

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Scottie's On The River Permanent O Mobile Establishment Name Type of Establishment 491 Riverfront PKWY O Temporary O Seasonal Address Chattanooga Time in 12:00 PM AM/PM Time out 12:10; PM AM/PM City

12/09/2022 Establishment # 605254866 Embargoed 0 Inspection Date

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 263 Risk Category 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, HA, HO) for ea

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					ed		0	05	
					Compliance Status	cos	R	WT	П	
	IN	OUT	NA	NO	Supervision				П	
1	氮	0			Person in charge present, demonstrates knowledge, and serforms duties		0	5	П	
	IN		NA	NO	Employee Health					
2	ЭK	0			Management and food employee awareness; reporting		0		П	
3	×	0			Proper use of restriction and exclusion		0	5		
	IN	OUT	NA	NO	Good Hygienic Practices				П	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	·	П	
5	滋	0		0	lo discharge from eyes, nose, and mouth		0	١,	П	
	IN	OUT	NA	NO	Preventing Contamination by Hands				П	
6	100	0		0	Hands clean and properly washed	0	0		П	
7	×	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	0	0	2	П	
	IN	OUT	NA	NO	Approved Source				П	
9	黨	0			Food obtained from approved source	0	0		П	
10	0	0	0	×	Food received at proper temperature	0	0	1	П	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	Required records available: shell stock tags, parasite				
	IN	OUT	NA	NO	Protection from Contamination				П	
13	Ä	0	0		Food separated and protected	0	0	4	П	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	
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	凝		0	0	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	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	00		*
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	×		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	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of th

12/09/2022

12/09/2022

Date

Signature of Person In Charge

Date Signatu **** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Scottie's On The River								
Establishment Number #: [605254866								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	m of identification.					
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at ever	y entrance.					
Garage type doors in non-enclosed areas are n	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 in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info			I =					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	enhelft				
5 17			•					
Food Temperature			1					
Description		State of Food	Temperature (Fahr	enheit)				

Observed Violations	
otal # 1 epeated # 0	
epeated # ()	
5:	
"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: Scottie's On The River	
Establishment Number: 605254866	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11:	
2. 3·	
4·	
5:	
6:	
7:	
8:	
9:	
10:	
11 :	
13:	
14:	
15: 16:	
16: 17:	
17: 18:	
19:	
20: 21: 22: 23: 24: 25: 26:	
22:	
23:	
24:	
25:	
26:	
27: 	
57: 58:	
58:	
***Con and at the and of this demand for any defection that and at the	deployed in this areas
***See page at the end of this document for any violations that could not be	uispiayeu iii tilis space.
Additional Comments	

Additional Com	ments		
See last pac	ge for additional d	comments.	
	, 0 101 000 010 0110 0		

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

stablishment Name: Scottie's On The River stablishment Number: 605254866	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	
ee last page for additional comments.	

Establishment Information

Establishment Information					
Establishment Name: Scottie's On The River					
Establishment Number #: 605254866					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
Clams, oysters are stored properly with tags and tags	s are maintained for 90 days.				