TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPOR

	5					FOOD SER	VICE ESTA	BL	ISH	IM	ENT	F II	NS	PEC	TIC	ON REPORT	sco	RE		
Ŕ			T. C.																7	
Esta	bisł	men	t Narr		Sugar's Ribs	S										Farmer's Market Food Unit W Permanent O Mobile	9			
Add					2450 15th A	ve.					_	Тур	pe of	Establi	shme	O Temporary O Seasonal				
City					Chattanooga	a	Time in	02	2:0	0 F	M	A	M/P	M Tr	ne ou	ut 02:30; PM AM / PM				
	ectic	n Da	rte		12/01/202	21 Establishmen	60519664				Emba	_								
			spect		ORoutine	份 Follow-up	O Complaint			O Pr			-		Cor	nsultation/Other				
Risk	Cat	egor	y		O 1	\$\$2	03			O 4				Fo	llow-	up Required O Yes 質 No	Number of Se	eats	12	2
		R	isk F	acto as c	ors are food prep ontributing fact	paration practice ors in foodborne	and employee illness outbreak	beha s. P	vior	s mo c Hei	et c alth	omn Inte	noni) rven	y repo tions	are	to the Centers for Disease Cont control measures to prevent illne	rol and Prevent	ion		
						FOODBO	RNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	in c	(C) ompli		lgnat		ce NA=not applicable			ite ma							ach item as applicable. Deduct points for e spection R=repeat (violation of th				
_	_	_	_			pliance Status		cos	R		Ē		1		-90	Compliance Status			R	WT
-	-	-	NA	NO	Person in charge or	Supervision resent, demonstrate	s knowledge and					IN	001	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	义 IN	0	NA	NO	performs duties	Employee Health	÷ ·	0	0	5	16 17	8	8			Proper cooking time and temperatures Proper reheating procedures for hot hold	ina	0	8	5
2	X	0	100			ood employee aware	-	_	0	5	۲,	IN	001		NO	Cooling and Holding, Date Marking		_		
	× N	0	NA			iction and exclusion of Hygienic Practi	icas.	0	0	Ť	18		0			a Public Health Centr Proper cooling time and temperature	H	0		
4	X	0	-	0	Proper eating, tasti	ng, drinking, or tober	cco use		0	5	19	12	0	0		Proper hot holding temperatures		0	0	
		OUT	NA	NO	Preventin	eyes, nose, and more ng Contamination		0			20	12	8		0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
-	皇鼠	0	0	0	Hands clean and p No bare hand conta	roperly washed act with ready-to-eat	foods or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedu	es and records	0	0	
_		0	•	-	alternate procedure Handwashing sinks	as followed s property supplied a	nd accessible		0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and	undercooked			
		OUT	NA	NO	Food obtained from	Approved Source			0	_	23	O IN	0	NA	NO	food Highly Susceptible Popula		0	0	4
10	0	0	0	\geq	Food received at pr	roper temperature	the same of	0	0	5	24	_	0	20	110	Pasteurized foods used; prohibited foods		0	0	5
11 12	0	0	22	0	Required records a	ition, safe, and unadi wailable: shell stock		0	0	ľ		IN	OUT		NO	Chemicals		_		
-	IN	OUT	NA	-	destruction Protec	tion from Contam	ination				25	0	0	x		Food additives: approved and properly u	sed		0	5
		00	0		Food separated and Food-contact surface	d protected ces: cleaned and sar	nitized	8	8	4	26	<u>民</u> IN	0	r na	NO	Toxic substances properly identified, sto Confermance with Approved P		0	0	÷
	1	0			Proper disposition of served	of unsafe food, return	ned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
_	_	_									_					, chemicals, and physical object	- lata faada			
				Goo	a Retail Practic	es are preventiv	e measures to co	GOO							yens	s, chemicals, and physical object	Into foods.			
				00	not in compliance		COS=come	icted o	n-site	during				3		R-repeat (violation of the sam			_	11.00
		OUT			Safe F	liance Status Food and Water		cos	R	WT		0	TUK			Compliance Status Utensils and Equipment		cos	R	WT
2					d eggs used where ice from approved :				8		4	5				infood-contact surfaces cleanable, proper and used	ly designed,	0	0	1
3	0		Varia		btained for specializ	zed processing meth		ŏ	ŏ	ĩ	4	6	-			g facilities, installed, maintained, used, te	st strips	0	0	1
3	_	0	Prop			adequate equipmen		0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean		0	0	1
3	2	0	contro Plant		properly cooked for	r hot holding		0	0	1	4	_	UT O	lot and	l cold	Physical Facilities water available; adequate pressure		0		2
3	_				hawing methods us ters provided and a			0	0	1	4	_	_			stalled; proper backflow devices I waste water properly disposed		0	0	2
	-	OUT				Identification		Ľ		_	5	1				es: properly constructed, supplied, cleane	đ		0	1
3	-		Food	prop		I container; required		0	0	1	5			-		use properly disposed; facilities maintaine	d	0	0	1
3	_	OUT	Insec	ts, ro	dents, and animals	f Food Contamina not present	tion	0	0	2	5	_	-			ilities installed, maintained, and clean entilation and lighting; designated areas up	aed	0	0	1
3	7	88	Conta	mina	tion prevented durin	ng food preparation,	storace & disclay	0	0	1		6	TUK			Administrative items		-	-	
3	_				leanliness	groot proportional (oronoge a andring	0	0	1	5			Durrient	perm	nit posted		0	0	_
3	_				ths; properly used a uits and vegetables			0	0		5	6	0	vlost re	cent	inspection posted Compliance Status		0	0	0 WT
		OUT			Proper	Use of Utensils				_						Non-Smokers Protection	Act		-	
4	2	0	Utens	uls, e		s; properly stored, dr		0		1	5	8		Tobacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
4	_				/single-service artic ed properly	les; properly stored,	used		8		5	9	1	f tobac	co pr	roducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor				
man	ter a	nd po	st the	most	ecent inspection repo	ort in a conspicuous m		the to r	eques							e. You are required to post the food service effing a written request with the Commissioner				
/	1	オ	Y	X	NC.					1		(1	500	4	210	1 /2	2021
-	1	1 -			\sim		12/0	2 ודר		L			<u>۲</u>	VV	7	un	T	.∠/U	2 / בי	UZ1

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 629
(1920) (101.0-10)	Please call () 4232098110	to sign-up for a class.	10102

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sugar's Ribs Establishment Number #: [605196646

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

apended # 0 ? 9: 2:	Observed Violations		
7:		 	
7:			
9: 2:	37:		
2:	39:		
	52 [.]		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sugar's Ribs Establishment Number: 605196646

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: (IN) Establishment does not allow smoking inside facility. 58: (IN): Tobacco products not sold at establishment.	
12. 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23:	
25: 26: 27: 57: (IN) Establishment does not allow smoking inside facility. 58: (IN): Tobacco products not sold at establishment.	
titCos same at the and of this desument for any vielations that could not be dis	

***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.

Establishment Information

Establishment Name: Sugar's Ribs

Establishment Number : 605196646

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sugar's Ribs Establishment Number #. 605196646

Sources		
Source Type:	Source:	

Additional Comments

****Priority item #13 corrected. See original report dated 12/1/21.*****