



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Clumpies Ice Cream Co. Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 1401 Market st. ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 02:15 PM AM / PM Time out 02:50 PM AM / PM  
Inspection Date 04/10/2024 Establishment # 605254856 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 40

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.**

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)									
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT		
	IN	OUT	NA	NO	Supervision													IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods												
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>							16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Employee Health													17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>					
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>												Cooling and Holding, Date Marking, and Time as a Public Health Control											
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																							
	IN	OUT	NA	NO	Good Hygienic Practices													18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>					
4	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>							19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>					
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>							20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Preventing Contamination by Hands													21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>					
6	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>							22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>					
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>																								
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>																								
	IN	OUT	NA	NO	Approved Source													23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>					
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source				<input type="radio"/>	<input type="radio"/>																								
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature				<input type="radio"/>	<input type="radio"/>																								
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>																								
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>																								
	IN	OUT	NA	NO	Protection from Contamination													24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>					
13	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food separated and protected				<input type="radio"/>	<input type="radio"/>																								
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized				<input type="radio"/>	<input type="radio"/>																								
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served				<input type="radio"/>	<input type="radio"/>																								
																		25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>					
																		26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>					
																			IN	OUT	NA	NO	Conformance with Approved Procedures											
																		27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>					

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

GOOD RETAIL PRACTICES													
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)					
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT
Safe Food and Water													
28	OUT	○	Pasteurized eggs used where required	○	○	1	45	OUT	○	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○	1
29	○	Water and ice from approved source	○	○	2	46	○	Warewashing facilities, installed, maintained, used, test strips	○	○	1		
30	○	Variance obtained for specialized processing methods	○	○	1	47	○	Nonfood-contact surfaces clean	○	○	1		
Food Temperature Control													
31	○	Proper cooling methods used; adequate equipment for temperature control	○	○	2	Physical Facilities							
32	○	Plant food properly cooked for hot holding	○	○	1	48	○	Hot and cold water available; adequate pressure	○	○	2		
33	○	Approved thawing methods used	○	○	1	49	○	Plumbing installed; proper backflow devices	○	○	2		
34	○	Thermometers provided and accurate	○	○	1	50	○	Sewage and waste water properly disposed	○	○	2		
Food Identification													
35	○	Food properly labeled; original container; required records available	○	○	1	51	○	Toilet facilities: properly constructed, supplied, cleaned	○	○	1		
Prevention of Food Contamination													
36	○	Insects, rodents, and animals not present	○	○	2	52	○	Garbage/refuse properly disposed; facilities maintained	○	○	1		
37	○	Contamination prevented during food preparation, storage & display	○	○	1	53	○	Physical facilities installed, maintained, and clean	○	○	1		
38	○	Personal cleanliness	○	○	1	54	○	Adequate ventilation and lighting; designated areas used	○	○	1		
39	○	Wiping cloths; properly used and stored	○	○	1	Administrative Items							
40	○	Washing fruits and vegetables	○	○	1	55	○	Current permit posted	○	○	0		
Proper Use of Utensils													
41	○	In-use utensils; properly stored	○	○	1	56	○	Most recent inspection posted	○	○			
42	○	Utensils, equipment and linens; properly stored, dried, handled	○	○	1	Compliance Status				YES	NO	WT	
43	○	Single-use/single-service articles; properly stored, used	○	○	1	Non-Smokers Protection Act							
44	○	Gloves used properly	○	○	1	57		Compliance with TN Non-Smoker Protection Act	☒	○			
							58		Tobacco products offered for sale	○	○	0	
							59		If tobacco products are sold, NSPA survey completed	○	○		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food 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 manner 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, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/10/2024 Signature of Environmental Health Specialist [Signature] Date 04/10/2024

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

## Establishment Number #: 605254856

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Triple sink	QA	200	
Sani bucket	QA	200	

Description	Temperature ( Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit)
Dairy - Reach in 1	Cold Holding	41
Dairy - low boy cooler	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Clumpies Ice Cream Co.

Establishment Number : 605254856

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN) Foodborne illness policy posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed proper handwashing by employees.
- 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 obtained from an approved source.
- 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.
- 13: (NA) no raw animal products served.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (NO) No cooling of TCS foods observed.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (IN) observed proper cold holding temperatures of TCS foods. 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: Clumpies Ice Cream Co.

Establishment Number : 605254856

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type:	Food	Source:	US Foods
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**