TENNESSEE DEPARTMENT OF HEALTH -------____ ____

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				FOOD SERVI	CE ESTA	BL	ISH	IME	ENT	r 11	NSI	PEC	TIC		ORE				
Fetz	bish	men	t Nar		Rib And Loi	n										O Fermer's Merket Food Unit ent O Fermen's Merket Food Unit O Mobile O Temperature O Research			
Add					5946 Brainerd Rd. Type of Establishment O Temporary O Seasonal								O Temporary O Seasonal			J			
City	000				Chattanooga Time in 01:41; PM AM / PM Time out 02:20; PM AM / PM														
Insp	ectio	n Da	te		03/24/2022 Establishment # 605068561 Embargoed 0														
Purp	ose	of In	spect		ORoutine	O Follow-up	Complaint												
Risk	Cab	egon			01	\$122	03								up Required O Yes 🕱 No Number o	f Seats	12	25	
		-	isk i			paration practices a								y repo	rtec	I to the Centers for Disease Control and Preve			
		(M-				FOODBORN	E ILLNESS RI	SK F	ACTO	ORS	AND	PU	BLIC	HEA	ЦТН	control measures to prevent illness or injury. INTERVENTIONS ach item as applicable. Deduct points for category or subc	tesory	a	
IN	•in co	<u> </u>			OUT=not in compliant	nce NA=not applicable	NO=not observe	ю		cc		_				pection R=repeat (violation of the same code prov		••	
_		0.07	NA	110	Com	pliance Status		COS R WT Compliance Status			Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT					
-	-	001	NA	NO	Person in charge p	Supervision present, demonstrates kn	owledge, and	0	0			IN	OUT		NO	Control For Safety (TCS) Foods			
1	_		NA	NO	performs duties	Employee Health	• ·	0	0	5	16 17	00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	0	0				food employee awarenes	s; reporting		0	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking, and Time a	_	10	
-	_	0		110		riction and exclusion		0	0	Ľ						a Public Health Control		10	
4	0	0	NA			od Hygionic Practicos ting. drinking. or tobacco (0	0		19		0			Proper cooling time and temperature Proper hot holding temperatures	8	0	
	0		NA			eyes, nose, and mouth ing Contamination by	Hands	0	0	<u> </u>	20	8	8		~	Proper cold holding temperatures Proper date marking and disposition	8	8	5
		0	144		Hands clean and p	properly washed		0	0		22		6	×		Time as a public health control: procedures and records	_	0	
7	0	0	0	0	No bare hand cont alternate procedur	tact with ready-to-eat food res followed	ts or approved	0	0	5	-	-	-	NA		Consumer Advisory	-	1.	
	0		NA	-		s properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
_	黨		nea	no	Food obtained from	m approved source		0	0			IN	OUT	NA	NO	Highly Susceptible Populations	-	-	
10 11		8	0	×		proper temperature fition, safe, and unadulter	anad	8	00	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	ŏ	×	0	Required records	available: shell stock tags		ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals		-	
	IN	OUT	NA	NO		ction from Contamina	tion				25	0	0	X		Food additives: approved and properly used	0	0	5
13 14	응	응			Food separated an Food-contact surfa	nd protected aces: cleaned and sanitize	d	8	8	4	26	0 IN	O OUT	NA		Toxic substances properly identified, stored, used Conformance with Approved Procedures	<u> </u>	0	Ľ.
15	_	o				of unsafe food, returned		0	0	2	27	0	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive m	easures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
				011			AD8	GOO						5					
				00		pliance Status	COS=corre		R		L	cson				R-repeat (violation of the same code provision Compliance Status		R	WT
2	_	OUT	Past	eurize	Safe d eggs used where	Food and Water		0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		La	
2	9	0	Wate	er and	lice from approved	source		0	0	2	4	5 '				and used	0	0	1
3		OUT	varia	ince o		ized processing methods mperature Control		0	0	-	4	6	۰v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used	; adequate equipment for	temperature	0	0	2	4	_	0 N	Vonfoo	d-cor	tact surfaces clean	0	0	1
3	2	0			properly cooked fo	r hot holding		0	0	1	4			lot and	l cold	Physical Pacilities water available; adequate pressure	0	0	2
3	_				thawing methods u			0	0	1	4	_	_			stalled; proper backflow devices	0	0	2
3	-	OUT	inen	morm	eters provided and Feed	d identification		0	0	1	5					waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
3	5	0	Food	l prop	erly labeled; origina	al container; required reco	rds available	0	0	1	5	_				use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contamination	•				5	3 0	o F	hysica	I faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals	not present		0	0	2	5	4	0 A	\dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3		_				ing food preparation, stor	age & display	0	0	1		-	UT			Administrative items		1.0	
3	_	-	_		leanliness ths; properly used	and stored		0	0	1	5	_	_		-	nit posted inspection posted	8	0	0
4	0	0			ruits and vegetable	5			õ		Ľ		- 14			Compliance Status			WΤ
4		OUT	In-us	e ute	Proper nsils; properly store	r Use of Utensils d		0	0	1	5	7	-	Somple	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 320	0	
4	2	0	Uten	sils, e	quipment and liner	ns; properly stored, dried,		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
4					/single-service arti ed properly	cles; properly stored, use			8		<u></u>	9	ß	10080	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in re-			
man	ter ar	nd po	st the	most	recent inspection rep		r. You have the rig	the to n	eques							e. You are required to post the food service establishment per fling a written request with the Commissioner within ten (10) do			

report T.C. A sections 68-14/703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.									
gridding	03/24/2022	5 Х	03/24/2022						
Signature of Person In Charge	Date	Signature of Environmental Health Speci	alist Date						
	ood safety information can be found on our v								
En star	d and show be have a large see and show the balance	and manual at the second threads a second	days and a second						

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(192207 (104. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Rib And Loin Establishment Number #: 605068561

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature								
Decoription	Temperature (Fahrenheit)							

ecoription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rib And Loin

Establishment Number : 605068561

Comments/Other Observations

9:

10: (NO): No food received during inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

22: (NA) No food held under time as a public health control.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

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 Information

Establishment Name: Rib And Loin

Establishment Number : 605068561

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Rib And Loin

Establishment Number #: 605068561

Sources		
Source Type:	Source:	

Additional Comments

Complaint seal void in front of building by water faucet. Restaurant was closed today to make repairs to roof. Staff was doing deep cleaning. Check area in back where cambros stored try to keep off wall and directly on floor. Have maintenance walk outside building and seal any voids. Manager reports increase in rodent activity in parking lot at closed business next door.