

Establishment Name

Address

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mean Mug Coffeehouse North Permanent O Mobile Type of Establishment

205 Manufacturer's Rd Suite 109

O Temporary O Seasonal Chattanooga Time in 02:45 PM AM / PM Time out 04:00; PM AM / PM

10/10/2023 Establishment # 605252276 Embargoed 5 Inspection Date

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 49

Follow-up Required

IN-in compliance			OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=corre		
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				1
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 (
	IN	OUT	NA	NO	Employee Health				17 (
2	ЭX	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	'
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19 (
5	*	0			No discharge from eyes, nose, and mouth	0	0	ľ	20 (
	IN	-	NA	NO	Proventing Contamination by Hands				21 3
6	凝	0		0	Hands clean and properly washed	0	0		22 (
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	1
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23 3
	IN	OUT	NA	NO	Approved Source				23 8
9	黨	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0	1	24 (
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24  \
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		1
	IN	OUT	NA	NO	Protection from Contamination				25 (
13	×	0	0		Food separated and protected	0	0	4	26 )
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27 (

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20	0	黨	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	羅	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	巡		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

### s to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	٧
	OUT				
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	г

ecti		R-repeat (violation of the same code provision  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

10/10/2023

10/10/2023

Date

Signature of Person In Charge

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

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

Date

#### 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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\vdash$
Sarage type doors in non-enclosed areas are not completely open.	$\top$
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 ( Fahrenhelt)					
Sani bucket	QA	200						
Dishmachine	Chlorine	0						
Three comp sink		200						

Equipment Temperature						
Description Temperature (Fahrenho						
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 # ()
8: Observed emplyee 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 fromtemperature 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.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

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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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Information

## Establishment Information

Establishment Name: Mean Mug Coffeehouse North

Establishment Number # 605252276

Sources

Source Type: Water Source: Water is from approved source

Source Type: Food Source: US Foods

Source Type: Food Source: Gordon-eggs

Source Type: Source:

Source Type: Source:

**Additional Comments**