TENNESSEE DEPARTMENT OF HEALTH

12 20

					FOOD	SERVICE ESTA									ON REPORT	sco			\neg
Establishment Name					First Watch O Fermer's Market Food Unit							10							
Address 300 Cherokee Blvd Su					300 Cherokee Blvd	Suite 103					тур	e or E	stating	snme	O Temporary O Seasonal				/
City Chattanooga					Chattanooga	Time in	09):5	5 A	M	A	//PN	/ Tin	ne ou	а <u>10:25</u> : <u>АМ</u> АМ/РМ				
Insp	ection	n Da	te		05/11/2022 Estab							d 0							
-			spect		Routine O Follow				- O Pro			_		Cor	sultation/Other				_
Rick	Cate		,		01 302	03			04				Foi	Inu	up Required O Yes 🙀 No	Number of S	oats	13	4
1.000		-	isk F		ors are food preparation p	ractices and employee		vior	8 mo				repo	rtec	to the Centers for Disease Contro	ol and Prevent		_	
				as c											control measures to prevent illner	s or injury.			
		(11	ric de	Ignel		ODBORNE ILLNESS Ris A, HO) for each numbered item									INTERVENTIONS ach item as applicable. Deduct points for ca	tegory or subcate	gory.)		
IN	•in co	mpīi	ance		OUT=not in compliance NA=not		-			\$ <u>=</u>	recter	d on-si	te durir	ıg ins	pection R=repeat (violation of the				
	IN C	тис	NA	NO	Compliance Sta Supervi		COS	R	WI	h		017			Compliance Status Cooking and Reheating of Time/T		cos	ĸ	WT
-	-	0			Person in charge present, demo		0	0	5			OUT		NO	Control For Safety (TCS) Fo	eboo		- 1	
			NA	NO	performs duties Employee		-		-		8	0		-	Proper cooking time and temperatures Proper reheating procedures for hot holding	ng	0	읭	5
_	X	_			Management and food employe			0	5		IN	оит		NO	Cooling and Holding, Date Marking,				
3		0	NA	NO	Proper use of restriction and ex Good Hyglanic		0	0	-	12	0	0	0	14	a Public Health Contro Proper cooling time and temperature	1	0		
4	20	0	-	0	Proper eating, tasting, drinking,	or tobacco use	0	0	5	19	义	0	0	õ	Proper hot holding temperatures		0	0	
	X IN C		NA		No discharge from eyes, nose, Preventing Centam		0	0	Ľ		10	8		_	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_		0	144		Hands clean and properly wash	ed	0	0		22		ō	×		Time as a public health control: procedure	is and records	ŏ	ŏ	
7	黨	0	0	ο	No bare hand contact with read alternate procedures followed	y-to-eat foods or approved	0	0	5	-		-	NA		Consumer Advisory	0 010 1000100	-	<u> </u>	_
8	×.	<u>.</u>	NA	-	Handwashing sinks properly su Approved	pplied and accessible	0	0	2	23		0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
9	嵐	0			Food obtained from approved s	ource		0				OUT	NA	_	Highly Susceptible Populat	tions	_		
10	0 ※	0	0	×	Food received at proper temper Food in good condition, safe, an	rature od unadulterated	00	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	_	ŏ	×	0	Required records available: she		ō	ŏ		H	IN	OUT	NA	NO	Chemicals		_		
+	IN C	DUT	NA	NO	Protection from (Contamination				25	0	0	X	-	Food additives: approved and properly us	ed	0	0	5
13		<u> </u>	0		Food separated and protected Food-contact surfaces: cleaned	and sanitized	0	0		26	<u>s</u>	0	NA		Toxic substances properly identified, store Conformance with Approved Pr		0	0	-
15	_	0	_		Proper disposition of unsafe for		0	0	2	27		0	2		Compliance with variance, specialized pro		0	0	5
	~	-			served		•	-	-		-	-	~		HACCP plan		-	-	_
				Goo	d Retail Practices are pre	ventive measures to co	ntro	the	intro	oduc	tion	of p	athog	jens	, chemicals, and physical objects	into foods.		_	
				011		668						ici și	3						
				00	T=not in compliance Compliance Sta	COS=corre		R		Inspe	ction				R-repeat (violation of the same Compliance Status	code provision)	COS	R	WT
2		끼	Pact	MUSER.	Safe Food and W d eggs used where required	later	0	0	-			UT	ood an	dino	Utensils and Equipment nfood-contact surfaces cleanable, properly	decigned	_	_	
2	9	0	Wate	r and	ice from approved source		0	0	2	4	5 0				and used	r desgried,	0	0	1
3		망	Varia	nce o	btained for specialized processi Food Temperature		0	0	1	4	s 0	o v	larewa	shin	g facilities, installed, maintained, used, test	t strips	0	0	1
3	1	0			oling methods used; adequate e	quipment for temperature	0	0	2	4	_	-	onfood	5-con	tact surfaces clean		0	0	1
3		0	contr Plant		properly cooked for hot holding		0	0	1	4	-	UT D ⊟	ot and	cold	Physical Facilities water available; adequate pressure		0	σ	2
3	3	0	Appr	oved	thawing methods used		0	0	1	4) (O PI	lumbin	g ins	talled; proper backflow devices		0	0	2
3		0 50T	Then	nome	eters provided and accurate Food Identificat	tion	0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned			0	2
3	-	0	Food	prop	erly labeled; original container; n		0	0	1	5	_	_			use properly disposed; facilities maintained		0	ō	1
	<	DUT			Prevention of Feed Com	tamination				5	5 0	o Pi	hysica	l faci	ities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and animals not present		0	0	2	5	1 0	D A	dequa/	te ve	ntilation and lighting; designated areas use	id	0	0	1
3	7	0	Cont	amina	mination prevented during food preparation, storage & display		0	0	1		0	υτ			Administrative Items				
	38 O Personal cleanliness		0	0			55 O Current permit posted			0	0	0							
_				<u> </u>	ths; properly used and stored ruits and vegetables		0	0		F	<u> </u>	O Most recent inspection posted Compliance Status				YES	NO	WT	
OUT Proper Use of Utensils													Non-Smokers Protection A						
4	2				nsils; properly stored quipment and linens; properly st	tored, dried, handled	0	0	1	5	5	To	obacco	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
	Single-use/single-service articles; properly stored, used O Gloves used properly				0	8	1	5)	f	tobacc	to pr	oducts are sold, NSPA survey completed		0	0			
						(10) days may result in suspen				servic		blister	tent ne	rmi*	Repeated violation of an identical risk factor n	nav result in rever	ntion -	of were	r food
servi	ce est	ablis	hmen	t perm	nit. Items identified as constituting i	imminent health hazards shall be	corre	cted is	mmedi	ately (or ope	ration	s shall	ceas	e. You are required to post the food service es lling a written request with the Commissioner w	tablishment permit	in a c	onspi	icuous
repo	t. T.C			s 68-	14-703, 68-14-706, 68-14-708, 68-14-7	09, 68-14-711, 68-14-715, 68-14-7	6, 4-5	320.			_					and and and and a			

112	05/11/2022		05/11/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

	Idditional food safety information can be found on our website, http://tn.gov/health/article/eh-foodserviolation	;e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 629
1192201 (1011 0-10)	Please call () 4232098110 to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: First Watch Establishment Number #: 605254283

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	QA	200	
Dish machine	Chlorine	100	

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Cheese grits	Hot Holding	150
Sausage link	Hot Holding	157
Sliced tomatoes	Cold Holding	39
Sliced ham	Cold Holding	39
Diced ham	Cold Holding	39
Sliced chicken	Cold Holding	39
Black beans	Cold Holding	39
Quinoa	Cold Holding	39
Sliced cajun chicken	Cold Holding	40
-		



Establishment Information

Establishment Name: First Watch

Establishment Number : 605254283

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Proper 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 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.
- 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.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 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: First Watch

Establishment Number: 605254283

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: First Watch

Establishment Number # 605254283

Sources			
Source Type:	Water	Source:	Public
Source Type:	Food	Source:	Dixie, US Foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments