

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 14

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

Chattanooga Time in 03:00 PM AM / PM Time out 04:00; PM City 09/29/2022 Establishment # 605252397 Inspection Date

1301 Dorchester Road, Suite 101

Southern Squeeze

Embargoed 0

Follow-up Required

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

ase Control and Preventio

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, KA, NO) for each numbered Item. For Items marked	UT, mark COS or R for each Item as applicable	 Deduct points for category or subcategory.)
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II.	₽ -in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ				
					Compliance Status	COS	R	W	
	IN	OUT	NA	NO	Supervision				
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	П	
3	×	0			Proper use of restriction and exclusion	0	0	٩	
	IN	OUT	NA	NO	Good Hygionic Practices				
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	Γ.	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	
	IN	OUT	NA	NO	Proventing Contamination by Hands	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	Г	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	ľ	
8	0	26			Handwashing sinks properly supplied and accessible	0	0	7	
	IN	OUT	NA	NO	Approved Source				
9	窓	0			Food obtained from approved source	0	0	Г	
10	0	0	0	3%	Food received at proper temperature	0	0		
11	×	0			Food in good condition, safe, and unadulterated	0	0	۱ ا	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	×	0	0		Food separated and protected	0	0	-	
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0		
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	1	

_	Compliance Status				000	ĸ	** 1	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0.00	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

rol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
П		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a hearing reg 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

09/29/2022

PH-2267 (Rev. 6-15)

vironmental Health Specialist

Signature of Person In Charge 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.

RDA 629) 4232098110 Please call (to sign-up for a class.

09/29/2022 Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Southern Squeeze
Establishment Number #: 605252397

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.	\neg
"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.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishmachine	Chlorine	0	
Three compartment sink	Chlorine	0	

Equipment Temperature					
Temperature (Fahrenheit)					
40					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Sloppy joe	Hot Holding	170			
Sweet potato	Hot Holding	150			
Cut tomatoes-prep top	Cold Holding	41			
Cut leafy greens-small prep	Cold Holding	41			
Cut leafy greens-cold drawer	Cold Holding	41			
Chili	Cooling	107			
Potato soup-open air	Cold Holding	40			

Observed Violations
Total # 4
Repeated # () 9: Handwach sink in food prop area is lacking paper towals. Droporty stock
8: Handwash sink in food prep area is lacking paper towels. Properly stock
paper towels in handwash sink 14: Oppm sanitizer at three compartment sink, and dishmachine is testing at
Oppm sanitizer. Maintenance was contacted during inspection to repair.
Santizer will be manually added to three compartment sink until repairs are made
(instead of auto dispenser).
45: Food debris observed on knife in "clean" knife magnet area. Ensure knives
are cleaned and sanitized prior to placing in clean area.
49: Repair leak at faucet handwash sink across from walk in

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Southern Squeeze Establishment Number: 605252397

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chili properly cooling
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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: Unpasteurized juices labeled on bottle
- 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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Southern Squeeze	
Establishment Number: 605252397	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see hast page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: Southern Squeeze		
Establishment Number #: 605252397		
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Sources		
Source Type: Food	Source:	Alberts produce
Source Type:	Source:	
Course Times	Carraci	
Source Type:	Source:	
Source Type:	Source:	
Source Type.	Source.	
Source Type:	Source:	
Additional Comments		