TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPEC

No.						FOOD	SERVI	ICE ESTA	BL	ISH	IME	N1		ISI	PEC	тю	ON REPORT	SCO	RE		
R.			C. C.																		
Establishment Name			Portofino's O Fermer's Market Food Unit										$\boldsymbol{\zeta}$								
Add	ress				6407 Ring	gold Rd.							тур	eon	_SLOUI	sane	O Temporary O Seasonal				
City					Chattanoo	ga		Time in	01	L:3	0 F	M	A	M/P	M Tir	ne ou	ut 03:00; PM AM/PM				
Insp	ectio	n Da	rte		04/26/2	022 _{Estat}	blishment#	60525093	8			Emba	rgoe	d 2	2						
Puŋ	pose	of In	spect		Routine	O Follow		O Complaint			O Pro	limin	ary		0	Cor	nsuitation/Other				
Risł	Cat	egor			01	382		O 3			O 4						up Required 邕 Yes O No	Number of Se		12	6
		R															to the Centers for Disease Cont control measures to prevent illne		ion		
																	INTERVENTIONS				
IN	⊨in c	ompli		Ngant	OUT=not in comp			NO=not observe		Rema							ach item as applicable. Deduct points for e spection R=repeat (violation of th				
_	_	_	_		Co	mpliance St			cos	R	WT	F				_	Compliance Status			R	WT
-	_		NA	NO	Person in charg	Superv e present, dem		owledge, and			_		IN	OUT	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
ľ	邕	0	NA	NO	performs duties				0	0	5		0	00	8	Š	Proper cooking time and temperatures Proper reheating procedures for hot hold	ina	00	0	5
	X	0	101		Management ar	nd food employ	ee awarenes	s; reporting		0	5	Ë	IN	OUT			Cooling and Holding, Date Marking		-		
3	8	0	NA	110	Proper use of re	estriction and ex Bood Hygioni			0	0	Ľ	10	0	0	0		a Public Health Contr		_		
4	20	0	nea	0	Proper eating, t	asting, drinking,	or tobacco u		0	0	5	19	\mathbf{x}	0	0	õ	Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	黨 IN		NA		No discharge fro Preve	om eyes, nose, nting Contan		Hands	0	0	Ť	20 21	0	<u>×</u>	8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	黛	0			Hands clean an No bare hand c	<u> </u>		ds or approved	0	_	5	22		0	×	0	Time as a public health control: procedu		0	0	
7	0	8	0	0	alternate proces	dures followed			0	0	_		IN	OUT	NA	NO	Consumer Advisory				
	_	OUT	NA	_	Handwashing si	Approved	Source	ccessible		0	<u> </u>	23	×	0	0		Consumer advisory provided for raw and food		0	٥	4
	<u>尚</u>		0		Food obtained f Food received a					0			IN	OUT		NO	Highly Susceptible Popula		-	-	
11	×	0			Food in good co Required record	indition, safe, a	nd unadulter		0	0	5	24		0	×	_	Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	0	XX NA	0	destruction	tection from	-		0	0		25	IN O	OUT	NA	-	Chemicals	cod	0		
13	0	13	0	no	Food separated	and protected				0	4	26	10	0			Food additives: approved and properly u Toxic substances properly identified, sto	red, used	ŏ		5
	_		0		Food-contact su Proper disposition				-	0	5		_		NA	_	Conformance with Approved F Compliance with variance, specialized p				
15	2	0			served				0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Goo	d Retail Prac	tices are pro	eventive m	easures to co	ontro	l the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical object	into foods.			
											чA.			ICE	5						
				00		mpliance St		COS=corre		R		Inspe	ction				R-repeat (violation of the san Compliance Status		cos	R	WT
2	_	OUT		surize	Saf d eggs used wh	ere required	Vater		0	0	1		_	UT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, proper	ly designed.			
2	9 0	0	Wate	r and	ice from approv	ed source	ing methods		0	0	2	4	+				and used		0	0	1
-	-	OUT			Food	Temperature	Control				_	40		-			g facilities, installed, maintained, used, te		0	0	1
3	1	0	contr		oling methods us	ed; adequate e	equipment for	r temperature	0	0	2	47	_	iấ ∧ UT	vontoo	s-con	htact surfaces clean Physical Facilities		0	0	1
3	2				properly cooked thawing methods		1		8	8	1	41					I water available; adequate pressure stalled; proper backflow devices		8	8	2
3	4	0	Then		eters provided an	nd accurate			ŏ	ŏ	1	50		os	Sewage	and	waste water properly disposed		0	0	2
	_		_			od identifica		ada aya Tabla				5	_				es: properly constructed, supplied, cleane		_	0	1
3	5			prop	erly labeled; orig Preventio	n of Food Cor			0	0	1	53		-	-		use properly disposed; facilities maintaine littles installed, maintained, and clean		0	0	1
3	_		_	ts, ro	dents, and anim			-	0	0	2	54	-+				ntilation and lighting; designated areas u	ied	ō	0	1
3	7	22	Cont	amina	ition prevented of	during food pres	paration, stor	age & display	0	0	1		0	UT			Administrative items		_	_	
3	-	-	-		leanliness				0	0	1	54					nit posted		0	0	0
3	-			- N	ths; properly use ruits and vegetal					0	1	54		o IN	/lost re	centi	inspection posted Compliance Status		O YES		WT
		OUT			Prop	per Use of Ut	ensils			· · ·		57		_	Same		Non-Smokers Protection Act	Act			
	2	0	Uten	sils, e	nsils; properly st quipment and lin	tens; properly s			0		1	53	5	1	obacc	o pro	ducts offered for sale		8	0	0
4	3 4				/single-service a ed properly	inticles; properly	y stored, use	d		0		55	,	l	tobac	co pri	oducts are sold, NSPA survey completed		0	0	
																	Repeated violation of an identical risk factor				
man	ner a	nd po	st the	most	recent inspection (report in a consp	icuous manne		the to r	eques							e. You are required to post the food service effling a written request with the Commissioner				
epo			7						-		`		/	コ	. /	\mathcal{O}	Eller		A 10		000
			2		\geq			04/2	20/2	UZZ	<u> </u>		7	71	~~~	•	UNIC	0	4/2	0/2	2022

