

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile O Temporary O Seasonal

SCORE

Huddle House #624 Establishment Name Type of Establishment 5611 Brainerd Rd. Chattanooga Time in 01:16 PM AM / PM Time out 01:45; PM AM / PM 07/22/2020 Establishment # 605201225 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Follow-up Required

Number of Seats 63

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed 0						0		
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	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	XX.	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	3%	Food received at proper temperature	0	0	
11	X	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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			
18		0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	0		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	Chemicals		
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used OO		,	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

to control the introduction of pathoge s, chemicals, and physical objects into foods.

		OUT-not in compliance COS-com			
	Lave	Compliance Status	cos	ĸ	LW.
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	_ '
29	0		0	0	H
30	0	Variance obtained for specialized processing methods			
	OUT	Food Temperature Control		_	_
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	黨	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	×	Thermometers provided and accurate	0	0	Г
	OUT	JT Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	UT Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	13%	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	麗	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	凝	Nonfood-contact surfaces clean	0	0	1
	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	- 3
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	- X	0	
The state of the s		0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

07/22/2020

Date Signature of Environmental Health Specialist

07/22/2020

Signature of Person In Charge

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Huddle House #624							
Establishment Number #: 605201225							
MCDA Common To be commissed if	#F7 := #M=#						
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		facilities at all times to be	rsons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
				_			
Warewashing Info			1 = 1				
Machine Name	Sanitizer Type	PPM	Temperature (Fai	irenheit)			
	l .						
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
			'				
Food Temperature		1 -1 1	1				
Description		State of Food	Temperature (Fah	renheit)			
I		1					

Observed Violations
Total # 10
Repeated # ()
31: Cold low boy case has not been replaced/repaired cannot be used until it is. Case not able to hold food below 41 with just ice in bottom since kitchen is above 90. Space in reach in is at capacity.
32: Evidence of roof leaks, ceiling tiles stained, over food prep areas. Roof leaking onto grill and food prep areas can cause contamination that could get into food.
34: Found no thermometers in cases.
36: Flies and roaches present. Restaurant not able to provide proof pest control had been out to treat, was told they had not seen anyone. 39:
43:
45:
47:
51:
54: Air not working, kitchen over 90
54. 7 iii fiot Working, kitorion over 50

[&]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



FOOD INSPECTION DATA	-11-00
Establishment Information	
Establishment Name: Huddle House #624	
Establishment Number: 605201225	
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 illnesses4:	5.
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes. 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) co foods.	ntact with ready-to-eat
8: Cold water working today, towels in dispenser. 9:	
10: (NO): No food received during inspection. 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Waffle batter being removed from cold storage should be returned to cooler between each use rising above 41. 21: Date marked day food to be discarded. 22: No fresh eggs out at time of inspection, yesterday date on board 23: 24: 25: 26: 27: 57: 58:	e to avoid temperature

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 Name: Huddle House #624				
Establishment Number: 605201225				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Huddle House #624						
Establishment Number #: 605201225						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Will follow up to see if cold low boy case has been re	placed approved source was told, told one on order.					