TENNESSEE DEPARTMENT OF HEALTH

No. of Concession					FOOD SERVICE ESTAI	BLI	ISH	ME	INT	. 11	NSF	PEC	TIC		ORE		_
Est	bish	imen	t Nar		Countryside Cafe									O Fermer's Market Food Unit		ſ	
	ress				8223 Mahan Gap Rd.					Тур	xe of E	Establi	shme	O Temporary O Seasonal		L	/
City					Ooltewah Time in	11	:20	D A	M	AJ	M/PI	M Tir	ne ou	ат 12:10: PM _ АМ / РМ			
		n Da	ta		08/02/2023 Establishment # 605061106	_			Emba	-							
			spect		Routine O Follow-up O Complaint			-	ernoa		u <u>-</u>		0.000	rsuitation/Other			
					01 122 03			04	enn i nu b	ary.				up Required O Yes 🕅 No Number of	Caste	68	
PUSA	Can	egon R	isk i		ors are food preparation practices and employee b		vior	8 mo				repo	rtec	to the Centers for Disease Control and Preve	ntion	00	
				as c	ontributing factors in foodborne illness outbreaks.			_									
		(Me	rk de	elgnel	FOODBORNE ILLNESS RIS ed compliance status (IN, OUT, NA, NO) for each aumbered item.										tegory.)	
IN	⊧in co	ompīi	nce		OUT=not in compliance NA=not applicable NO=not observed Compliance Status		R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provi		R	WT
h	IN	ουτ	NA	NO	Supervision	000	- 1		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature	000	~	
1	展	0	_		Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	1				Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO	Employee Health					õ	ŏ	ŏ		Proper reheating procedures for hot holding	00	ŏ	5
	X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	_	-	NA	NO	Good Hygienic Practices			-	18	0	0	0	X	Proper cooling time and temperature	0	ा	_
4	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19 20	Š	0	0	0	Proper hot holding temperatures	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands	0				100			0	Proper cold holding temperatures Proper date marking and disposition	1ŏ	ŏ	5
	8	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	0	鼠	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed	0	0	_		IN	OUT	NA	NO	Consumer Advisory			
8	N IN	ᇞ	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9		0			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
10	2	응	0	24	Food received at proper temperature Food in good condition, safe, and unadulterated	0	00	5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination	0			25	0	0	X		Food additives: approved and properly used	0	8	5
	夏	8			Food separated and protected Food-contact surfaces: cleaned and sanitized	8	8	5	26	N N	O OUT	NA	_	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	1	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Gas	d Retail Practices are preventive measures to con	tere!		Inte		tion	ed a	atha					
				000	-				L PR		-	_	yens	, chemicals, and physical objects into toous.			
				00	F=not in compliance COS=correct	ted or	n-site	during			IGB			R-repeat (violation of the same code provision)			
		OUT			Compliance Status	cos	R	WT		To	UT			Compliance Status Utensils and Equipment	COS	R	WT
2	8	0			d eggs used where required	0	0	1	45		n F			nfood-contact surfaces cleanable, properly designed,	0	0	1
2	9 0				ice from approved source btained for specialized processing methods	00		2	46	+	0	011-010-0		and used		0	
		OUT			Food Temperature Control				47		_			g facilities, installed, maintained, used, test strips tact surfaces clean	0		-
3	1	0	contr		sling methods used; adequate equipment for temperature	0	0	2	4/	_	O N UT	onioo	u-con	Physical Facilities	0	0	1
	2				properly cooked for hot holding	0	0	1	48	_				water available; adequate pressure	0		2
	3 4		<u> </u>		thawing methods used eters provided and accurate	00	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT			Food Identification	-		_	51	_	-			s: properly constructed, supplied, cleaned	ŏ	õ	1
3	5	0	Food	l prop	erly labeled; original container; required records available	0	0	1	52	2	o a	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
	_	OUT			Prevention of Food Contamination	-			53	_	-			ities installed, maintained, and clean	0	0	1
3	6	0	Insec	rts, ro	dents, and animals not present	0	0	2	54	· ·	0 A	vdequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	_	_			tion prevented during food preparation, storage & display	0	0	1			UT			Administrative Items			
3	8	-	-		leanliness ths: properly used and stored	0	8	$\frac{1}{1}$	55	_	_		-	nit posted inspection posted	0		0
	0	0			ruits and vegetables	ŏ		_	Ē	_				Compliance Status			WT
-4	_	OUT	In-us	e ute	Proper Use of Utensils nsils; properly stored	0	0	1	57	+	- 0	Complia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	x	0	_
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	58	F	T	obacc	o pro	ducts offered for sale	0	0	0
44					/single-service articles; properly stored, used ed properly	8	8		59		1	tobać	co pri	oducts are sold, NSPA survey completed	0	0	
					tions of risk factor items within ten (10) days may result in suspensi												
serv	ce es	cablis	omen	e pern	it. Items identified as constituting imminent health hazards shall be	corre	cted is	mmed	ately o	e op	er abior	is shall	ceas	 rou are required to post the food service establishment permission 	at in a c	onsp	icuous

68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ر de ^

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8 m Signature of Environmental Health Specialist

08/02/2023

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

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

Date

Date

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Countryside Cafe Establishment Number #: 605061106

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	_

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
High heat dishwasher	Heat		164

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	41				
Reach in cooler	37				
Low boy	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken tenders (Warmer)	Hot Holding	168
Hamburger	Cooking	182
BRB	Cold Holding	38
Mac n cheese	Hot Holding	159
Meatloaf	Hot Holding	171
Rainbow Trout (reach in)	Cold Holding	38
Raw ground beef (reach in cooler)	Cold Holding	38
BRB (walk in)	Cold Holding	41
Pinto beans (walk in)	Cold Holding	41
Sliced tomatoes (low boy)	Cold Holding	40
Dairy (reach in)	Cold Holding	39

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Countryside Cafe

Establishment Number : 605061106

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): 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: (IN): See temperatures.
- 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: (IN): Advisory located 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: 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: Countryside Cafe

Establishment Number : 605061106

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Countryside Cafe Establishment Number # 605061106

SourcesSource Type:FoodSource:PFGSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments