TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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N.		141 ¥.	S. French																
Establishment Name			Beni's Cubano										Farmer's Market Food Unit Ø Permanent O Mobile	9					
Address 2100 Hamilton Place Blvd. #303						_	Тур	e of E	stabli	shme	O Temporary O Seasonal								
		•			Chattanooga		02)·1	5 0										
City								- • - L •			-			ne o	It U2:50; PIVI AM/PM				
		on Da			06/10/2022 Establishment # 6		2				-	d <u>0</u>			L			_	
Ρυη	pose	of In	spec	tion	SRoutine O Follow-up	O Complaint			O Pro	limin	ary		0	Cor	nsuitation/Other				
Risi	Cat	tegor			O1 22	03	haha		04			-			up Required 🗮 Yes O No 🛛 N I to the Centers for Disease Control an	lumber of Sec			
		_													control measures to prevent illness or		~		
				-											INTERVENTIONS ach item as applicable. Deduct points for categor	v or subcates			
IN	⊨in c	ompli				NO=not observe									pection R=repeat (violation of the same				
_					Compliance Status		COS	R	WT			_	_		Compliance Status		08	R	WT
			NA	NO	Supervision Person in charge present, demonstrates know	iedge and	-		_		IN	ουτ	NA	NO	Cooking and Roberting of Time/Tempo Control For Safety (TCS) Foods	rature			
1	12 12	0	NA	NO	performs duties Employee Health	loge, end	0	0	5		00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	श्न	5
2	25	0	nun.		Management and food employee awareness, r	reporting		0	5	H ^{''}	IN	олт		NO	Cooling and Holding, Date Mariding, and			<u> </u>	
3	×	0			Proper use of restriction and exclusion		0	0	<u> </u>						a Public Health Control		- 1	-	
4	IN XX		NA		Good Hygionic Practicos Proper eating, tasting, drinking, or tobacco use	,	0	о			0 家	0	0	0.0	Proper cooling time and temperature Proper hot holding temperatures				
5		0	NA	-	No discharge from eyes, nose, and mouth Preventing Contamination by Ha	anda	0	0	<u> </u>		100	00	0	~	Proper cold holding temperatures Proper date marking and disposition			8	5
6	×		140-1		Hands clean and properly washed		0	0		22		ō	×		Time as a public health control: procedures and		-	0	
7	X		0	0	No bare hand contact with ready-to-eat foods or alternate procedures followed		0	0	5		IN	OUT			Consumer Advisory		-	-	
8	N IN	애	NA	NO	Handwashing sinks properly supplied and acco Approved Source	essible	0	0	2	23	0	0	×		Consumer advisory provided for raw and under food	cooked	0	0	4
		0	~		Food obtained from approved source Food received at proper temperature		00				IN	OUT	NA	NO	Highly Susceptible Populations		-	÷	
10	×	ŏ	Ŭ		Food in good condition, safe, and unadulterate		0	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not of	fered	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, p destruction	arasite	0	0			IN	OUT			Chemicals				
13		OUT		NO	Protection from Contaminatio Food separated and protected	n	25	0	4	25 26	<u></u> (0	X		Food additives: approved and properly used Toxic substances properly identified, stored, us		8		5
14	ŏ	õ	ŏ	1	Food-contact surfaces: cleaned and sanitized		õ		5			-	NA	NO	Conformance with Approved Proced		_	-	
15	X	0			Proper disposition of unsafe food, returned foo served	d not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, HACCP plan	, and	0	0	5
				Goo	d Retail Practices are preventive mea	sures to co	ntrol	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into	foods.			
									JIA I			ICE &	;						
				00	Tenot in compliance Compliance Status	COS=correc		R		inspe	ction				R-repeat (violation of the same code Compliance Status		os	R	WT
2	8	OUT		euríze	Safe Food and Water d eggs used where required		0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly desi	aned	-		
2	9	0	Wate	er and	lice from approved source obtained for specialized processing methods		0	0	2	45	+	00	onstru	cted,	and used		익	익	1
3	•	OUT		ance c	Food Temperature Control		-		<u> </u>	46		_			g facilities, installed, maintained, used, test strip		-	이	1
3	1	0	Prop		oling methods used; adequate equipment for te	mperature	ο	0	2	47	_	N D	onfoo	d-cor	tact surfaces clean Physical Facilities		0	이	1
_	2				properly cooked for hot holding		0		1	42	_	-			water available; adequate pressure		<u> </u>		2
_	3 4				thawing methods used eters provided and accurate		0	0	1	49	_	_		-	talled; proper backflow devices waste water properly disposed			_	2
		OUT	_		Food Identification					51	_				s: properly constructed, supplied, cleaned			_	1
3	5		Food	d prop	erly labeled; original container; required records	s available	0	0	1	52	_		-		use properly disposed; facilities maintained		-	이	1
3	6	OUT	Inse	cts ro	Prevention of Food Contamination dents, and animals not present		0	0	2	53	_			_	ities installed, maintained, and clean ntilation and lighting; designated areas used		-	하	1
	7				ation prevented during food preparation, storage	o & disolay	0	0	1	F	+	UT		10 10	Administrative Items		-	<u> </u>	
	8				leanliness	e o uspiay	0	0	÷	55			ument	Dern	nit posted		0	<u></u>	
3	9	Ó	Wipi	ng clo	ths; properly used and stored		0	0	1						inspection posted		0	0	0
4	0	O OUT	_	hing f	ruits and vegetables Proper Use of Utensils		0	0	1	H		-	_	_	Compliance Status Non-Smokers Protection Act	Y	ES I	NO	WT
4	12				nsils; properly stored	odiad		8		57	<u>'</u>				with TN Non-Smoker Protection Act ducts offered for sale		5	श्ल	0
- 4	3	0	Sing	le-use	quipment and linens; properly stored, dried, ha /single-service articles; properly stored, used	inalitita	0	0	1	55					oducts are sold, NSPA survey completed		ŏ		*
	4				ed properly	and the second		0	_						Received adaptions of the bit of the design of the				
serv	ice e	stabli	shmer	nt perm	nit. Items identified as constituting imminent health	hazards shall be	corre	cted is	mmedi	ately o	or ope	ration	s shall	ceas	Repeated violation of an identical risk factor may re e. You are required to post the food service establish line a written required with the Compriseioner within 1	hment permit is	aco	nspic	uous
		.C.A.	sectio	ns 68-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68				. a nea	ang n	-gard	ang the	P	. oy I	lling a written request with the Commissioner within t	con (to) days o			20 07 01 S
1	['	\checkmark	١	(T	VA	06/1	0/2	022	2			\times		₽		06	6/10)/2(022
Sig	natu	re of	Pers	ion In	Charge			0	Date	Sig	natu	re of	Envir	onme	ental Health Specialist			1	Date

****	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
	Please call () 4232098110	to sign-up for a class.	101015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Beni's Cubano Establishment Number #: 605306632

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Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Three compartment sink	QA	200									

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit			
Deli ham	Cold Holding	41			
Pork	Hot Holding	170			
Rice	Hot Holding	135			
Sliced tomatoes- cold drawer	Cold Holding	40			
Raw chicken-cold drawer	Cold Holding	39			

Total # 3

Repeated # 0

13: Raw pork stored over cut vegetables in walk in cooler, and raw pork stored over cooked pork in walk in. Store raw meat under or seperate from ready to eat foods. This was corrected during inspection.

41: Ice scoop is buried in ice machine. Use scoop with handle and store in a manner to prevent contamination.

56: Post most recent inspection report

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: (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 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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.

Establishment Information

Establishment Name: Beni's Cubano

Establishment Number : 605306632

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Beni's Cubano Establishment Number #. 605306632

Food	Source:	US Food
Water	Source:	Water is from approved source
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments