	TENNES:	SEE DEP	ARTMENT	OF HEA	LTH	
FOOD	SERVICE	ESTABL	ISHMENT	INSPECT	ΓΙΟΝ	REPORT

No. of	100	ALC: N	N. C. S.														
Est	abis	nem	t Nar	Stir O Farmer's Market Food Unit								El Parmanant Ottobila		Ì			
Add	iress		1444 Market St O Temporary O Seasonal														
City					Chattanooga Time in	12	2:4	5 F	M	A	M/PI	иты	me o	ut 01:46: PM _ АМ / РМ			
Inspection Date 02/20/2020 Establishment # 605245454 Embargoed 0																	
			spect		Routine O Follow-up O Complaint			- O Pr		-	-	_	Cor	nsultation/Other			
		egon			O1 302 O3			04				Fo	-wollo	up Required O Yes K No Number of Se	eats	25	8
Γ			isk i		ors are food preparation practices and employee I							rep	ortec	to the Centers for Disease Control and Prevent		_	
				as c	ontributing factors in foodborne illness outbreaks FOODBORNE ILLNESS Ris			_	_				-				
		(Ma	rk de	algnat	ed compliance status (IN, OUT, HA, NO) for each numbered item.										gory.)		
IN	⊨in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	L D I)S=co	recte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code provisio Compliance Status		e I	WT
h	IN	OUT	NA	NO	Supervision	000	-			IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	000	~ 1	
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods		~	
H			NA	NO	performs duties Employee Health	-	-	-		凉 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	읭	5
23					Management and food employee awareness: reporting		0	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking, and Time as	-	- 1	
3	_	_			Proper use of restriction and exclusion	0	0	Ľ						a Public Health Control			
			NA		Good Hygienic Practices	0		_		0	0	0		Proper cooling time and temperature	0	읭	
4 5	黨黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5			8	0	0	Proper hot holding temperatures Proper cold holding temperatures	8	윙	
Ľ			NA	-	Preventing Centamination by Hands			_	21	X		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
6	25	0			Hands clean and properly washed	0	0		22		ō	×		Time as a public health control: procedures and records	ō	ō	
7	歐	0	0	0	No bare hand contact with ready-to-eat foods or approved		0	5	"	-	-		-		~	<u> </u>	
8		laternate procedures followed		Alternate procedures followed Handwashing sinks property supplied and accessible	0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked				
8 9	ÎN	OUT	NA	NO	Approved Source	Ŭ		-	23	×	0	0		food	0	이	4
9	嵩	0			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	>	Food received at proper temperature		0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11	×	_	~	-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	Ĭ		_						_	
12	0	0	×	0	destruction	0	0			IN	OUT		NO	Chemicais			
43			NA	NO	Protection from Contamination	_			25	0 度	0	X	J	Food additives: approved and properly used	0	읭	5
14	굞	8	0		Food separated and protected Food-contact surfaces: cleaned and sanitized	.	0	4	20	IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
H	<u>m</u>	<u> </u>	-		Proper disposition of unsafe food, returned food not re-			_		-	-	97	110	Compliance with variance, specialized process, and	-	-	
14 15	X	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																	
						600	O R	ar.	LPR	1.01	10E						
				00	F=not in compliance COS=correc									R-repeat (violation of the same code provision)			
						COS	R	WT							COS	R	WT
	0	OUT	Dect		Safe Food and Water	0				0	UT			Utensils and Equipment		_	
	8				d eggs used where required ice from approved source	~~~	0	2	4	5	0 1			infood-contact surfaces cleanable, properly designed, and used	0	0	1
	0				btained for specialized processing methods	ŏ	ŏ	1	4					g facilities, installed, maintained, used, test strips	0	0	1
		OUT			Food Temperature Control						-				-	_	
3	1	0			oling methods used; adequate equipment for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean	0	0	1
		~	contr		properly cooked for hot holding	0					UT	lat an	f cold	Physical Facilities	0	0	
_	2				property cooked for not notaing thawing methods used	8	0	1	4					i water available; adequate pressure stalled: proper backflow devices	8	허	2
	4				ters provided and accurate	ŏ	ŏ	1	5	_		Plumbing installed; proper backflow devices Sewage and waste water properly disposed					2
	-	OUT			Food Identification	-	-	-	5	_	-			es: properly constructed, supplied, cleaned		8	1
3	5	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	2	o g	arbag	e/ref	use properly disposed; facilities maintained	0	0	1

Food identification		51 O Tolet facilities: properly constructed, supplied, cleaned					Toilet facilities: properly constructed, supplied, cleaned	0	0	1
Food properly labeled; original container; required records available	0	0	1	52 O Garbage/refuse properly disposed; facilities maintained		0	0	1		
Prevention of Feed Contamination					53 O		Physical facilities installed, maintained, and clean		0	1
insects, rodents, and animals not present	ο	0	2		54 O Adequate ventilation and lighting; designated areas used		0	0	1	
Contamination prevented during food preparation, storage & display	0	0	1			OUT Administrative Items				
Personal cleanliness	0	0	1	11	55	0	O Current permit posted		0	0
Wiping cloths; properly used and stored	0	0	1	11	56	0	O Most recent inspection posted		0	v
Washing fruits and vegetables	0	0	1	1[Compliance Status YE		NO	WT
Proper Use of Utensils				11			Non-Smokers Protection Act			
n-use utensils; properly stored	0	0	1	11	57 58		Compliance with TN Non-Smoker Protection Act	26	0	
Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [Tobacco products offered for sale	00	窯	0
Single-use/single-service articles; properly stored, used	0	0	1	11	59		If tobacco products are sold, NSPA survey completed	0	0	
Gloves used properly	0	0	1]						
ct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constitution imminent beath bacards shall be constitution shall case. You are required to not the food service establishment permit in a constitution										

st recent inspection report in a conspicuous manner. You have the right to request a hearing re 68-14-703. 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. missioner within ten (10) days of the date of this 68-14 C. $1 \land$

432	02/20/2020	alit
Signature of Person In Charge	Date	Signature of Environmental H

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02/20/2020	0	2	2	0/	2	02	2(J
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Date

SCORE

Specialist

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Stir Establishment Number #: 605245454

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
High temp dishwasher 3-compartment sink	High temp QA		160.90					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salsa	Cold Holding	40
Poultry	Cold Holding	40
Hummus	Cold Holding	38
Cooked veggies	Cold Holding	37
Cooked beans	Cold Holding	37
Grits	Hot Holding	159
Potatoes (cooling)	Cooling	
Beef	Cold Holding	37
Pimento cheese	Cold Holding	39
Diced tomatoes	Cold Holding	40
Shrimp	Cold Holding	41
Rice	Cold Holding	38
Dairy	Cold Holding	38
Beef (walk-in-cooler)	Cold Holding	40
Poultry (walk-in-cooler)	Cold Holding	38

Observed Violations	
Total #	
Repeated # ()	
42: *Wet stacking clean equipment.	

***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: Stir

Establishment Number : 605245454

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 drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6:

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:

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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: 20:

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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: 1:

2:

3:

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1:

2: 3:

***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: Stir

Establishment Number: 605245454

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Stir

Establishment Number # 605245454

Sources			
Source Type:	Water	Source:	TN American Water
Source Type:	Food	Source:	US Foods, Inland Seafood, & T&T
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments