

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REP

PORT	

O Yes 疑 No

SCORE

O Farmer's Market Food Unit Red Lobster #0285 Remanent O Mobile Establishment Name Type of Establishment 2131 Northgate Park Lane O Temporary O Seasonal Address Chattanooga Time in 01:10 PM AM / PM Time out 01:30; PM 09/14/2023 Establishment # 605242843 Embargoed 0 Inspection Date

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

Number of Seats 262

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, HA, HO) for

IN							0	05=0	юm	ecte	d on-si	te duri	ing in:	spec	
_					Compliance Status	cos	R	WT							
	IN	OUT	NA	NO	Supervision				П	ı	IN	OUT	NA	NO	
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6	×	0	0	0	Pro
	IN	OUT	NA	NO	Employee Health						O	ō	ō	XX.	Pro
2	700	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 1	1					c
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8	0	0	0	涎	Pro
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	113	9	黨	0	0	0	Pro
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 7	100	25	0	0		Pro
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [2	1	*	0	0	0	Pro
6	1	0		0	Hands clean and properly washed	0	0		Ιſ	2	0	0	×	0	Tir
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		_	_		_	
_	-		_		alternate procedures followed	_			I	1	IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	l I2	3	×	0	0		Co
	IN	-	NA	NO	Approved Source			_	Ľ	-		_	_		foc
9	黨	0			Food obtained from approved source	0	0		ΙL	1	IN	OUT	NA	NO	
10	0	0	0	200	Food received at proper temperature	0	0	١.	ΙI₂	4	0	0	333		Pa
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	~		000		, ,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					:5	0	0	-XX		Fo
13	×	0	0		Food separated and protected	0	0	4	1 [2	6	ĸ	0		-	To
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN	OUT	NA	NO	П
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		7	0	0	×		Cc H/

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	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	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	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	X		Food additives: approved and properly used	0	0	5
26	菜	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

duction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	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	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		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	_

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

09/14/2023

09/14/2023

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

Date Signature of Environmental Health Specialist

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: Red Lobster #02				
Establishment Number #: 605242843				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	r facilities at all times to p	persons who are	
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable fo	rm of identification.	
Nie Serakiest siere selbe interesional Nies S				
"No Smoking" signs or the international "Non-S	moking- symbol are not con:	spicuously posted at eve	ry entrance.	
Garage type doors in non-enclosed areas are n	not completely open.			
Tests as sureless with several blacker as week				
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.		
Control of the second s	thursten And			
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
F-vir				
Equipment Temperature			T= 1	
Description			Temperature (Fahr	renheit)
			_	
Food Temperature				
Description		State of Food	Temperature (Fahr	renhelt)

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
53: 54:
54:

[&]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: Red Lobster #0285	
Establishment Number: 605242843	
Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25:	
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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 Name: Red Lobster #0285				
Establishment Number: 605242843				
				Comments/Other Observations (cont'd)
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Red Lobster #0285							
Establishment Number # 605242843							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							