TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

The second	100													Fermer's Market Food Unit	^		
Est	abis	hmer	nt Nar		Common Table				_	Tvr	e of i	Establi	shme	El Parmanant O Mohila	r		
Adi	iress				3413 Broad St.					. ,,				O Temporary O Seasonal			
Cit	,				Chattanooga Time in	12	2:00	0 P	M	A	M/P	и ті	me ou	IT 12:15; PM AM / PM			
		on Da	ate		04/22/2022 Establishment # 60526269					_	d 0						
			spec		O Routine B Follow-up O Complaint		,	O Pre			-		Cor	nsultation/Other			
		tegor			O1 102 O3			04				Fo	low-	up Required O Yes K No Number of	Seats	27	5
		-	isk I		ors are food preparation practices and employee									to the Centers for Disease Control and Preve		_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS Ri												
		(11	urik de	algnat	ed compliance status (IN, OUT, NA, NO) for each sumbered tion										tegory.)	
12	in ¢	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status		R		\$=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provi Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	о	-
2	1000	OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	TOT			õ	ŏ	ŏ		Proper reheating procedures for hot holding		8	5
3	×	0			Proper use of restriction and exclusion	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA		Good Hygionic Practices					0	0	0		Proper cooling time and temperature	0	0	
4	<u>x</u>	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5		25	0	0		Proper hot holding temperatures Proper cold holding temperatures	8	0	5
6	IN XX		NA	_	Preventing Contamination by Hands Hands clean and properly washed	0	0			*		0		Proper date marking and disposition	0		
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	O IN	0	NA	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8		0	NA		Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23		0	0	140	Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0	Ξ.		IN	OUT	NA	NO	Highly Susceptible Populations			
10	Хo	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	8	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
43		OUT	NA	NO	Protection from Contamination Food separated and protected		0		25	0 炭	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	읽	5
14	X	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ		20	IN		NA	1000	Conformance with Approved Procedures	Ľ		
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	atro	the	intro	duc	tion	of	atho		chemicals, and physical objects into foods.			
				_			D RE							, encourant and hillows called into torget			
				00	T=not in compliance COS=corre Compliance Status	ected or		śuring						R-repeat (violation of the same code provision) Compliance Status	Icos	ъT	WT
		OUT	_		Safe Food and Water					0	UT			Utensils and Equipment			
	28 29	0	Wate	er and	d eggs used where required ice from approved source	0	8	2	4	s				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	OUT		ince o	btained for specialized processing methods			1								~	1
:	31				Food Temperature Control	0	0	-	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	이	1
		×	Prop			0	0	2	40	7	0			itact surfaces clean	0	0	
	32	0	Prop contr Plan	rol t food	Food Temperature Control bling methods used; adequate equipment for temperature properly cocked for hot holding	0	0	2	4	7 C		ionfoo	d-cor	rtact surfaces clean Physical Paclitties water available; adequate pressure	0	0	2
;	32 33 34	0	Prop contr Plan Appr	rol t food oved	Food Temporature Control bling methods used; adequate equipment for temperature	0	0 0 0	2	47	7 C	0 N NUT 0 P	ionfoo iot and	d-cor s cold	ntact surfaces clean Physical Paclitties	0	0	2
	33 34	0	Prop contr Plan Appr Ther	rol t food oved	Food Temperature Control cling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used	0000	0 0 0 0	2	41	7 C 8 9		ionfoo lot and lumbii Sewagi oilet fa	d-cor d cold ng ins e and acilitie	Anter surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	0 0 0 0 0	0	2 2 1
	33	000000000000000000000000000000000000000	Prop contr Plan Appr Ther Food	t food oved mome	Food Temperature Control bling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used terrs provided and accurate Food Identification erly labeled; original container; required records available	0	0 0 0	2	41 41 45 50 57	7 C 8 0 9 0 1 2		lonfoo lot and lumbir Sewag foilet fa Sarbag	d-cor d cold ng ins e and scilitie e/refu	tact surfaces clean Physical Paclitties water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 000000000000000000000000000000000000	0 0 0 0 0 0	2 2 1
	33 34	0 0 001 0 001	Prop contr Plan Appr Ther Food	rol t food toved mome	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination	0 0 0 0	0 0 0 0	2	41	7 C 8 0 9 0 1 0 3 0		ionfoo iot and lumbii sewagi oilet fa Sarbag	d-cor d cold ng ins e and scilitie e/refu	Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied; cleaned use properly disposed; facilities maintained lities installed, maintained, and clean	0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0	2 2 1
