## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Ş			C.C.												O Farmer's Market Food Unit		ſ		
Esta	blish	men	t Nar		Sonic SRI #4858					_	Typ	e of E	stabli	shme	R Permanent O Mobile		L	1	
Addr	655				4407 Highway 58						.,,,.				O Temporary O Seasonal				
City					Chattanooga	Time in	01	L:2	0 P	M	AN	I/PN	/ Tir	me ou	ut 02:00: PM AM / PM				
Insp	ectio	n Da	te		10/30/2023 Establis					Embar									
			spec		Routine O Follow-u				O Pre			_		Cor	nsultation/Other				
Risk					01 102	03			0.4						up Required O Yes 🕱 No	Number of S	leats	0	
		_	isk I	Facto	ors are food preparation pre	ctices and employee							repo	rtec	d to the Centers for Disease Con	trol and Preven		_	
				as c		DOBORNE ILLNESS RI									control measures to prevent illr	ness or injury.			
		(11	urik de	algnat											ach liem as applicable. Deduct points for	r category or subcate	gory.	)	
IN	in co	mpīi	ance		OUT=not in compliance NA=not a Compliance Stat			R		S=corr	ected	on-sit	te duri	ng ins	spection R=repeat (violation of t Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervis						IN	оит	NA	NO	Cooking and Reheating of Time	/Temperature			
1	邕	0			Person in charge present, demon performs duties	strates knowledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) Proper cooking time and temperatures		0	0	
2			NA	NO	Employee H Management and food employee		0	o		17		0	0	X	Proper reheating procedures for hot ho	lding	0	00	5
	_	ŏ			Proper use of restriction and excl		ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
	_	_	NA	NO	Good Hygienic I					18		0	0		Proper cooling time and temperature		0	0	
4 5	2	0		0	Proper eating, tasting, drinking, o No discharge from eyes, nose, ar	nd mouth	0	0	5	19 20	25	0	0		Proper hot holding temperatures Proper cold holding temperatures		00	0	5
	IN I	001	NA	NO O	Preventing Centamin Hands clean and properly washed		0	0	_	21	_	0	0		Proper date marking and disposition		0		Ť
_	×	0	0	0	No bare hand contact with ready- alternate procedures followed		0	0	5	22		O OUT	O NA	NO	Time as a public health control: proced Consumer Advisor		0	0	
8		0	NA	NO	Handwashing sinks properly supp Approved S		0	0	2	23	0	0	12		Consumer advisory provided for raw ar food		0	0	4
9	黨	0			Food obtained from approved sou	urce		0			IN	ουτ	NA	NO	Highly Susceptible Popu	intions			
10 11		8	0	8	Food received at proper temperat Food in good condition, safe, and	i unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited food	ds not offered	0	0	5
	_	0	×	0	Required records available: shell destruction	stock tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
				NO	Protection from Co	ontamination				25	0	0	26		Food additives: approved and properly	used	0		5
	54	0	0				0	0	4	26	127	0			Travic substances repredy identified st		0	0	-
13		8	0		Food separated and protected Food-contact surfaces: cleaned a			0 0	4 5	26	R	O OUT	NA	_		tored, used Procedures	0	0	
13 14	×	0 0 0	0	ļ						26	R		NA 💢			tored, used Procedures	0	0	5
13 14	×	0	0		Food-contact surfaces: cleaned a Proper disposition of unsafe food served	, returned food not re-	0	0	5 2	26 27	<u>⊜</u> ≊ ○	OUT O	寞		Conformance with Approved Compliance with variance, specialized	tored, used Procedures process, and			5
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PH-2267 (Rev. 6-15)			th at the county health department.	RDA 629
	Please call (	) 4232098110	to sign-up for a class.	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Sonic SRI #4858 Establishment Number # 605258039

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink	QA	200						

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
Walk in cooler	37				
Low boy	37				
Reach in cooler	38				

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Dairy (walk in cooler)	Cold Holding	38		
Dairy (ice cream)	Cold Holding	39		
Raw hot dog (reach in cooler)	Cold Holding	38		
Chili	Reheating	172		
Chili	Hot Holding	147		
Chicken breast	Hot Holding	135		
Burgers	Hot Holding	159		

Observed Violations
Total #
Repeated # 0
53: Walk in cooler floor dirty.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Sonic SRI #4858

Establishment Number : 605258039

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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): good handwashing observed.

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 from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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 products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.

19: (IN): See temperatures.

20: (IN): 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:

\*\*\*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: Sonic SRI #4858

Establishment Number : 605258039

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Sonic SRI #4858

Establishment Number # 605258039

Water	Source:	Public
	Source:	
	Water	Source: Source: Source:

# Additional Comments