## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100		A. C.															_	
Eeta	hiel	hmen	t Nar		Rib And L	oin										O Fermer's Merket Food Unit ant O Mobile			
Add					5946 Braiı	nerd Rd.					_	Тур	xe of E	Establi	shme	O Temporary O Seasonal			
City					Chattanoo	ga	Time in	01	L:5	5 F	M	4		и ть	<b>700 A</b>	ut 02:10; PMAM / PM			
,		on Da			03/25/2	024 Establishment #						_	d 0		110 04				
-			spect		ORoutine	受 <u>一</u> Establishment #	O Complaint			– O Pr					Cor	nsultation/Other			
		tegon			01	\$102	03			04		,		-		up Required O Yes 🕱 No Number of	Seate	12	25
1.100	0.00		isk F	acto	ors are food p	reparation practices	and employee		vior	* m				repo	rtec	to the Centers for Disease Control and Preve		_	
				as c	ontributing fa											control measures to prevent illness or injury.			
		(14	ırk de	elgnet	ed compliance st											INTERVENTIONS ach liam as applicable. Deduct points for category or subca	egory.	)	
IN	in c	ompii	ance			iance NA=not applicable mpliance Status	NO=not observe		R	CC WT	)S=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	籝	0			Person in charg performs duties	e present, demonstrates	knowledge, and	0	0	5	16	23	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
		OUT	NA			Employee Health nd food employee awaren	ess: reporting	0	0		17	22	0	0	0	Proper reheating procedures for hot holding	0	0	•
_	×				-	striction and exclusion		0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		OUT O	NA			Bood Hygionic Practic asting, drinking, or tobacc		~	0			民業	0	0	-	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	澎	0	NA	0	No discharge fro	om eyes, nose, and mouth	h	ŏ	ŏ	5	20	12	0	0		Proper cold holding temperatures	0	0	5
	1		NA	0	Hands clean an	nting Contamination and d properly washed		0	0			200	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
	鬣		0	0	alternate proces			0	0	5		IN	OUT	-	-	Consumer Advisory			
	IN		NA	NO	Handwashing si	Approved Source	1 accessible		0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	黨	0	0	0		rom approved source at proper temperature		0	0			IN	OUT		NO	Highly Susceptible Populations			
11	×	0	_		Food in good co	indition, safe, and unadult s available: shell stock ta		0	0	5	24	-	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	)) IN		O NA	0	destruction	tection from Contamir		0	0		25	IN 23	OUT	NA	NO	Chemicals Food additives: approved and properly used	0	0	
13	X	0	0		Food separated	and protected			0		26	1	0		110	Toxic substances properly identified, stored, used	ŏ	ŏ	5
_	_	0 0	-			urfaces: cleaned and sanit on of unsafe food, returne		0	0	2	27	1N 527	001	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0		5
	~	Ū			served			-		-		~	-	•		HACCP plan	1.	-	-
				Goo	d Retail Prac	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				00	Tenot in compliance	ie .	COS=corre			during			1CE	3		R-repeat (violation of the same code provision)			
_	_	OUT			Co	mpliance Status le Food and Water		COS			É		UT			Compliance Status Utensils and Equipment	COS	R	WT
2	8	0			d eggs used wh ice from approv	ere required		8	8	1	4		er F			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	_				btained for spec	ialized processing methor Temperature Control	ds	ŏ	ŏ	1	4	6				g facilities, installed, maintained, used, test strips	0	0	1
3		001	Prop	er coo		ed; adequate equipment !	for temperature	0	0	2	4	7	0 1	lonfoo	d-con	tact surfaces clean	0	0	1
3		-	contr Plant		properly cooked	I for hot holding		0			4		UT O ⊢	lot and	i cold	Physical Facilities (water available; adequate pressure	0		2
3	_	0	Appr	oved	thawing method eters provided an	s used		0	0	1	4	_	O P	'lumbir	ng ins	stalled; proper backflow devices waste water properly disposed	8	0	2
	-	OUT	The			od identification		Ŭ		-			-			es: properly constructed, supplied, cleaned		ŏ	
3	5		Food	i prop		inal container; required re		0	0	1			_			use properly disposed; facilities maintained	0	0	1
3	6	OUT	Insec	ts ro	dents, and anim	n of Food Contaminati als not present	ion	0	0	2	-	-	-			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0 0	1
3	-	-				during food preparation, st	torage & display	0	0	1	F	-	UT			Administrative Items	-		-
3	_	-			leanliness	aning roos preparation, a	waye a aspay	0	0	-	5			urrent	perm	nit posted	0	0	
3	_			- N-	ths; properly use ruits and vegetal			0	0							inspection posted Compliance Status	0	0	0 WT
		OUT			Prop	per Use of Utensils				_						Non-Smokers Protection Act		· · ·	
4	_				nsils; properly st quipment and lin	ored tens; properly stored, drie	d, handled	0	0			8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	8	0	0
4	_				/single-service a ed properly	articles; properly stored, u	sed	0	0		5	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo			
			st the	most	recent inspection		mer. You have the rig	ht to r	eques							e. You are required to post the food service establishment perm bling a written request with the Commissioner within ten (10) day			
$\geq$		P		$\sigma$		NK		-		1		7	$ \sim$		<u>,</u>	$\langle + \rangle$	ດວມ		2024
Sin	natu	re of	Pers	on In	Charge		03/2	-5/2	_	4 Date	Si	( anati	ire of	Envin	<b>y</b>	ental Health Specialist	03/2	-5/2	Date
	-arcal					*** Additional food safe	ty information can	be fo								ealth/article/eh-foodservice			2.202
							7									inty health department.			DA 620

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mo	nth at the county health department.	RDA 62
(19220) (Net. 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: Rib And Loin Establishment Number #: 605068561

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)
Dish machine	CI	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
	· · · · · · · · · · · · · · · · · · ·

ecoription	State of Food	Temperature ( Fahrenheit

Total # 3

Repeated # ()

35: (OUT) Unlabeled container of seasoning near to Station 3. All foods outside of their original container must be labeled.

41: (OUT) Scoop for mashed potatoes stored in standing water at 80°F. Water for storing utensils must be at least 120°F.

45: (OUT) Cardboard used on floor in walk in freezer. Surfaces must be cleanable and nonabsorbent.

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### Establishment Information

Establishment Name: Rib And Loin Establishment Number : 605068561

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:	
3:	
4:	
5:	
6:	22
7:	
8:	
9:	
10:	
12:	
13: 14: (N) Oblasing is reading at 100 gaps in disk reaching. Mislation corrected	
<ul> <li>14: (IN) Chlorine is reading at 100 ppm in dish machine. Violation corrected.</li> <li>15:</li> <li>16:</li> </ul>	
15.	
17.	
18.	
17: 18: 19:	
20.	
20: 21: 22: 23: 24: 25: 26: 27: 57:	
22:	
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27:	
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: Rib And Loin

Establishment Number : 605068561

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Rib And Loin Establishment Number #. 605068561

Sources		
Source Type:	Source:	

# Additional Comments