TENNESSEE DEPARTMENT OF HEALTH

CONTRACTOR OF

FOOD SERVICE ESTAB							_				ON REPORT	scol		_					
Estable	Culture Coffee Co. Stablishment Name 610 Georgia Ave Culture Coffee Co. Type of Establishment Type of Establishment Culture Coffee Co. Culture Coffee Co. Cult)											
Addres	5			610 Georgia	a Ave					_					C remporary C Seasonal				•
City				Chattanooga	a	Time in	11	.:5	0 A	Μ	A	M/P	M Tir	ne ou	ut <u>12:10</u> ; <u>PM</u> AM / PM				
Inspect	ion D	ate	(07/29/202	22 Establishment	60530776	8		_	Emba	rgoe	d 0)						
Purpos	e of Ir	specti		ORoutine	ə Follow-up	O Complaint			- O Pro					Cor	nsultation/Other				
Risk Ca	itegor	y	2	國1	02	03			O 4				Fo	llow-	up Required O Yes 鋭 No N	Number of Se	ats		
		lisk F													to the Centers for Disease Control an control measures to prevent illness or		ion		
		_		ontributing fact											INTERVENTIONS	mjery.			
	(11	urk des			IN (IN, OUT, HA, HO) 10	r each numbered Iten	. For		mark	M OU	Π, 11	ark Co	OS or R	for e	ach liem as applicable. Deduct points for categor				
IN⊧in	compi	ance			ce NA=not applicabl pliance Status	e NO=not observe		R		\$=cor	recte	d on-s	site duri	ng ins	pection R=repeat (violation of the same Compliance Status			R	WT
IN	OUT	NA	NO		Supervision			· · ·			IN	оυт	NA	NO	Cooking and Reheating of Time/Tempe			_	
1 凝	0			Person in charge p performs duties	resent, demonstrates	knowledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foods Proper cooking time and temperatures		न	ग	_
2) Å		NA	NO		Employee Health ood employee aware		0			17	Ó	Ó			Proper reheating procedures for hot holding		8	ō	<u> </u>
3 💥					iction and exclusion	ness, reporting	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	Time as			
		NA			d Hygienic Practi						0				Proper cooling time and temperature		0	्र	
4 2	8	ŀ			ing, drinking, or tobac eyes, nose, and mou		0	0	5		0		8		Proper hot holding temperatures Proper cold holding temperatures		8	0	5
IN 6 英		NA		Proventi Hands clean and p	ng Contamination roperly washed	by Hands	0	0	_		*	-	0		Proper date marking and disposition		_	0	ľ
7 凝	-	0	0		act with ready-to-eat	foods or approved	0	0	5	22			O NA		Time as a public health control: procedures and Consumer Advisory	d records	0	0	_
8 🐊					s properly supplied an	d accessible	0	0	2	23		0	12		Consumer advisory provided for raw and under	rcooked	0	0	4
9 🛬	0	NA		Food obtained from			0	0					NA		food Highly Susceptible Populations		- 1	-1	_
10 O	0	0	×	Food received at p Food in good cond	roper temperature ition, safe, and unadu	Iterated	0	8	5	24	0	0	X		Pasteurized foods used; prohibited foods not of	ffered	0	0	5
12 0	_	x	0		vailable: shell stock t		ō	ō			IN	ουτ	NA	NO	Chemicals			-	
IN IN	OUT	NA		Protec	tion from Contam	ination	~			25	0	0	X		Food additives: approved and properly used		8	श्च	5
13 👷	6	응		Food separated an Food-contact surfa	ces: cleaned and san	itized	8	8		26		O OUT	NA		Toxic substances properly identified, stored, us Conformance with Approved Proceed	dures	0	0	_
15 渓	0			Proper disposition served	of unsafe food, return	ed food not re-	0	0	2	27	0	0	2		Compliance with variance, specialized process, HACCP plan	, and	0	0	5
			Geo	d Rotali Brastia		menuine to co	-		Inte	-	tion		and the set		, chemicals, and physical objects into	foode		_	
					es are preventive	Theasures to co			at/Al					yene	, chemicals, and physical objects into	10048.			
			001	-not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same code			-	
	OUT	1			liance Status Food and Water		cos	R	WT		0	UT			Compliance Status Utensils and Equipment		cos	ĸ	WI
28 29				d eggs used where ice from approved			8	8	1	4	5 (infood-contact surfaces cleanable, properly desi and used	igned,	0	0	1
30		Variar		btained for specials	zed processing meth mperature Control		ŏ	Õ	Ĩ	4	5 (-			g facilities, installed, maintained, used, test strip	26	0	0	1
31	0		r coc		adequate equipment		0	0	2	4	_	-	Vonfoor	5-con	tact surfaces clean		0	0	1
32	-	contro Plant		properly cooked for	r hot holding		0	0		4		UT OF	lot and	cold	Physical Facilities water available; adequate pressure		0	oT	2
33	0	Appro	ved	thawing methods us	sed		0	0	1	4	9 (ΟP	Numbir	ig ins	stalled; proper backflow devices		0	0	2
34	OUT		nome	ters provided and a Food	identification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned			0	2
35	0	Food	prop	erly labeled; origina	I container; required r	records available	0	0	1	5	2 (0	Garbag	e/refi	use properly disposed; facilities maintained		0	0	1
	OUT				f Food Contamina	tion				5	-	_			lities installed, maintained, and clean		_	0	1
36	P	Insect	s, ro	dents, and animals	not present		0	0	2	5	-	-	Adequa	te ve	ntilation and lighting; designated areas used		0	이	1
37	0				ng food preparation,	storage & display	0	0	1			UT			Administrative Items				
38 39	-			leanliness ths; properly used a	and stored		0	0	1	5					nit posted inspection posted		0	8	0
40	0	Wash	×	uits and vegetables	5		ŏ	ŏ		Ē					Compliance Status		YES		WT
41		In-use		sils; properly store			0	0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act		8	0	_
42 43					s; properly stored, dri cles; properly stored,		0	0		54 55					ducts offered for sale oducts are sold, NSPA survey completed		0	<u> </u>	٥
44	0	Glove	5 USA	ed properly			0	0	1										
Failure	o com	ect any	viola	tions of risk factor its	ems within ten (10) days	s may result in suspen	sion o	f your	food	servic	e esta	ablish	ment pe	emit.	Repeated violation of an identical risk factor may re	sult in revocat	tion a	f your	r food

vice establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous inner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this ort. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-716, 68-

EXS	07/29/2022	("Gen of	07/29/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

**** Additional food safety information can be found on our website, http://tn.	gov/health/article/eh-foodservice ****	
for a first state below a large set was been and the set of the se	a second to be a bible of a second second	1

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	th at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Culture Coffee Co. Establishment Number #: 605307768

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Culture Coffee Co. Establishment Number : 605307768

Comments/Other Observations	
1:	
2:	
3:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:	
5:	
6:	20
7:	
8:	
9:	
10:	
11:	
12:	
13:	
15:	
16:	
17:	
18: 10: (NO) TCC feed is not being held bet during inspection	
 10. 19: (NO) TCS food is not being held hot during inspection. 20: 21: 22: Will use tilt for breakfast sandwiches. 23: 	
20.	
21. 22: Will use tilt for breakfast sandwishes	
22. Will use till for breakidst sanuwiches.	
23. 24·	
24. 25 [.]	
24: 25: 26: 27:	
27.	
57:	
58:	
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"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: Culture Coffee Co.

Establishment Number : 605307768

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments