TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Ecto	hieł	10000	t Nar		Froth	y Monk	еу										Farmer's Market Food Ø Permanent O Mot		Q			
Addr			14 1 401		1400	Market	St., Suite	e 102		_	_	_	Тур	xe of I	Establi	shme	ant		J			
City					Chatt	Chattanooga Time in 02:00 PM AM / PM Time out 02:40; PM AM / PM																
-		- 0-			11/1	0/202	1 Establish									THE OL		n7 P.m				
Inspection Date Purpose of Inspection					11/10/2021 Establishment # 605249706 Embargoed 0 WRoutine O Follow-up O Complaint O Preliminary O Consultation/Other																	
Risk Category					01		\$172	03			04		,					民 No	Number of §	Seats	17(5
- copie		-		Fact	ors are	food prep	aration pra	ctices and employ	e beh	vio		et c	omn	nonly	y repo	rted	to the Centers for Dise	ase Contro	ol and Preven		_	
				as c	ontribu	ting facto		OBORNE ILLNESS									control measures to pre	vent liine	ss or injury.			
				elgne			(IN, OUT, NA,	NO) for each numbered I	lem. Fo		e mar	und ()	UT, m	ark C	OS or R	for e	ach Nom as applicable. Deduct					
IN-	in c	ompii	ance		OUT=not		e NA=not ap liance Statu		_	R	CX WT	>5=cc	mecte	d on-s	site duri	ng ins	Compliance Stat		same code provis	on) COS	R	WT
	_		NA	NO	Decree		Supervisi			_	_		IN	ουτ	NA	NO	Cooking and Reheating Control For Safe					
	8	0			perform		-	strates knowledge, and	0	0	5	16		0			Proper cooking time and temp	peratures		0	ु	5
2	X	0	NA	NO	Manage	ment and fo	Employee H od employee a	awareness; reporting	0	-		1		O OUT		NO	Proper reheating procedures Cooling and Holding, Dat			- 01	0	_
	2	0	NA	NO	Proper u		tion and exclu d Hygionic P		0	0	Ľ	42	8 0	001			a Public Hea Proper cooling time and temp		4	0		_
4	X	0	nun	0		ating, tastin	g. drinking, or	tobacco use	0	0	5	15		0	0	Õ	Proper hot holding temperatu	res		0	0	
	IN		NA	NO		Preventin		ation by Hands	0				1 22				Proper cold holding temperat Proper date marking and disp			00	8	5
_		0	0	0			operly washed ct with ready-b	o-eat foods or approved	0 1 0	0	5	22	2 0	0	0.0		Time as a public health control	ol: procedure	is and records	0	0	
8	X	0		-		procedure shing sinks		lied and accessible	-	0	2	23	_	OUT		NO	Consumer Consumer advisory provided		undercooked	0	0	
_	_	OUT O	NA	NO	Food ob		Approved So approved sou		- 0	0			IN	OUT		_	food Highly Susceptil	le Populat	tions	-	9	-
	0	0	0	2			oper temperation, safe, and		0	0	5	24	• 0	0	×		Pasteurized foods used; proh	ibited foods	not offered	0	0	5
	õ	ō	0	8		d records av		tock tags, parasite	0	ō			IN	OUT	NA	NO	Chem	icals				
13				NO			tion from Co	ntamination		0	4	25	5 O 5 度	8	X		Food additives: approved and Toxic substances properly ide	<u> </u>		0	읽	5
14	Ř	ŏ	ŏ		Food-co	ntact surfac	es: cleaned ar		ŏ		5	Ê			r na	1000	Conformance with A	pproved Pr	rocedures		<u> </u>	
15	2	0			Proper of served	isposition o	f unsafe food,	returned food not re-	0	0	2	27	0	0	黛		Compliance with variance, sp HACCP plan	ecialized pro	ocess, and	0	0	5
				Goo	d Retai	I Practice	s are preve	ntive measures to	contro	d the	e intr	odu	ction	ofp	patho	gens	, chemicals, and physic	al objects	into foods.			
													ACT		8							
	_		_	00	T≈not in o		iance Statu		cos		WT	; insp				_	R-repeat (violatio Compliance Sta	tus	e code provision)	COS	R	WT
28	-	001	Past	leurize	ed eggs u	sed where	eed and Wat required	ər	0	0	1			NUT O	ood ar	nd no	Utensils and Equip infood-contact surfaces cleana		y designed,	0	0	
29 30	_						ed processing		8	0	2	\vdash	+	- c			and used g facilities, installed, maintaine	upod tor	t etrine	0	0	÷
