TENNESSEE DEPARTMENT OF HEALTH

L

12 marsh

<form></form>	A Sec.	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE													
Addems Shill Brainerd Rd. 0 Tompore O Beasonal City Chartamooga Tens in 01:19 PM MJ PM Tens on 02:35: PM AM / PM Rescho Dati Outputston Dati O Tompore O Beasonal 0 </td <td>Antes DH-</td> <td></td> <td>O Fermer's Market Food Unit</td> <td></td> <td></td> <td></td>	Antes DH-											O Fermer's Market Food Unit			
Addems Shill Brainerd Rd. 0 Tompore O Beasonal City Chartamooga Tens in 01:19 PM MJ PM Tens on 02:35: PM AM / PM Rescho Dati Outputston Dati O Tompore O Beasonal 0 </td <td>Establishment Name</td> <td colspan="6">tablishment Name</td> <td>5</td> <td></td>	Establishment Name	tablishment Name						5							
Control of the c	Address	5611 Brainerd Rd.						1.33	peori	CSIGUI	511110				
Image:	City	Chattanooga	Time in	01	1:1	9 F	M	A	M/P	M Tr	ne ou	и 02:35: РМ АМ/РМ			
Physical Biology O Folosy O Professor O Professor O Consublicity O Consublicity O Enclose Response O Enc	Inspection Date	02/06/2023 Estable		_				_							
Nak Factors are food preparation a freedominal inservementa are not control measures to prevent lines and other. Control (LLA) (_					Cor	nsultation/Other			
Nak Factors are food preparation a freedominal inservementa are not control measures to prevent lines and other. Control (LLA) (Risk Category	O1 302	03			04				Fo	ilow-	up Required O Yes 鋭 No Number of	Seats	63	
COOLD ON IN LIGST BLK MACCOS AND PUTE UNAT INTERVISION TO BE PARTY	Risk Fac	tors are food preparation pr	actices and employee	beha P	vior	s mo	st c lith	omn Inte	nonh	repo tions	are	to the Centers for Disease Control and Preve	ntion		
Bit is outputed Other age/cole Mode deamed COffeenment on the same reactor prevent Bit is output in the same code prevent Image: Status Status Compliance Status															
Compliance Status COSI R VT 1 N OUT NA NO Supervisor Costang and Faceting of TimeTregenerative Costang Status Costatus Costang Status					item)	
N OUT NA NO Experience NO Constraints NO Constraints NO Constraints NO	IN-in compliance				R		s=co	mecte	d on-s	ste dun	ng ins			R	WT
I I	IN OUT NA NO	Supervis	lon					IN	олт	NA	NO				
In Outrine Advice Outrin Advice Outrine Advice <td>1 至 0</td> <td></td> <td>nstrates knowledge, and</td> <td>0</td> <td>0</td> <td>5</td> <td>10</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	1 至 0		nstrates knowledge, and	0	0	5	10								
1 0 Management and food employee avammess, reporting 0			Health			-							8	8	5
3 0 1 0					-	5		IN	олт						
Image: Second				0	0	Ť									
S C N NOUT NA NO Proper cold holding temperatures O O O S S O <td></td> <td></td> <td></td> <td>0</td> <td></td> <td>_</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>				0		_									
6 0 2 0	5 嵐 0 0	No discharge from eyes, nose, a	nd mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
1 2 0 0 0 Dure hand contact with neady-to-set floods or approved alternate procedures floods or approved and approved flood approved flood alternate alternate procedures floods or approved alternate procedures floods or alternate alternate flood and alternate alternate flood and alternate alternate flood and alternate alternate alternate flood and alternate alternate flood and alternate alternate flood and alternate alternate alternate flood and alternate alternate flood and alternate alternate alternate alternate alternaternate alternate alternate alternate alternaternate				87		_		_	<u> </u>	-	0	Proper date marking and disposition	_		
Image: International procession international and accessible Image: International and accessible I		No bare hand contact with ready				5	22				-		×	၀	
S Col M DUT NA NO Utility Susceptible Pepulations 10 0 0 20 0 20 0 20 0	8 🕱 0	Handwashing sinks properly sup				2	23	_	_	_	NO	Consumer advisory provided for raw and undercooked	0		4
10 C Col Col<				0		_	-				NO		ľ		-
Image: Constraint of the second and solution and the second and the se	10 0 0 0 5	Food received at proper tempera	ture	0	0		24	_			ni o		0		
IN O A O A No Description 13 0 0 0 0 1 0	11 🕱 0	Food in good condition, safe, and	d unadulterated			5	24	_	-	-			0	9	•
13 20 0 14 20 0 14 20 0 14 20 0 15 20 0 16 20 0 16 20 0 16 20 0 16 20 0 16 20 0 16 20 0 2 20 0 28 20 17 17 100 Compliance property identified, stored, used 0 <td></td> <td>destruction</td> <td></td> <td>0</td> <td>0</td> <td></td> <td>25</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>		destruction		0	0		25								
15 20 Proper disposition of unsafe food, returned food not re- served 0 0 2 27 0 28 Compliance specialized process, and HACCP plan 0	13 度 0 0		oncamination	0	0	4	26								5
15 Zl 0 15 Zl 0 21 21 0 22 21 0 23 HACCP plan 0 0 5 Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. Compliance Status Compliance Status Compliance Status Compliance Status Colspan="2">Colspan="2">R-repet (volation of the same code provision) OUT consplance Status Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">R-repet (volation of the same code provision) Colspan="2">Colspan="2">Colspan="2">Colspan="2">R-repet (volation of the same code provision) Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">R-repet (volation of the same code provision) Colspan="2">Colspan="2">Colspan="2">Colspan="2">R-repet (volation of the same code provision) Colspan="2">Colspan="2" Colspan= Colsp	14 奚 0 0			0	0	5		IN	OUT	NA	NO				
COOD LITAIL FIGURITIES: R-repet (volation of the same code provision) COS=corrected on-site during inspection R-repet (volation of the same code provision) COS R WT COS=corrected on-site during inspection R-repet (volation of the same code provision) COS R WT COS R WT COS and Water COS R WT Cost and Water Cost R WT Cost and Source COS R WT Velocities of the same code provision) Cost and Source COS R WT Velocities of the same code provision) OUT Food and monod-contact surfaces clean and property designed, constructed, and used Cost and Cost and cold ownor available, and animationed, used, test strips O O 1 Proper cooling methods used O 1 OUT Proper cooling methods used O 0 0 0 0 1 So	15 溴 0		a, returned food not re-	0	0	2	27	0	0	黨			0	0	5
OUT not in compliance CO3+corrected on-site during inspection R-repeat (videlon of the same code provision) Compliance Status COS R WT Safe Food and Water COS R WT 28 Pasteurized eggs used where required O O 1 29 O Water and ceff from approved source O O 2 30 O Variance obtained for specialized processing methods O O 1 30 O Proper cooling methods used; adequate equipment for temperature control O O 1 31 O Proper cooling methods used; adequate equipment for temperature control O O 1 32 O Plant food property cooked for hot holding O O 1 48 O Hot and cold water available, adequate pressure O 0 2 33 A Approved thawing methods used O 1 48 O Hot and cold water available, adequate pressure O 0 2 34 O Thermometers provided and accurate O O 1 48 O Hot and cold water available, adequate messure	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
Compliance Status COS R WT 0 0 1 0 0 1 28 0 Pasteurized eggs used where required 0 0 1 29 0 Water and ice from approved source 0 0 1 30 0 Variance ottained for specialized processing methods 0 0 1 31 0 Proper cooling methods used, adequate equipment for temperature control 0 0 1 32 0 Plant flood properly cooked for hot holding 0 0 1 33 0 Approved thawing methods used 0 0 1 34 0 Thermometers provided and accurate 0 0 1 34 0 Insects, rodents, and animals not present 0 0 1 35 © Contamination prevented during food preparation, storage & display 0 1 1 36 0 Insects, rodents, equipment and inens, properly used and stored 0 1 1 37 © Contamination prevented during food preparation, storage & display				GOO	DR	ar Al	L PR	ACT	TICE	5					
OUT Safe Food and Water Utensils and Equipment 28 O Pasteurzed eggs used where required O 1 29 O Water and ice from approved source O 1 30 O Variance obtained for specialized processing methods O 1 30 O Variance obtained for specialized processing methods O 1 31 O Proper cooling methods used, adequate equipment for temperature control O 0 1 32 O Plant food properly cooked for hot holding O 1 1 0 Prover thawing methods used O 0 1 33 O Approved thawing methods used O 0 1 1 0 Proved text special contrainer, required records available 0 1 34 O Thermometers provided and accurate O 0 1	o			cted o	n-site	during	inspe	ction					Loos		WT
29 O Water and ice from approved source O O 2 30 O Variance obtained for specialized processing methods O 1 0 Variance obtained for specialized processing methods O 1 31 O Proper cooling methods used; adequate equipment for temperature control O 0 1 32 O Plant food properly cooked for hot holding O 1 0 0 1 33 O Approved thawing methods used; O 0 1 48 O Hot and cold water available; adequate pressure O 0 2 34 O Thermometers provided and accurate O 0 1 48 O Hot and cold water available; adequate pressure O 0 2 35 SZ Food properly labeled; original container; required records available O O 1 51 O Tolket facilities: installed, maintained, and clean O 0 1 36 O Insects, rodents, and animals not present O O 1 53 SZ Physical facilities installed, maintained, and cle	OUT							0	TUK					~	
30 O Variance obtained for specialized processing methods O 1 30 O Variance obtained for specialized processing methods O 1 31 O Proper cooling methods used; adequate equipment for temperature control O 0 1 32 O Plant food properly cocked for hot holding O 0 1 34 O Thermometers provided and accurate O 0 1 34 O Thermometers provided and accurate O 0 1 35 % Food properly labeled; original container, required records available O 0 1 36 O Insects, rodents, and animals not present O O 1 37 % Contamination prevented during food preparation, storage & display O 1 38 O Personal cleanliness O 0 1 38 O Personal cleanliness O 0 1 37 % Contamination prevented during food preparation, storage & display O 1 38 O Personal cleanliness				0	8	1	4	5					0	0	1
Out Peoper cooling methods used; adequate equipment for temperature control O O C 31 O Proper cooling methods used; adequate equipment for temperature control O O 1 32 O Plant food properly cooked for hot holding O O 1 33 O Approved thawing methods used O O 1 34 O Thermometers provided and accurate O O 1 34 O Thermometers provided and accurate O O 1 35 Siz Food properly labeled; original container, required records available O O 1 36 O Insects, rodents, and animals not present O O 1 38 O Personal cleanliness O O 1 38 O Personal cleanlines O O 1 39 Wiping cloths; properly used and stored O O 1 41 O Insects, rodents, and animals not present O O 1 39 Wiping cloths; properly used and stored O	30 O Variance	obtained for specialized processin		ŏ	ŏ	1	4	6	- 1				0	0	1
31 0 control 0 0 2 32 0 Plant food properly cooked for hot holding 0 1 32 0 Plant food properly cooked for hot holding 0 1 33 0 Approved thawing methods used 0 0 1 34 0 Thermometers provided and accurate 0 0 1 34 0 Toolet identification 50 0 Sevage and waste water properly disposed 0 0 2 35 Image: Food properly labeled; original container; required records available 0 0 1 1 52 0 Garbage/refuse properly disposed; facilities maintained 0 0 1 36 0 Insects, rodents, and animals not present 0 0 1 1 53 S2 Physical facilities installed, maintained, and clean 0 0 1 37 S2 Contamination prevented during food preparation, storage & display 0 0 1 1 0 0 0 1 38 0 Personal cleaniliness 0 0	Proper of			-			4	_	-				-	-	1
33 O Approved thawing methods used O O 1 34 O Thermometers provided and accurate O O 1 34 O Thermometers provided and accurate O O 1 0UT Food Identification	31 Control							-							
34 O Thermometers provided and accurate O O 1 34 O Thermometers provided and accurate O O 1 35 Siz Food Identification								_							
35 Signet Food property labeled; original container; required records available 0 0 1 36 0 Insects, rodents, and animals not present 0 0 2 37 Signet Contamination prevented during food preparation, storage & display 0 0 1 38 0 Personal cleanliness 0 0 1 38 0 Personal cleanliness 0 0 1 39 Wiping cloths; properly used and stored 0 0 1 40 0 Washing fruts and vegetables 0 0 1 0UT Proper Use of Utensils, equipment and linens; properly stored, dried, handled 0 0 1 41 0 Linesits, equipment and linens; properly stored, dried, handled 0 0 1 43 0 Single-use/single-service articles; properly stored, used 0 0 1 43 0 Single-use/single-service articles; properly stored, used 0 0 1 59 If tobacco products are sold, NSPA survey completed 0 0 0 60 0 0		T												_	
OUT Prevention of Food Contamination 36 O Insects, rodents, and animals not present O O 2 37 & Contamination prevented during food preparation, storage & display O O 1 38 O Personal cleanliness O O 1 39 Wiping cloths; properly used and stored O O 1 40 O Washing fruits and vegetables O O 1 40 O Washing fruits and vegetables O O 1 41 O Inensis; properly stored O O 1 42 O Utensils; equipment and linens; properly stored, dried, handled O O 1 43 O Single-use/single-service articles; properly stored, used O O 1 43 O Single-use/single-service articles; properly stored, used O O 1					_			_	0 1	oilet fa	cilitie	es: properly constructed, supplied, cleaned	0		1
36 O Insects, rodents, and animals not present O O 2 37 S Contamination prevented during food preparation, storage & display O O 1 38 O Personal cleanliness O O 1 38 O Personal cleanliness O O 1 39 S Wiping cloths; properly used and stored O O 1 40 O Washing fruits and vegetables O O 1 0UT Proper Use of Utensils O O 1 41 O In-use utensils; properly stored O O 1 42 O Utensils, equipment and linens; properly stored, dried, handled O O 1 43 O Single-use/single-service articles; properly stored, used O O 1			-	0	0	1			-	-			-		
37 X Contamination prevented during food preparation, storage & display 0 0 1 38 0 Personal cleanliness 0 0 1 38 0 Personal cleanliness 0 0 1 39 X Wiping cloths: properly used and stored 0 0 1 40 0 Washing fruits and vegetables 0 0 1 0UT Proper Use of Utensils 0 0 1 55 0 Current permit posted 0 0 0 41 0 In-use utensits; properly stored 0 0 1 57 Compliance with TN Non-Smoker Protection Act X 0 0 0 0 0 1 58 1			amination	_			-		_						
38 O Personal cleanliness O O 1 39 36 Wiping cloths: properly used and stored O O 1 40 O Washing fruits and vegetables O O 1 00T Proper Use of Utensils O O 1 41 O In-use utensils; properly stored O O 1 42 O Utensils, equipment and linens; properly stored, dried, handled O O 1 43 O Single-use/single-service articles; properly stored, used O O 1			entine stores & distants	-		-	F	-	-	viedna	ne ve		0	9	1
39 39 39 39 39 39 39 39 39 39 39 39 30 Wiping cloths; properly used and stored 0 0 1 40 0 Washing fruits and vegetables 0 0 1 56 0 Most recent inspection posted 0			ration, storage & display	-		· ·	6			Cumont	Dece		0		
40 O Washing fruits and vegetables O O 1 OUT Proper Use of Utensils Image: Compliance Status YES NO WT 41 O In-use utensils; properly stored O O 1 S7 Compliance Status VES O O 0 1 S3 Tobacco products offered for sale O O 0 <t< td=""><td>39 😹 Wiping c</td><td>loths; properly used and stored</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>ŏ</td><td>ŏ</td><td>0</td></t<>	39 😹 Wiping c	loths; properly used and stored											ŏ	ŏ	0
41 O In-use utensits; properly stored O O 1 42 O Utensits, equipment and linens; properly stored, dried, handled O O 1 57 Compliance with TN Non-Smoker Protection Act X O 0 0 0 1 58 Tobacco products offered for sale O 0	40 O Washing	fruits and vegetables										Compliance Status			WT
43 O Single-use/single-service articles; properly stored, used O O 1 59 If tobacco products are sold, NSPA survey completed O O O			NHI8	0	0	1	5	7	-	Somolis	ance		32	0	
	42 O Utensils,	equipment and linens; properly sto	red, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	Õ	õ	0
			stored, used	0	8	1	5	9	1	r tobać	co pri	oducts are sold, NSPA survey completed	0	0	

