

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Food Works Permanent O Mobile Establishment Name Type of Establishment 205 Manufacturers Rd. O Temporary O Seasonal Address Chattanooga Time in 02:20 PM AM/PM Time out 03:10: PM AM/PM 12/11/2019 Establishment # 605210756 Embargoed 5 Inspection Date

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

Number of Seats 220 Risk Category О3 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed |                   |     |    |    |   | d |   | 0  |
|--|-------------------|-----|----|----|---|---|---|----|
|  | Compliance Status |     |    |    |   |   | R | WT |
|  | IN                | OUT | NA | NO | Supervision   |   |   |    |
| 1  | 鼷                 | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  |   | 0 | 5  |
|  | IN                | OUT | NA | NO | Employee Health   |   |   |    |
| 2  | D)(               | 0   |    |    | Management and food employee awareness; reporting   | 0 | 0 |    |
| 3  | 寒                 | 0   |    |    | Proper use of restriction and exclusion   | 0 | 0 | 5  |
|  | IN                | OUT | NA | NO | Good Hygienic Practices   |   |   |    |
| 4  | X                 | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0 | 0 | 5  |
| 5  | 黨                 | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0 | 0 |    |
|  | IN                | OUT | NA | NO | Preventing Contamination by Hands   |   |   |    |
| 6  | 滋                 | 0   |    | 0  | Hands clean and properly washed   | 0 | 0 |    |
| 7  | 왮                 | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0 | 0 | 5  |
| 8  | X                 | 0   |    |    | Handwashing sinks properly supplied and accessible  | 0 | 0 | 2  |
|  | IN                | OUT | NA | NO | Approved Source   |   |   |    |
| 9  | 黨                 | 0   |    |    | Food obtained from approved source  | 0 | 0 |    |
| 10   | 0                 | 0   | 0  | ×  | Food received at proper temperature   | 0 | 0 |    |
| 11   | ×                 | 0   |    |    | Food in good condition, safe, and unadulterated   | 0 | 0 | 5  |
| 12   | 0                 | 0   | ×  | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0 | 0 |    |
|  | IN                | OUT | NA | NO | Protection from Contamination   |   |   |    |
| 13   | Ä                 | 0   | 0  |    | Food separated and protected  | 0 | 0 | 4  |
| 14   | ×                 | 0   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0 | 0 | 5  |
| 15   | ×                 | 0   |    |    | Proper disposition of unsafe food, returned food not re-<br>served                        |   | 0 | 2  |

| ш  | Compliance Status |     |    |    |   |           | R | WT |
|----|-------------------|-----|----|----|---|-----------|---|----|
|    | IN                | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |           |   |    |
| 16 |                   | 0   | 0  | ×  | Proper cooking time and temperatures  | 0         | 0 | 5  |
| 17 | 8                 | 0   | 0  | 0  | Proper reheating procedures for hot holding                                 | 0         | 0 | Ů  |
|    | IN                | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |           |   |    |
| 18 | 0                 | X   | 0  | 0  | Proper cooling time and temperature   | 0         | 0 |    |
| 19 |                   | 0   | 0  | 0  | Proper hot holding temperatures   | 0         | 0 |    |
| 20 |                   | 0   | 0  |    | Proper cold holding temperatures  | 0         | 0 | 5  |
| 21 | *                 | 0   | 0  | 0  | Proper date marking and disposition   | 0         | 0 | *  |
| 22 | 0                 | 0   | 0  | 鼷  | 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<br>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   | Chemicals |   |    |
| 25 |                   | 0   | X  |    | Food additives: approved and properly used                                  | 0         | 0 | 5  |
| 26 | 0.0               | 0   |    |    | Toxic substances properly identified, stored, used                          | 0         | 0 | Ľ  |
|    | IN                | OUT | NA | NO | Conformance with Approved Procedures  |           |   |    |
| 27 | 0                 | 0   | ×  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0         | 0 | 5  |

#### trol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

|    |     | OUT=not in compliance COS=con  |     |   |    |  |
|----|-----|--|-----|---|----|--|
|    |     | Compliance Status  | cos | R | W  |  |
|    | OUT |  |     |   |    |  |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | Ι, |  |
| 29 |     | Water and ice from approved source   | 0   | 0 |    |  |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | Ľ  |  |
|    | OUT | Food Temperature Control   |     | _ |    |  |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :  |  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 1  |  |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | г  |  |
|    | OUT | Food Identification  |     |   |    |  |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | ,  |  |
|    | 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 | 1  |  |
| 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 | -  |  |
|    | OUT | Proper Use of Utensils   |     |   |    |  |
| 41 | 0   | in-use utensils; properly stored   | 0   | 0 | г  |  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | 1  |  |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | Г  |  |
| 44 | 0   | Gloves used properly   | 0   | 0 |    |  |

Signature of Person In Charge

| pect | on  | R-repeat (violation of the same code provision   |      |    | 1477 |
|------|-----|--|------|----|------|
| _    |     | Compliance Status  | cos  | к  | W    |
|      | OUT | Utensils and Equipment   | -    | _  |      |
| 45   | 麗   | Food and nonfood-contact surfaces cleanable, properly designed,<br>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  | ा    | ा  | 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   |      |    |      |
| 55   | 0   | Current permit posted  | 0    | 0  | 0    |
| 56   | 0   | Most recent inspection posted  | 0    | 0  | •    |
|      |     | Compliance Status  | YES  | NO | W    |
|      |     | Non-Smokers Protection Act   |      |    |      |
| 57   |     | Compliance with TN Non-Smoker Protection Act   | - 3% | 0  |      |
| 58   |     | Tobacco products offered for sale  | 0    | 0  | 0    |
| 59   |     | If tobacco products are sold, NSPA survey completed                                      | - 0  | 0  |      |

You have the right to request a l in (10) days of the date of the

12/11/2019

Signature of Environmental Health Specialist

12/11/2019

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment l    | nformation |
|--------------------|------------|
| Establishment Name | Food Works |

Establishment Number #: 605210756

| 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       | 100 |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |

| Equipment Temperature |                           |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |
|                       |                           |  |  |  |  |
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| Food Temperature    |               |                          |  |  |  |
|---------------------|---------------|--------------------------|--|--|--|
| Description         | State of Food | Temperature (Fahrenheit) |  |  |  |
| Gumbo               | Reheating     | 174                      |  |  |  |
| Noodles             | Cold Holding  | 35                       |  |  |  |
| Diced tomatoes      | Cold Holding  | 38                       |  |  |  |
| Rice                | Cold Holding  | 35                       |  |  |  |
| Sliced tomatoes     | Cold Holding  | 35                       |  |  |  |
| Brussel sprouts cut | Cold Holding  | 38                       |  |  |  |
| Mashed potatoes     | Hot Holding   | 170                      |  |  |  |
| Coleslaw            | Cold Holding  | 38                       |  |  |  |
| Raw chicken         | Cold Holding  | 38                       |  |  |  |
| Chicken in walk-in  | Cold Holding  | 35                       |  |  |  |
|                     |               |                          |  |  |  |
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|                     |               |                          |  |  |  |
|                     |               |                          |  |  |  |
|                     |               |                          |  |  |  |

| Observed Violations  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|
| Total # 3 Repeated # 0   |  |  |  |  |  |  |
| 18: Beef brisket and rice found sitting on counter at 60 degrees F. Time had not been tracked. Embargoed food and discussed cooling procedures with kitchen manager. |  |  |  |  |  |  |
| 45: Cutting boards in poor repair.<br>49: Handsink leaking in kitchen beside triple sink.  |  |  |  |  |  |  |
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<sup>&</sup>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: Food Works
Establishment Number: 605210756

### 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: Proper 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: 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.
- 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.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Food Works            |  |  |  |
|---|--|--|--|
| Establishment Number: 605210756           |  |  |  |
|   |  |  |  |
| Comments/Other Observations (cont'd)      |  |  |  |
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| Additional Comments (cont'd)              |  |  |  |
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Establishment Information

# Establishment Information Establishment Name: Food Works Establishment Number # 605210756 Sources Source Type: Food Source: US Foods, TNT produce, Evans Source Type: Water Public Source: Source Type: Source: Source: Source Type: Source: Source Type: **Additional Comments**