TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Carlos Participantes and a second sec			A. C.														
Estal	blish	men	t Nar		The Chattanooga Cookie					Tur	o of	Establi	e la seconda	O Fermer's Market Food Unit ent @ Permanent O Mobile			
Addr	855				20 Cherokee Blvd Suite 124	Type of Establishment O Temporary O Seasonal								/			
City	City Chattanooga Time in				10):0	Q A	M	A	M/P	M Th	me ou	иt <u>10:55: AM</u> ам/рм				
Inspection Date 07/28/2022 Establishment # 60531464																	
Purp	ose	of In:	spect		Routine O Follow-up O Complaint			O Pro		-			Cor	nsultation/Other			
Risk	Cat	egonj	,		O1))(2 O3			04				Fc	low-	up Required O Yes 🕱 No Number of S	Seats	10	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preven			
					FOODBORNE ILLNESS R	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered Item IN-in compliance OUT=not in compliance NA=not applicable NO=not observe				Reins							ach from an applicable. Deduct points for category or subciti pection Rerepeat (violation of the same code provisi						
		Arribute	ance	_	Compliance Status	cos	R		Ĩ	0000	o orre	site due		Compliance Status	cos	R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0				Proper cooking time and temperatures	8	0	
2			NA	NO	Employse Health Management and food employee awareness; reporting	0	0		17	0	0	X	0	Proper reheating procedures for hot holding	0	0	•
		ŏ			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			
H	IN		NA		Good Hygionic Practices					0	0			Proper cooling time and temperature	0	0	
4	췱	응			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		0		<u> </u>	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	
	IN		NA	NO	Preventing Contamination by Hands	Ŭ	· · · ·	_		1			0	Proper date marking and disposition	ŏ	ŏ	5
_	×.	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	×	0	0	0	alternate procedures followed	0	0	Ť		IN	OUT	NA	NO	Consumer Advisory			
8		ᇞ	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
9	×.	0	_		Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10		응	0	26	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	ο	0	80		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicais	<u> </u>		
			NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	
43.	57	0	0		Food separated and protected	0	0	4	26	×	~	_	· ·	Toxic substances properly identified, stored, used	0	0	°
		÷.	×		Food contrast condenses: alarment and continued					_			110			<u> </u>	
14	ĸ	0	ŏ		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	
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Signature of	Person In Charge			

SCORE

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

PH-2267 (Rev. 6-15)	Free food safety training clas		th at the county health department.	RDA 629
1192201 (1097. 0-10)	Piease call () 4232098110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	The Chattanooga Cookie					
Establishment Number	605314646					

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Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Three comp sink Dishmachine	Lactic acid Chlorine	1875 100				

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
One door tall	41				

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit			
Milk-1 dr merch	Cold Holding	41			
Raw shell eggs- 1 dr tall #2	Cold Holding	41			
Butter-1 dr tall #2	Cold Holding	41			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Chattanooga Cookie

Establishment Number : 605314646

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available. Provided today.
- 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.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

- 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.
- 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: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NA) Establishment does not hot hold TCS foods.
- 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: (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.
- 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.

Establishment Information						
Establishment Name: The	ne Chattanooga Cookie					
Establishment Number :	605314646					

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: The Chattanooga Cookie Establishment Number # 605314646

Sources			
Source Type:	Food	Source:	US Foods
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

New permit inspection. Fire Marshall approval and certificate of occupancy provided today. Permit application received and fees paid. Facility is approved to operate.