TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

A STATE					FOOD SER	VICE ESTA	BL	ISH	IMI	ENT	r 11	NSI	PEC	TI	DN REPORT	scol			_	
Feta	bish	men	t Nar		Plant Pow	er Cafe & Juice	Bar									Farmer's Market Food Unit Ø Permanent O Mobile	10			
Add					6215 Lee	Hwy., Suite 137	Έ				_	Тур	pe of l	Establi	shme	O Temporary O Seasonal				/
City	000				Chattanoo			02	2:0	Q F	PM	A	M/P	M Tir	ne o	t 02:40: PM AM / PM				
Insp	ectio	n Da	te		11/15/20	21 Establishment	60524857	2		_	Emba	- arace	d D)						
	cose of Inspection Routine O Follow-up O Complaint					-	elimin				Cor	nsultation/Other								
		egon			01	8022	03			04		,		Fo	ilow.	up Required O Yes 窥 No	Number of Se	ats	40	
10.00	000		isk i		ors are food p	reparation practices	s and employee		vior	8 mc				y repo	rtec	to the Centers for Disease Control a	and Prevent		_	
						FOODBOF	NE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	ЦТН	control measures to prevent illness INTERVENTIONS				
IN	in co	nii) mpii		algnat		item (IN, OUT, NA, NO) for liance NA+not applicable			ite ma							ach Item as applicable. Deduct points for catego pection Rerepeat (violation of the san				
_		_	_	_		mpliance Status		cos	R		Ĩ		1		-9 m	Compliance Status		cos	R	WT
	-	-	NA	NO	Desease in shore	Supervision	Incudedes and					IN	OUT	NA	NO	Cooking and Reheating of Time/Tem Control For Safety (TCS) Food				
1	鬣	٥			Person in charge performs duties		knowledge, and	0	0	5		0		×		Proper cooking time and temperatures		8	<u> </u>	5
2			NA	NO	Management an	Employee Health nd food employee awaren	ess; reporting	0		_	17					Proper reheating procedures for hot holding Cooling and Holding, Date Marking, ar		0	0	
		0			Proper use of re	striction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN I		NA			Bood Hygionic Practic asting, drinking, or tobacc			0			区区	-	_		Proper cooling time and temperature Proper hot holding temperatures		8	哥	
5	1	0		0	No discharge fro	om eyes, nose, and mout	th	ŏ	ŏ	5	20	25	ō	0		Proper cold holding temperatures		0	0	5
	IN I	001	NA			nting Contamination I d properly washed	by Hands	0	0	_		12	-			Proper date marking and disposition		_	0	
-	×	0	0	0		ontact with ready-to-eat f	oods or approved	0	0	5	22	-	0	O NA		Time as a public health control: procedures a Consumer Advisory	ind records	0	이	
8	×	0				inks properly supplied an	d accessible	0	0	2	23	_	0	12	no	Consumer advisory provided for raw and unc	Sercooked	0	0	4
_	IN <u> </u> に	_	NA		Food obtained fr	Approved Source rom approved source		0	0	-		IN	OUT		NO	food Highly Susceptible Population	na	- 1	-	
10 11		8	0		Food received a	t proper temperature indition, safe, and unadul	toratori	0	8	5	24	0	0	88		Pasteurized foods used; prohibited foods not	offered	0	0	5
	_	ŏ	×	0	Required record	is available: shell stock to		ŏ	ŏ			IN	OUT	NA	NO	Chemicals			-	
H	IN	OUT	NA	NO	destruction Prof	tection from Contami	nation				25	0	0	X		Food additives: approved and properly used		0	0	5
13 14		8	<u>家</u> 0		Food separated Food-contact su	and protected infaces: cleaned and sani	tized	8	0	4	26	<u>実</u> IN	0	_	NO	Toxic substances properly identified, stored, Conformance with Approved Proc		ō	0	•
\rightarrow		ō	_		Proper disposition	on of unsafe food, returne		0	0	2	27	0	0	8		Compliance with variance, specialized proce HACCP plan		0	0	5
				_	served								-							_
				Goo	d Retail Prac	tices are preventive	measures to co								geni	, chemicals, and physical objects in	to foods.			
				00	T=not in complianc	e	COS=corre						TICE	3		R-repeat (violation of the same co	de provision)			
		OUT	_	_		mpliance Status le Food and Water		COS	R	WT	F		UT		_	Compliance Status Utensiis and Equipment		cos	R	WT
2	8	0			d eggs used whe	ere required		0	0	1	4	_	o F			nfood-contact surfaces cleanable, properly de	esigned,	0	0	1
2	_					ialized processing metho	ds	8	0	2	4	+	- 1			and used g facilities, installed, maintained, used, test st	rine	\rightarrow	0	
	_	OUT	_	100		Temperature Control ed; adequate equipment	for homeoreture				4	_	-			gracilioes, installed, maintained, used, test st tact surfaces clean			허	1
3		~	contr	ol			or camperature	0	0	2		0	TUC			Physical Facilities				
3	_				properly cooked thawing methods			8	0	1	4		-			water available; adequate pressure talled; proper backflow devices		응	응	2
3	4	0	<u> </u>		eters provided an	nd accurate		ŏ	õ	1	5	0	o [8	Sewage	and	waste water properly disposed		0	0	2
3	_	OUT	Food			od identification	oldeFerre abooo	0	0	1	5	_	_			is: properly constructed, supplied, cleaned use properly disposed; facilities maintained		_	0	1
3		OUT	F000	prop		inal container; required re n of Food Contaminat		-	-	-			-	-		ities installed, maintained, and clean			허	1
3	_		Insec	ts, ro	dents, and anima			0	0	2	5		-			ntilation and lighting; designated areas used		_	0	1
3	7	0	Cont	amina	ation prevented d	during food preparation, s	torage & display	0	0	1		0	лл			Administrative items		_	_	
3		-	-		leanliness			0	0	1			-		-	nit posted		0	<u>0</u>	0
3	_			<u> </u>	ths; properly use ruits and vegetab			8	00		15	6	0 1	viost re	cent	Compliance Status		O YES		WT
4		OUT				er Use of Utensils					5	,		Same	10.0-7	Non-Smokers Protection Act			-	
4	2	0	Uten	sils, e	quipment and lin	ens; properly stored, drie		0	0	1	5	8	T	lopacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
4					single-service a ed properly	irticles; properly stored, u	ised		8		5	9	H	f tobac	co pr	oducts are sold, NSPA survey completed		0	0	
	re to	corre	ict any	viola	tions of risk facto											Repeated violation of an identical risk factor may				
man	er ar	nd po	st the	most	recent inspection r	report in a conspicuous mar	nner. You have the rig	the to r	eques							e. You are required to post the food service establishing a written request with the Commissioner with				
in en ou	ъ. Т.)	C.A. 1	rection	15 68-	14-703, 68-14-706, 6	68-14-708, 68-14-709, 68-14-7	11, 68-14-715, 68-14-7	16, 4-5	320.				\sim			1				

