

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Portofino's Permanent O Mobile Type of Establishment 6407 Ringgold Rd. O Temporary O Seasonal Chattanooga Time in 11:15; AM AM / PM Time out 12:30; PM AM / PM 07/21/2020 Establishment # 605250938 Embargoed 0

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category О3 Follow-up Required 级 Yes O No

Number of Seats 126

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

112	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		ŏ
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	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	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	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	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	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	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	250	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			G00	O R	147.	L PR	ACT	G	25.3
		OUT=not in compliance COS=com				inspe	ction		
		Compliance Status	cos	R	WT				
	OUT	Safe Food and Water					OL	л	
28		Pasteurized eggs used where required	0	0	1	4	5 8	8	Food and nonf
29	_	Water and ice from approved source	0	0	2	Ľ	· "	<u>~</u>	constructed, a
30	_	Variance obtained for specialized processing methods	0	0	1	4	6 C	s١	Warewashing
	OUT	Food Temperature Control				Ľ	,		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	4	7 🛭	8	Nonfood-conta
31	~	control	1	١٣	'		OL	Л	
32	0	Plant food properly cooked for hot holding	0	0	1	4	8 C	ы	Hot and cold v
33	0	Approved thawing methods used	0	0	1	4	9 1	8	Plumbing insta
34	0	Thermometers provided and accurate	0	0	1	5	0 C	5	Sewage and w
	OUT	Food Identification				5	1 0	Я	Toilet facilities
35	0	Food properly labeled; original container, required records available	0	0	1	5	2 0	7	Garbage/refus
	OUT	Prevention of Food Contamination				5	3 C	Я	Physical facilit
36	0	Insects, rodents, and animals not present	0	0	2	5	4 0	7	Adequate vent
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OL	Л	
38	0	Personal cleanliness	0	0	1	5	5 C	5	Current permit
39	126	Wiping cloths; properly used and stored	0	0	1	5	6 C	ы	Most recent in
40	0	Washing fruits and vegetables	0	0	1				
	OUT	Proper Use of Utensils							
41	0	In-use utensils; properly stored	0	0	1	5	7	_	Compliance w
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	5	8	- 1	Tobacco produ
43		Single-use/single-service articles; properly stored, used	0	0	1	5	9		If tobacco prod
44	0	Gloves used properly	0	0	1				

pect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	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	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_ 1
52		Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting, designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	1 XX	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the

Covid N/A

Signature of Person In Charge

07/21/2020

Date Signature of Environmental Health Specialist

07/21/2020

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inform	nation
Establishment Name: Po	rtofino's
Establishment Number #:	605250938

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)
Dish Machine	Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	
3	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced Tomatoes	Cold Holding	36
Cut Leafy Greens	Cold Holding	36
Ham (pizza make unit)	Cold Holding	40
Sausage	Cold Holding	39
Shrimp	Cold Holding	40
Rice	Hot Holding	168
Lasagna	Hot Holding	144
*TCS foods (walk in)	Cold Holding	45

Observed Violations
Total # 6
Repeated # ()
20: TCS foods holding in walk in cooler @ 45*F. Must be 41*F or below.
21: Proper disposition of TCS foods not provided on rice in walk in cooler.
Advised on proper datemarking policy/procedures.
39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
45: Cardboard used to line shelving on cookline. Must provide a smooth, easily
cleanable and non absorbant material.
47: Deflector panel dirty inside at ice machine.
49: T & S nozzle located below flood level rim at scraping sink.

[&]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: Portofino's Establishment Number: 605250938

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN): Food products obtained from approved sources.
- 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: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 22: (NA) No food held under time as a public health control.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

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: Portofino's	
Establishment Number: 605250938	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor			
Establishment Name; Pr Establishment Number #:	ortofino's		
Establishment (Valide) W.	605250938		
Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		