TENNESSEE DEPARTMENT OF HEALTH

AND A					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCORE							
Establishment Name			p [,] t Nar		Sidetrack O Farmer's Market Food Unit Type of Establishment O Mobile								10							
Address					3514 Hixson Pike O Temporary O Seasonal															
City Chatta				Chattanooga	1	Time in	02	2:4	5 F	M	AJ	M/P	M Tr	me o	ut 03:35; PM AM/PM					
, ,			te		04/27/202	22 Establishment #					Embe	-								
Purpose of Inspection					Routine	O Follow-up	O Complaint			- O Pr			-		0 Co	nsultation/Other				
Risk Category			01	\$22	03			04		2		Fo	low-	up Required O Yes 🕱 No	Number of Se	ats	12	5		
Risk Factors are food preparation practices and employee b						beha	vior	a mo	st c	mm	onl	y repo	orte	to the Centers for Disease Cont	rol and Preventi	on	_			
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
		(#	rk de	algnat	ed compliance statu											ech liem an applicable. Deduct points for e	ategory or subcateg	юrу.)		
IN	in c	ompili	nce			ce NA=not applicable	NO=not observe		R		\$=00	recte	d on-t	site duri	ng int	Spection R=repeat (violation of th Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	r na	NO	Cooking and Reheating of Time/	Temperature	_	_	
1	邕	0			Person in charge pr performs duties	resent, demonstrates kno	wledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Proper cooking time and temperatures		न	न	
	IN XX		NA	NO		Employee Health cod employee awareness	reporting	0				\$			õ	Proper reheating procedures for hot hold		8	õ	5
		0			Proper use of restric		, reporting	ŏ	ŏ	5		IN	ουτ	r na	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN	_	NA			d Hygionic Practicos						0	0		0.0	Proper cooling time and temperature		0	0	
4	<u>ě</u>	8				ng, drinking, or tobacco us eyes, nose, and mouth	50	8	0	5		2			0	Proper hot holding temperatures Proper cold holding temperatures		8	응	
	IN	OUT	NA	NO	Preventin	ng Contamination by H	lands	Ľ				X			0	Proper date marking and disposition		ŏ	ŏ	5
6	黛	0		0	Hands clean and pr			0	0	5	22	0	0	80	0	Time as a public health control: procedu	res and records	0	0	
7	邕	0	0	0	No bare hand conta alternate procedure	ct with ready-to-eat foods s followed	s or approved	0	0	°		IN	OUT		NO	Consumer Advisory		_	_	_
8	×	0	NA	NO		properly supplied and ac	cessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and	undercooked	0	0	4
	嵐		nu-	_	Food obtained from	Approved Source		0	0		H	IN	OUT	r na	NO	food Highly Susceptible Popula		_	-	_
10	0		0	×	Food received at pr			0	0	5	24	0	0	80		Pasteurized foods used; prohibited foods	s not offered	0	०	5
11 12	展開	0	0	0	Required records av	tion, safe, and unadulteral vailable: shell stock tags,		0	0	°	F		OUT	-	NO			- 1	-	-
			-	NO	destruction Protect	tion from Contaminati	on	-		_	25	0		28		Food additives: approved and properly u	sed	न	তা	_
13	X	0	0		Food separated and			0	0	4		Ř	ŏ			Toxic substances properly identified, sto		ŏ		5
14	×	0	0			ces: cleaned and sanitized		0	0	5		IN	OUT	r na	NO					
15	8	٥			Proper disposition of served	of unsafe food, returned fo	od not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail Practice	es are preventive me	analyzes to co	atro	l the	inte	adus	tion	d	natho		s, chemicals, and physical object	a into fooda			
				_				600					_			, enemies and paper in expect				
				00	Penot in compliance		COS=corre									R-repeat (violation of the san				
Compliance Status						COS	R	WT	È					Compliance Status	C	008	R	WT		
2	_	001	Past	euríze	Safe F d eggs used where	ood and Water		0	0	1			UT	Food ar	nd no	Utensils and Equipment prood-contact surfaces cleanable, proper	fy designed	- 1	- 1	_
2	9	0	Wate	er and	ice from approved s	source		0	0	2	4	s (and used	iy designed,	0	이	1
3	-	애	Varia	ince c		ed processing methods		0	0	1	4	5 (o v	Warewa	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3						adequate equipment for t	emperature	0	0	2	4	_	_	Nonfoo	d-cor	ntact surfaces clean		0	0	1
		-	Contr		property cooked for	hat halding		0					UT	-lot and	1 cold	Physical Facilities I water available; adequate pressure		0		-
32 O Plant food properly cooked for hot holding 33 O Approved thawing methods used			8	8		4					stalled; proper backflow devices		허	허	2					
3	_	-	Ther	mome	eters provided and a			0	0	1	5	0	0	Sewage	e and	d waste water properly disposed		0	0	2
-	_	OUT				Identification	de aux Refer	-		_	-	_				es: properly constructed, supplied, cleane			0	1
3			F000	s prop		container; required recon	ds available	0	0	1	5		-	-		use properly disposed; facilities maintaine		의	의	1
3	_		Inser	15.00	dents, and animals r	f Food Contamination		0	0	2	5	_	-		_	ilities installed, maintained, and clean entilation and lighting; designated areas u		-	0	1
	- 1	-				prosentite						- 1 '	- P			and a second sec		- 1	-	

Please call (

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od service establish rediately or operation

Free food safety training classes are available each month at the county health department.

) 4232098110

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 thin ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-320.

55 O Current permit posted

56 O Most recent inspection posted

Administrative items

Compliance Status

Compliance with TN Non-Smoker Protection Act

If tobacco products are sold, NSPA survey completed

Tobacco products offered for sale

to sign-up for a class.

Non-Smokers Protection Act

rmit. Repeated violation of an identical risk factor may result in revocation of your foo cease. You are required to post the food service establishment permit in a conspicuou

O Contamination prevented during food preparation, storage & display

O Utensils, equipment and linens; properly stored, dried, handled
O Single-use/single-service articles; properly stored, used

ns of risk factor ite

Proper Use of Utensils

is within ten (10) da

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PH-2267 (Rev. 6-15)

O Personal cleanliness

O Gloves used properly

and post the most recent in

O Wiping cloths; properly used and stored

O Washing fruits and vegetables

O In-use utensils; properly stored

04/27/2022

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YES NO WT

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Date

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sidetrack Establishment Number #: 605252249

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.	
	L

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Sani bucket Dish machine	Quat Heat	400	161					

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Cat fish	Cold Holding	39				
Salmon	Cold Holding	39				
Hummus	Cold Holding	40				
Rice	Cold Holding	39				
Milk	Cold Holding	39				
Shrimp	Cold Holding	40				
Salmon	Cold Holding	39				
Raw burger	Cold Holding	38				
Grits	Reheating	142				
Cut lettuce	Cold Holding	40				
Pasta	Cold Holding	39				
Cut toms	Cold Holding	40				
Cut lettuce	Cold Holding	40				
Ranch homemade	Cold Holding	40				
Chicken - cooked	Cold Holding	41				



Establishment Information

Establishment Name: Sidetrack

Establishment Number : 605252249

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: Observed good hand washing

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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: 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: Sidetrack

Establishment Number: 605252249

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sidetrack

Establishment Number # 605252249

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Us foods, halperns	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments