TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Esta	Wood Oven Kitchen Stablishment Name Wood Oven Kitchen Type of Establishment O Mobile Type of Establishment O Mobile																
Add	Adress 5716 Ringgold Rd. Type of Establishment O mocher O Temporary O Seasonal																
	Chattanooga Time in 01.13 Pivi AM / PM Time out 02.00; Pivi AM / PM Inspection Date 09/15/2022 Establishment # 605312327 Embargoed 0																
			te spect		Routine O Follow-up O Complaint			- ' O Pre					0	nsultation/Other			
								_	saman	ary						50	
Risk	Cat	egon R			O1 X2 O3 rs are food preparation practices and employee	beha		04	st co	mm	nonh			up Required X Yes O No Number of S		50	
					ontributing factors in foodborne illness outbreaks												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered liem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																
IN	in c	mpīt	nce		OUT=not in compliance NA=not applicable NO=not observe	_			S=cor	recte	d on-s	ite duri	ng ins	spection Rerepeat (violation of the same code provision			
_	IN	our	NA	NO	Compliance Status Supervisien	cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
-	17	0	nen.	no	Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
			NA	NO	performs duties Employee Health	0	9	•		00	0	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	읭	5
2	X	0	1.0-1		Management and food employee awareness; reporting	0			Ë				NO	Cooling and Holding, Date Marking, and Time as			
	×	0			Proper use of restriction and exclusion	0	0	5		IN				a Public Health Control			
4	_	OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	_		0 溪	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	×	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN A	001	NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0	0	_		*		-		Proper date marking and disposition		0	
_	R	ō	0		No bare hand contact with ready-to-eat foods or approved	0	ō	5	22		0	×	-	Time as a public health control: procedures and records	0	٥	
8	X				alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	N N	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
_	_	001	NA	_	Approved Source Food obtained from approved source	0	o	_		IN	OUT		NO	food Highly Susceptible Populations	-		
10	0	0	0		Food received at proper temperature	0	0		24		0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
11	_	2	~	_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-		OUT				-		÷
	0	0	XX NA		destruction Protection from Contamination	0	0	_	25	IN O	001			Chemicals	~		
13	0	12	0	NO	Food separated and protected	25	0	4	29	Ň	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	ő	5
	_	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntrol	the	intre	duc	tion	of p	atho	oens	- chemicals, and physical objects into foods.			
				_		600						_	_	,			
				00	Finot in compliance COS=correc	cted or	n-site (during			IGE			R-repeat (violation of the same code provision)			
_		OUT			Compliance Status Safe Food and Water	COS	R	WT		10	UT			Compliance Status Utensils and Equipment	cos	R	WT
2	5	0			d eggs used where required	0	0	1	4		n F			nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				ice from approved source btained for specialized processing methods	0	0	2	40	+	- P			and used	~		
		OUT			Food Temperature Control						_			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
3	۱		contr		ling methods used; adequate equipment for temperature	0	0	2	47	_	UT	0011100	a-cor	Physical Facilities	0	0	1
3	_				properly cooked for hot holding	0	-	1	42	_	_			water available; adequate pressure	0		2
3	_				ters provided and accurate	0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		8	2
		OUT			Food Identification				51	4	<u> 1</u>	oilet fa	cilitie	es: properly constructed, supplied, cleaned		0	1
3	5	0	Food	prop	erly labeled; original container; required records available	0	0	1	52		-	-		use properly disposed; facilities maintained	0	0	1
	_	OUT			Prevention of Food Contamination				53	_	-			lities installed, maintained, and clean	0	0	1
3	•	<u> </u>	Insec	ts, ro	dents, and animals not present	0	0	2	54	1 3	Щ А	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	'	X	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	UT			Administrative items			
3	_	-			leanliness ths; properly used and stored	00	0	1	55					nit posted inspection posted	0	0	0
4	_				uits and vegetables		ŏ		F	- 1 '	<u> </u>		Jent	Compliance Status	YES		WT
4	_		0-1-1	e i dei	Proper Use of Utensils sils; properly stored	0	0	1	57		-	omeE	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	01	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	58	5	T	obacc	o pro	ducts offered for sale	0	0	0
4	_				/single-service articles; properly stored, used ed properly	8	8	1	55	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
	_				tions of risk factor items within ten (10) days may result in suspen				service		blish	nent or	ermit.	Repeated violation of an identical risk factor may result in revoc	ation	of you	r food
servi	te et	tablis	hmen	t perm	it, items identified as constituting imminent health hazards shall be ecent inspection report in a conspicuous manner. You have the rig	corre	cted in	mmedi	ately o	or ope	eration	is shall	ceas	e. You are required to post the food service establishment permit	in a c	onspi	cuous
	L. T.		ection of	19 60 -	**************************************						\sim		Ď	511			
2	7	E	71		V 09/1	.5/2	022	2		(∂	'n,	ſ.	the a)9/1	5/2	022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

SCORE

•	v	~	- 4	
Ī	D	a	te	ī

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

. .

Establishment Name: Wood Oven Kitchen Establishment Number #: 605312327

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple Sink	Chlorine	100								

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below. Product temperatures taken from	

Description	State of Food	Temperature (Fahrenheit	
Sausage	Cold Holding	39	
Ham	Cold Holding	39	
Sour cream	Cold Holding	40	
Cut Tomatoes	Cold Holding	39	
Rice	Hot Holding	157	
Re-fried Beans	Hot Holding	160	
Black Beans	Hot Holding	175	
Ground Beef	Cold Holding	40	
Cut leafy Greens	Cold Holding	40	

Observed Violations

Total # 5

Repeated # 0

13: Raw, TCS foods stored above RTE foods in cooler units. Advised on proper raw protein storage. Items were moved at time of inspection. (COS)

37: Opened, bulk food products stored on floor. Must be 6" off floor.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

47: Some non-food contact items soiled/dirty.

54: Items in back storage area distressed and unorganized preventing proper control and cleaning.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wood Oven Kitchen

Establishment Number : 605312327

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.

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: (IN): Food products obtained from approved sources.
- 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.
- 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: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.

20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.

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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.

58: (IN): Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Wood Oven Kitchen Establishment Number: 605312327

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Wood Oven Kitchen

Establishment Number #: 605312327

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments