



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name River Street Deli Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 151 River St. ☐ Temporary ☐ Seasonal
 City Chattanooga Time in 11:30 AM AM / PM Time out 12:05 PM AM / PM
 Inspection Date 09/22/2021 Establishment # 605120701 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 49

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT				
					Supervision															Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods									
	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O	O	5	16	O	O	O	X	Proper cooking time and temperatures					O	O	5				
	IN	OUT	NA	NO	Employee Health										17	O	O	O	X	Proper reheating procedures for hot holding					O	O			
	IN	OUT	NA	NO	Management and food employee awareness, reporting					O	O			IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
	IN	OUT	NA	NO	Proper use of restriction and exclusion					O	O	5		18	O	O	O	X	Proper cooling time and temperature					O	O				
	IN	OUT	NA	NO	Good Hygienic Practices											19	X	O	O	O	Proper hot holding temperatures					O	O		
	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O	O	5		20	O	X	O		Proper cold holding temperatures					O	O				
	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O	O			21	X	O	O	O	Proper date marking and disposition					O	O				
	IN	OUT	NA	NO	Preventing Contamination by Hands											22	O	O	X	O	Time as a public health control: procedures and records					O	O		
	IN	OUT	NA	NO	Hands clean and properly washed					O	O				IN	OUT	NA	NO	Consumer Advisory										
	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O	O	5		23	O	O	X		Consumer advisory provided for raw and undercooked food					O	O	4			
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O	O	2			IN	OUT	NA	NO	Highly Susceptible Populations										
	IN	OUT	NA	NO	Approved Source											24	O	O	X		Pasteurized foods used; prohibited foods not offered					O	O	5	
	IN	OUT	NA	NO	Food obtained from approved source					O	O				IN	OUT	NA	NO	Chemicals										
	IN	OUT	NA	NO	Food received at proper temperature					O	O	5		25	O	O	X		Food additives: approved and properly used					O	O				
	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O	O			26	X	O			Toxic substances properly identified, stored, used					O	O	5			
	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O	O				IN	OUT	NA	NO	Conformance with Approved Procedures										
	IN	OUT	NA	NO	Protection from Contamination											27	O	O	X		Compliance with variance, specialized process, and HACCP plan					O	O	5	
	IN	OUT	NA	NO	Food separated and protected					O	O	4																	
	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O	O	5																	
	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O	O	2																	

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



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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)
Triple sink	QA	200	
Dish machine	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Black eyed pea salad	Cold Holding	47
Chicken salad	Cold Holding	47
Potato salad	Cold Holding	47
Sliced tomatoes	Cold Holding	47
Tomato florentine soup	Hot Holding	145
Sliced roast beef	Hot Holding	158
Ham	Cold Holding	40
Coleslaw	Cold Holding	39
Cut leafy greens	Cold Holding	40
Mushroom soup	Cold Holding	40
Tuna salad	Cold Holding	40

Observed Violations

Total # 3

Repeated # 0

20: Display cooler holding TCS foods at 47 degrees F. Must be 41 degrees F or lower.

39: Wet wiping cloth stored on counter. Must be stored in sanitizer bucket.

45: Rusted shelving in walk in cooler.

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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 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot 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: (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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Source Type:	Source:
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Additional Comments