;	33 34 35 36	0 0 0 0 0 0 0 0	Prop contr Plan Appr Ther Food	t food oved mome d prop	Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used terrs provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present	0 00 0 0	0 0 0 0	2 1 1 1 2 2 2	41 41 41 50 51 51 51	7 C 8 7 9 7 1 7 2 7 3 7 4 2		ionfoo iot and lumbii sewagi oilet fa Sarbag	d-cor d cold ng ins e and scilitie e/refu	tact surfaces clean Physical Pacilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used	0 000000000000000000000000000000000000	0 0 0 0 0 0	2 2 1
	33 34 35	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Prop contr Plan Appr Ther Food	t food oved mome d prop cts, ro	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination	0 00 0 0 0	0 0 0 0 0	2 1 1 1 1 1	41 41 41 50 51 51 51	7 C 8 9 0 1 2 3 C		lonfoo lot and lumbii sewagi oilet fa sarbag hysica dequa	d-con d cold ng ins e and acilitie e/refu al faci ite ve	Administrative Items	0 0 0 0 0 0 0 0 0 0		2 2 1
	33 34 35 36 37 38 39		Prop contr Plan Ther Food Inset Cont Pers Wipi	t food oved mome d prop cts, ro amina onal c ng clo	Feed Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present etion prevented during food preparation, storage & display exeanliness this: properly used and stored	0 000 0 0 0 0 0 0	0 00 0 0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	41 41 41 50 50 50 50 50 50 50 50 50 50 50 50 50	7 C 8 9 0 1 1 2 2 3 3 4 2 2 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		lonfoo lot and lumbi Sewag oilet fa Sarbag Physica Idequa	d-con d cold ng ins e and icilitie e/refu al faci ite ve	tact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used Administrative items nit posted inspection posted	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1 1 1 1 0
	33 34 35 36 37 38 39 40		Prop contr Plan Appr Ther Food Cont Pers Wipi Was	t food oved mome d prop cts, ro amina onal o hing fi	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present etion prevented during food preparation, storage & display deanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils	0 000 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 1 2 1 1 1 1 1 1	41 44 50 50 50 50 50 50	7 C 8 9 0 0 1 1 2 3 3 4 2 5 5	0 N 0 F 0 F 0 S 0 T 0 C 0 F 0 C 0 M 0 C 0 M	lonfoo lot and lumbin kewagi oilet fa Sarbag hysica dequa lost re	d-cor d cold ng ins e and acilitie e/refi al faci te ve	tact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used Administrative items nit posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0	2 2 1
	33 34 35 36 37 38 39		Prop contb Plan Appr Ther Food Insec Cont Wipi Was	tol t food mome d prop cts, ro amina onal c ng clo hing fi	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display deanliness ths; properly used and stored ruts and vegetables Proper Use of Utensits nsits; properly stored	0 000 0 0 000 0	0 00 0 0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 1 1 1 1 1 1 1 1 1	41 41 41 50 50 50 50 50 50 50 50 50 50 50 50 50	7 C 8 9 0 1 2 3 4 2 C 5 5 7		lonfoo lot and lumbis ewag oilet fa sarbag hysica dequa tost re Compli	d-cor d cold ng ins e and colitie e/refi al faci te ve t perm cent	tact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean mitilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
	333 34 35 35 36 37 38 38 39 40		Prop contr Plan Appr Ther Food Cont Pers Wipi Was Uten Sing	t food t food mome d prop cts, ro amina conal c ng clo hing fi bie ute sils, e le-use	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ttion prevented during food preparation, storage & display deanliness this; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used	0 000 0 0 0 0 0 0 0 0 0 0 0 0 0		2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	417 441 50 51 51 51 51 51 51 51 51 51 51	7 C 8 9 0 1 2 3 4 2 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 7 8 7 7 7 7 7 7 7 7 7 7		lonfoo lot and Plumbii Sevag oilet fi Sarbag Physica Adequa Adequa Current fost re Complition	d-cor d cold ng ins e and acilitie e/refi al faci de ve t perm cent ance o pro	tact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used Administrative items nit posted Compliance Status Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 1 0
	333 334 355 355 366 377 388 389 300 411 112 133 444		Prop contr Plan Appr Ther Food Insec Cont Pers Wipi Was In-us Sing Glov	rol t food oved mome d prop cts, ro caling f id prop cts, ro caling f id ing f id ing f id ing f id ing f id is is is, e id is is is is is is is is is is is is is	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present etion prevented during food preparation, storage & display deanliness this; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	41 44 50 55 55 55 55 55 55 55 55 55 55 55 55	7 C 8 7 9 0 1 2 2 3 3 4 5 7 8 9 9 7 8 9		lonfoo lot and lot and lot and lot and lot and lot the lot re lot and lot re lot and lot re lot and lot and lo	d-cor d cold ng ins e and acilitie e/refu al faci de ve t perm cent ance o pro co pro	Intact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 1 0 WT 0
	333 34 35 35 36 37 38 88 59 40 41 12 13 33 44 44 44 44		Prop contr Plan Appr Ther Food Insec Cont Pers Wipi Was In-us Uten Sing Glov	tol tood mome f prop cts, ro amina onal c ng clo hing fi se ute sits, e le-use es us y viola	Food Temperature Control Sing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used tens provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display deanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper stil, items identified as constituting imminent health hazards shall b		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	41 41 42 55 55 55 55 55 55 55 55 55 55 55 55 55	7 C 8 0 9 0 1 0 2 0 3 0 4 2 5 0 7 8 9 0 • est.		Ionfoo Iot and Plumbii Sewag oilet fi Sarbag Physica Current fost re Compli obacc Tobac Tobac Tobac	d-cor d cold ng ins e and acilitie e/refi al faci the ve t perm cent ance o pro co pro co pro	tact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used Administrative items nit posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment period	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 1 1 0 WT 0
	333 34 35 35 36 37 38 88 59 40 41 12 13 33 44 44 44 44		Prop contr Plan Appr Ther Food Insec Cont Pers Wipi Was In-us Uten Sing Glov	tol tood mome f prop cts, ro amina onal c ng clo hing fi se ute sits, e le-use es us y viola	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present etion prevented during food preparation, storage & display deanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper sit, tems identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-70, 61 4-708, 63-14-709, 63-14-709, 68-14-711, 68-14-715, 68-14-70	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	41 41 42 55 55 55 55 55 55 55 55 55 55 55 55 55	7 C 8 0 9 0 1 0 2 0 3 0 4 2 5 0 7 8 9 0 • est.		Ionfoo Iot and Plumbii Sewag oilet fi Sarbag Physica Current fost re Compli obacc Tobac Tobac Tobac	d-cor d cold ng ins e and acilitie e/refi al faci the ve t perm cent ance o pro co pro co pro	Intact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 1 0 WT 0 0
Fail	333 344 355 366 377 388 399 40 411 412 433 444 444 444 444 444 444 444 444 44		Prop contr Plan Appr Ther Food Insec Cont Pers Wipi Was In-us Uten Sing Glov ect an strates the	rol I food oved mome f prop cts, ro amina cnal c ng clo hing f is use es us y viola s term most ns te- sta	Feed Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ttion prevented during food preparation, storage & display deanliness this; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly ttions of risk factor items within ten (10) days may result in susper it. Items identified as conspicuous manner. You have the right of the result of the result.	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	41 44 56 57 57 57 57 57 57 57 57 57 57 57 57 57	7 C 8 9 0 0 1 1 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2		lonfoo lot and lot and lot and lot and lost fi lost re lobacc lobacc lobacc lobacc	d-cor d cold ng ins e and cilitie e/refi al faci te ve territ. copro copro copro copro	Intact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 1 1 0 WT 0 0 WT 0 0 0 0 0 0 0 0 0 0 0 0 0 0
Fail	333 344 355 366 377 388 399 40 411 412 433 444 444 444 444 444 444 444 444 44		Prop contr Plan Appr Ther Food Insec Cont Pers Wipi Was In-us Uten Sing Glov ect an strates the	rol I food oved mome f prop cts, ro amina cnal c ng clo hing f is use es us y viola s term most ns te- sta	Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present etion prevented during food preparation, storage & display deanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper sit, tems identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-70, 61 4-708, 63-14-709, 63-14-709, 68-14-711, 68-14-715, 68-14-70			2 1 1 1 1 1 1 1 1 1 1 1 1 1	41 41 50 50 50 50 50 51 51 51 51 51 51 51 51 51 51 51 51 51	7 6 8 9 9 1 1 2 3 4 2 5 5 5 7 8 9 7 8 9 7 8 9 7 8 9 7 8 9 7 8 9 9 9 9 9 9 9 9 9 9 9 9 9		Ionfoo Iot and Pumbii Sewag Oniet fi Sarbag Physici Josephi Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Complition Compli	d-cor d cold ng ins e and icilitie e/refi al faci te ve copro copro copro copro copro copro	tact surfaces clean Physical Pacifities water available; adequate pressure tailed; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean miliation and lighting; designated areas used Administrative items nit posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in reve e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day ental Health Specialist	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 1 0 WT 0 0

PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.				
P192207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	RDA 62	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Common Table Establishment Number #: 605262699

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)				

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 3 Repeated # 0		
Repeated # ()		
31:		
37:		
57. - A.		
54:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Common Table Establishment Number : 605262699

Comments/Other Observations	
:	
). 	
"See page at the end of this document for any violations that could	

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: Common Table

Establishment Number: 605262699

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Common Table Establishment Number #. 605262699

Sources		
Source Type:	Source:	
Additional Comments		

**Priority items # 8,20 corrected. See