Signature of Person In Charge

11/15/2021 Date Register of Environmental Health Specialist

11/15/2021 Date

****	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****
	Erection and added training classes are qualiable each month at the county health department

Please call () 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
	(Nev. 0-15)	Please call () 4232098110	to sign-up for a class.	hibror's

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Plant Power Cafe & Juice Bar Establishment Number #: 605248572

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

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	CL	50							

Equipment l'emperature						
Decoription	Temperature (Fahrenheit)					
Low boy	36					
Low boy (behind cashier)	38					
Fridge	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut tomatoes (low boy)	Cold Holding	36
Cut leafy greens (low boy)	Cold Holding	38
Chili	Hot Holding	157
Black bean burger (low boy)	Cold Holding	36
White rice (low boy)	Cooling	130
Coleslaw (fridge)	Cold Holding	38
Coleslaw (low boy)	Cold Holding	36
Mushroom spinach soup	Hot Holding	162

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Plant Power Cafe & Juice Bar

Establishment Number : 605248572

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Good handwashing 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: Food from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw animal products present at facility during time of inspection.
- 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: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 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: (NO) Time as a public health control is not being used during the inspection.
- 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.

Establishment Information

Establishment Name: Plant Power Cafe & Juice Bar Establishment Number : 605248572

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Plant Power Cafe & Juice Bar Establishment Number # 605248572

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Demonstrated triple sink set up with food prep employees.