

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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30	on	_

O Farmer's Market Food Unit Portofino's Remanent O Mobile Establishment Name Type of Establishment 6407 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 11:45; AM AM / PM Time out 12:15; PM AM / PM

12/02/2019 Establishment # 605250938 Embargoed 0 Inspection Date

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

Number of Seats 126 Risk Category О3 Follow-up Required O Yes 疑 No

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H
	IN	OUT	NA	NO	Employee Health] [
2	-MC	0			Management and food employee awareness; reporting	0	0	_	П
3	×	0			Proper use of restriction and exclusion	0	0	5	П
	IN	ОИТ	NA	NO	Good Hygienic Practices				11
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П
	IN	OUT	NA	NO	Preventing Contamination by Hands	Preventing Contamination by Hands			
6	0	0		300	Hands clean and properly washed	0	0		П
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [
	IN	OUT	NA	NO	Approved Source				Ιl
9	黨	0			Food obtained from approved source	0	0		П
10	×	0	0	0	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination] [
13	Ŕ	0	0		Food separated and protected	X	0	4	11
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	\mathbb{X}	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	Chemicals		
25		0	X		Food additives: approved and properly used	0	0	5
26	X	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

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	
34	X	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
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	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)			
	OUT	Compliance Status Utensils and Equipment	COS	R	W
45	×	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	-
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	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a hi in (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/02/2019

Date Signature of Environmental Health Specialist

12/02/2019

Signature of Person In Charge

Date

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

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Portofino's							
Establishment Number #: 605250938							
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 o	or facilities at all times to	persons who are				
Age-restricted venue does not require each per	rson attempting to gain entry	y to submit acceptable f	form of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	very entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	d by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)			
F							
Equipment Temperature							
Description			Temperature (Fah	renheit)			
Food Temperature							
Description		State of Food	Temperature (Fah	renhelt)			
1							

Observed Violations
Total # 5 Repeated # 0
Repeated # ()
34:
37:
45:
47:
54:
J4.

[&]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 Informa	ation	
Establishment Name: Po	ortofino's	
Establishment Number :	605250938	

Comments/Other Observations		
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: 26: 27: 57: 58:		
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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: Portofino's			
Establishment Number: 605250938			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
see last page for additional comments.			

Establishment Information

Establishment Information						
Establishment Name: Portofino's						
Establishment Number #: 605250938						
Sources	1					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
****Priority item # 13 corrected. See original report da	ated 12/2/19.****					