



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name Mean Mug Coffeehouse North Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 205 Manufacturer's Rd Suite 109 ☐ Temporary ☐ Seasonal
City Chattanooga Time in 02:45 PM AM / PM Time out 04:00 PM AM / PM
Inspection Date 10/10/2023 Establishment # 605252276 Embargoed 5
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 49

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					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Supervision					Supervision					Supervision					Supervision					Supervision				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.				
Employee Health					Employee Health					Employee Health					Employee Health					Employee Health					Employee Health				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion				
Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use				
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed				
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed				
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible				
Approved Source					Approved Source					Approved Source					Approved Source					Approved Source					Approved Source				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source				
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature				
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated				
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction				
Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination				
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized				
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				

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

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**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Mean Mug Coffeehouse North

Establishment Number #: 605252276

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 twenty-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.

Garage 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.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Sani bucket	QA	200	
Dishmachine	Chlorine	0	
Three comp sink		200	

Equipment Temperature

Description	Temperature (Fahrenheit)
1 dr in front	50

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Grits-walk in	Cold Holding	38
Milk-walk in	Cold Holding	41
Turkey-cold drawers	Cold Holding	39
Sausage-cold drawers	Cold Holding	41
Eggs-warmer using TPHC	Hot Holding	109
Tomatoes-prep top	Cold Holding	36
Smoked salmon-prep top	Cold Holding	41
Quiche-2 dr reach in	Cold Holding	38
Open milk-1 dr in front	Cold Holding	48
Grits-cooling one hour in walk in	Cooling	68

Observed Violations

Total # 9

Repeated # 0

8: Observed employee rinse dish in front handwash sink. Use handwash sink for handwash only. Education provided.

14: Dishmachine is sanitizing at 0ppm chlorine. Sanitizer bucket is empty. Repair machine so it is Sanitizing at 50ppm or as per manufacturers specifications.

Three compartment sink was set up as an alternative until repairs are made.

20: One door unit at front is holding milk at 48F and ambient temperature is 50F. Repair unit so it holds cold TCS food at 41F or below. Milk was relocated to functional cooler.

22: Observed eggs and grits marked with a time off 11 on lid indicating they were removed from temperature control at 11. Items were still In warmer at 3:40pm. Ensure proper procedures are followed and discard items after four hours. Items were discarded.

39: Wiping cloth with accumulated food debris observed on counter. Store wiping cloths in sanitizer solution when not in use.

47: Clean black accumulation from inside ice machine. Note no ice contamination observed.

47: Clean black accumulation from inside ice machine. Note no ice contamination observed

53: Clean dust accumulation from ceiling vent above dish storage to prevent contamination

54: Employee cell phone observed on prep counter. Store personal items in designated area.

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Establishment Information

Establishment Name: Mean Mug Coffeehouse North

Establishment Number : 605252276

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) Employees are aware of the symptoms on the illness policy.
- 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 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.
- 9: (IN) Food obtained from 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: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking of TCS food observed today.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Grits in walk in cooking at 69 F for one hour per employees.
- 19: (NO) TCS food is not being held hot during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: On menu
- 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: Mean Mug Coffeehouse North

Establishment Number : 605252276

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Number #:	605252276
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Source Type: Source:

Additional Comments