		OUT	_	er co	olina met		adecuate equi	ntrol pment for temperature						-			tact surfaces clean	ra, usea, nes	r snihe	0	 	1
31		0	cont	rol				p	0	0	2		0	UT	lat ond	Loold	Physical Facilit					
33	5	0	Appr	roved	thawing r	cooked for nethods us	ed		0	0	1	4	19 2	Ř. F	Plumbir	ng ins	water available; adequate pre stalled; proper backflow device	15			0	2
34	_	O OUT		mom	eters prov	rided and a Food	courate Identificatio	n	0	0	1			-			waste water properly dispose s: properly constructed, suppl			0	0	2
35	;	0	Foo	d prop	erly label	ed; original	container; req	uired records available	0	0	1	5	52	0	Sarbag	e/refi	use properly disposed; facilitie	s maintaineo	ŧ	0	0	1
36	-		leco	che es		vention of animals r	Food Conta	mination	0	0	2						lities installed, maintained, and intilation and lighting; designat		a di		0	1
	-							dina ana ang disatan		+		F	-	UT	Naeque	ne ve			ed	0	9	'
37	_	0			cleanlines		g tood prepara	ation, storage & display	0	0	1	5		_	Current	Derm	Administrative It nit posted	ems		0	0	_
39		Ó	Wip	ng clo	ths; prop	erly used a	nd stored		0	0	1			-		-	inspection posted			O YES	0	0
40 O Washing fruits and vegetables OUT Proper Use of Utensils					0		1						Compliance Stat Non-Smokers Pr	otection A	et			WI				
41	_	24	Uter	vsils, e	quipmen		properly store	ed, dried, handled	0		1	5	57 58		Tobacc	o pro	with TN Non-Smoker Protection ducts offered for sale				0	0
43 44	_	0	Sing	le-use		ervice articl	es; properly st			8		5	9	ł	f tobac	co pr	oducts are sold, NSPA survey	completed		0	0	
																	Repeated violation of an identic					
mann	service establishment permit, Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-705, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.																					
	$A = \frac{11/10/2021}{11/10/2021}$																					
Sign	atur	re of	Pers	son In	Charge		//	L1	.1 1012		Date	Si	gnatu	Ire of	f Envir	onme	ental Health Specialist			LT/T		Date
							Additional for	od safety information of	an be f								ealth/article/eh-foodservic	e ****				
PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.									RD	A 629												

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
P192201 (1004. 0=10)	Please call () 4232098110	to sign-up for a class.	nD4 tz

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Frothy Monkey Establishment Number #: 605249706

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Dish machine	Chlorine	50									

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Guacamole	Cold Holding	38
Sprouts	Cold Holding	37
Beef		38
Tomato	Cold Holding	37
Soup	Hot Holding	154
Onions	Hot Holding	137
Dairy	Cold Holding	37

Observed Violations		
Total #		
Total # 4 Repeated # ()		
42:		
42:		
47:		
49:		
53:		



Establishment Information

Establishment Name: Frothy Monkey

Establishment Number : 605249706

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 hand washing 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: Source approved.

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified. 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: See temperatures.
- 20: See temperatures.
- 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.

Establishment Information

Establishment Name: Frothy Monkey

Establishment Number: 605249706

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Frothy Monkey Establishment Number # 605249706

SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments