

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Central Park Permanent O Mobile Establishment Name Type of Establishment 2401 E. 23rd St. O Temporary O Seasonal Address Chattanooga Time in 02:45 PM AM / PM Time out 03:30; PM AM / PM

07/21/2022 Establishment # 605262928 Embargoed 0 Inspection Date

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

Number of Seats 0 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

	Compliance Status						R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	0	黨	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	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	282	0	Proper date marking and disposition	0	0	
22	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

strol the introduction of pathogo s, chemicals, and physical objects into foods.

G						
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mon			_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0		
30	0	Variance obtained for specialized processing methods	0	0	_ 1	
	OUT	Food Temperature Control		_	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	r	
33	0	Approved thawing methods used	0	0	7	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
37	288	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	'	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0		0	0	г	
44	-	Gloves used properly	0	0		

pecti	OI.	R-repeat (violation of the same code provision) Compliance Status	Cos	В	W
	OUT		COS	к	w
	001	Utensiis and Equipment	-	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	-
50	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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ш,
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l (10) days of the date of the

07/21/2022

07/21/2022

Signature of Person In Charge

Date Signature of

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment li	nformation
Establishment Name:	Central Park

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Establishment Number #: | 605262928

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)				
Triple Sink	Chlorine	100					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below. Product temperatures taken from						

Description	State of Food	Temperature (Fahrenheit
Hot dogs	Hot Holding	166
Cole Slaw	Cold Holding	38
Sliced Tomatoes	Cold Holding	38
Hamburgers	Hot Holding	153
Shredded Lettuce	Cold Holding	39

Observed Violations
Total # 3
Repeated # ()
37: Food products stored on floor in walk in freezer. Must be 6" off floor. 45: Excessive frost/ice build up noted in walk in freezer. Raw wood shelving noted in prep area.
46: No drainboards provided for triple sink. Must provide two attached drainboards on both sides of triple sink to allow for proper storage and air drying of dishes/utensils.

[&]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

Establishment Name: Central Park
Establishment Number: 605262928

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: (IN): Observed employees washing hands as needed.
- 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 products obtained from approved sources.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Central Park				
Establishment Number: 605262928				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
300 last page 13. anal				

Establishment Information

Establishment Information								
Establishment Name: Central Park								
Establishment Number #:	605262928							
Sources								
Source Type:	Food	Source:	Approved sources noted					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							