disposition served	on of unsafe food, r	returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, an HACCP plan	d C		Þ	5
				Goo	d Retail Prac	tices are preve	ntive measures to c	ontro	l the	ı intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into fo	ods.			
											L PR		īCE	5						
				ou	T=not in complianc Col	e mpliance Statu	COS=com			WT	; inspe	ction				R-repeat (violation of the same code pro Compliance Status		18	R	WT
	8	OUT		0.0526	Saf ed eggs used wh	e Food and Wate	er	0	0	4		_	UT	ood ar	od no	Utensils and Equipment nfood-contact surfaces cleanable, properly designe	4	T	-	
2	9	0	Wate	er and	lice from approv	ed source	an and a sta	0	0	2	45	5 8				and used	°, c	1	기	1
3	0	OUT		ince (ialized processing Temperature Col		0	0	1	44	5 0	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0		P	1
3	1	0	Prop		oling methods us	ed; adequate equip	pment for temperature	0	0	2	47	_	≣́N UT	lonfoo	d-con	tact surfaces clean Physical Facilities	0		2	1
3	2	0			properly cooked	i for hot holding		0	0	1	48	_		lot and	l cold	water available; adequate pressure	0			2
_	3 4		<u> </u>		thawing methods			8	0	1	49	_	_			talled; proper backflow devices	0	_	_	2
- 3	4	OUT		mom	eters provided an	od identification	n		0	1	50		-			waste water properly disposed s: properly constructed, supplied, cleaned	0			2
3	5	0	Food	i prop	erly labeled; orig	inal container; requ	uired records available	0	0	1	52	2 0	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	5	1
		OUT			Prevention	n of Feed Contar	mination				53	5	o F	hysica	I faci	ities installed, maintained, and clean	- 0	-	গ	1
3	6	0	Insec	ots, ro	dents, and animation	als not present		0	0	2	54	• •	0 /^	\dequa	de ve	ntilation and lighting; designated areas used	0	4	기	1
	7					during food prepara	tion, storage & display	0	0	1		-	UΤ			Administrative items				
-	8 9				cleanliness ths: properly use	id and stored		0	00	1	55	_				nit posted inspection posted	0		읽	0
	0				ruits and vegetab				ŏ		F		<u>~ 1</u> ^	1006.00	JOIL	Compliance Status		S N		WT
4		OUT		a site	Prep nsils; properly sto	per Use of Utens	ile .	~		1	57	,		Some		Non-Smokers Protection Act with TN Non-Smoker Protection Act		~	21	
	2					orea iens; properly store	d, dried, handled	0		1	58	5				ducts offered for sale	0	5	Ы	0
	3	0	Singl	e-use	a/single-service a	articles; properly sto			8	1	55	F				oducts are sold, NSPA survey completed		\mathbf{b}		
	4		-		ed properly								1.5.5							
serv	ce er	stablis	shmen	t per	nit. Items identified	d as constituting imm	inent health hazards shall b	e com	ected i	immed	iately o	or ope	mation	ns shall	ceas	Repeated violation of an identical risk factor may result e. You are required to post the food service establishme illing a written request with the Commissioner within ten	nt permit in	a cor	ispic	uous

rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-719, 68-14-711, 68-14-715, 68-14-716, 4-5-320. 10/17/2023 10/17/2023 A of Do

Signature of Person In Charge	9	
	****	Addition

Date Signature of Environmental Health Specialist

dditional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	RDA 629	
(Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 125

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nooga -Q Establishment Number #: 605215331

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 (Fahrenheit)				

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Hot box	144
	[· · ·

Food Temperature				
esoription	State of Food	Temperature (Fahrenheit		
ork-hot box	Hot Holding	145		

Observed Violations	
Total # 2 Repeated # 0	
Repeated # 0	
45:	
47:	

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Establishment Information

Establishment Name: Nooga -Q Establishment Number: 605215331

Comments/Othe	r Observations		
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***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.

Establishment Information

Establishment Name: Nooga -Q

Establishment Number: 605215331

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	

Additional Comments

Hot holding temperatures are within range today.