Signature of	Dereon	In Charge
Signature or	r ci suit	in charge

LUC Date Signature of Environmental Health Specialist 04/26/2022

Date

**** 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. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Portofino'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)						
See Remarks							

Food Temperature		
Decoription	State of Food	Temperature (Fahrenhelt)
Cut Tomatoes	Cold Holding	40
Cut leafy Greens	Cold Holding	40
Sausage	Cold Holding	38
Chicken	Cold Holding	38
*Lasagna (walk in)	Cold Holding	45
*Cut Leafy Greens (walk in)	Cold Holding	46
Lasagna	Hot Holding	164
Rice	Hot Holding	170

Total # 6

Repeated # ()

7: Observed employee on cookline handling ready-to-eat foods with barehands. Advised on no barehand contact with RTE foods policy.

13: Raw, TCS foods stored above ready-to-eat foods in low boy unit on cookline and raw foods not stored according to minimum internal cooking temperatures in walk in cooler unit. Discussed proper raw food heirarchy/storage requirements at time of inspection.

20: TCS foods holding in walk in cooler at 45-46°F. must be 41°F or below. Have unit serviced as needed or adjust unit to properly hold items.

37: Uncovered/unprotected food products noted in walk in cooler unit.

47: Some non-food contact surfaces dirty on cookline.

53: Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Portofino's

Establishment Number : 605250938

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: (IN): Observed employees washing hands as needed.
- 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.
- 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.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

***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: Portofino's

Establishment Number: 605250938

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Portofino's

Establishment Number # 605250938

Sources								
Source Type:	Food	Source:	Approved sources noted					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments