

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile O Temporary O Seasonal

Chattanooga City

Time in 02:00 PM AM / PM Time out 02:15: PM AM / PM

05/17/2021 Establishment # 605196646 Inspection Date

Sugar's Ribs

2450 15th Ave.

Embargoed 3

 Routine Purpose of Inspection

日本 Follow-up O Complaint O Preliminary

O Consultation/Other

Risk Category

О3

Follow-up Required

O Yes 疑 No

Number of Seats 122

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed Co									
	Compliance Status							WT		
	IN	OUT	NA	NO	Supervision					
1	挺	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health					
2	-MC	0			Management and food employee awareness; reporting	0	0	-		
3	×	0			Proper use of restriction and exclusion	0	0	•		
	IN	OUT	NA	NO	Good Hygienic Practices					
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0			
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°		
	IN	OUT	NA	NO	Preventing Contamination by Hands		Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0			
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	×	0			Handwashing sinks properly supplied and accessible	TAX.	0	2		
	IN OUT NA NO Approved Source									
9	黨	0			Food obtained from approved source	0	0			
10	0	0	0	×	Food received at proper temperature	0	0			
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			
	IN	OUT	NA							
13	×	0	0		Food separated and protected	0	0	4		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	180	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of patho s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	文	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			_
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

inspect	ion	R-repeat (violation of the same code provision)				
		Compliance Status	cos	R	WT	
	OUT Utensils and Equipment					
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	羅	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting, designated areas used	0	0	1	
	OUT	Administrative Items				
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	WT	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	X	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

n report in a conspicuous manner. You have the right to request a hearing reg. 1, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

05/17/2021

Date Signature of Environmental Health Specialist

05/17/2021

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

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
0 1 53							
Establishment Name: Sugar's Ribs							
Establishment Number # 605196646							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are				
Age-restricted venue does not require each per	rson attempting to gain entry	y to submit acceptable f	orm of identification.				
"No Smoking" signs or the international "Non-8	moking" symbol are not con	spicuously posted at ev	ery entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	d or open.				
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
-							
Food Temperature							
Food Temperature		State of Food	Temperature (Fah	renhelt)			
		State of Food	Temperature (Fah	renhelt)			
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Observed Violations
Total # 2 Repeated # 0
Repeated # 0
33:
47:
THOse many at the and of this document for any violations that could not be displayed in this space.

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Sugar's Ribs	
Establishment Number: 605196646	

Comments/Other Observations	
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TTPC	1975

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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Establishment Information	
Establishment Name: Sugar's Ribs	
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Sources	
Source Type:	Source:
Additional Comments	
Priority items #8,19 corrected. See original repo	ort dated 5/17/21.