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. sector (8-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

\sim	02/06/2023	5-1	02/06/2023				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****							
Free feed select training classes are available each menth at the county health department							

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
P192201 (1004. 0-10)	Please call () 4232098110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Huddle House #624 Establishment Number #: 605201225

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Triple sink not set up Jackson high temp	Quat	100	169			

I	Equipment Temperature	
	Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Scrambled egg	Cooking	146
Raw sausage	Cold Holding	29
Grits	Hot Holding	150
Gravy	Hot Holding	160
Tomatoes	Cold Holding	38
Lettuce	Cooling	50
Waffle batter	Cold Holding	38
Sausage	Hot Holding	133
Cut melon	Cold Holding	37

Observed Violations

Total # 9 Repeated # ()

6: (NO) No workers present during inspection.

22: No time documented for fresh shell eggs sitting at room temp

35: Squeeze bottles with sugar on tables need to be labele

37: Case of hashbrown on floor, case single serve on floor. Store up off floor 39:

44:

47: Door handles on coolers have build up. Old spillage on floor between grill and cold low boy. Should add some type trim, bracket to seal off to avoid spillage

53: Wall backroom bad repair. Grout breaking down prep room floors, food accumulated

54: Build up in vents over grill and range, old flaking food accumulated over range

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Huddle House #624

Establishment Number : 605201225

Comments/Other Observations

1:

- 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.

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:

- 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: (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:
- 17: (NO) No TCS foods reheated during inspection.

18:

19: Sausage patties due to be pulled

20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Need to add an asterisk by all egg items that can be cooked to order
- 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.

Establishment Information

Establishment Name: Huddle House #624

Establishment Number : 605201225

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Huddle House #624

Establishment Number # 605201225

Food	Source:	Huddle house
	Source:	
	Food	Source: Source: Source:

Additional Comments