

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Nic & Norman's Remanent O Mobile Establishment Name Type of Establishment 1386 Market St O Temporary O Seasonal Chattanooga Time in 02:00 PM AM / PM Time out 02:50; PM AM / PM

02/17/2023 Establishment # 605302912 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IIN	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=co	rrecte	d on-si	te dur	ing ins	pection R=n
					Compliance Status	COS	R	WT						Compliance
		оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reh Control Fo
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	25	0	0	0	Proper cooking time a
	IN	OUT	NA	NO	Employee Health		-		17	280		ō		Proper reheating proc
2	300	0			Management and food employee awareness; reporting	0	ТО	\Box						Cooling and Holdin
3	冥	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pub
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	0	Proper cooling time an
4	*	0		0	Proper eating, tasting, drinking, or tobacco use			5	19	文	0	0	0	Proper hot holding ten
5	*	0			No discharge from eyes, nose, and mouth	0	0	l ° I	20	0.00	0	0		Proper cold holding te
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking a
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public healt
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_			
			_	_	alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	Con
8	200	0	NIA.	LID.	Handwashing sinks properly supplied and accessible	0	0	2	23	X	ΙoΙ	0		Consumer advisory pr
	_	OUT	NA	NO	Approved Source	-		-	\vdash	_	0117	***		food
9	8	0	_	-	Food obtained from approved source	0	0	l I		IN	OUT	NA	NO	Highly Su:
10	0	_	0	26	Food received at proper temperature	0	0	5	24	RK.	l٥	0		Pasteurized foods use
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	°	\vdash	-				
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	I		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food additives: appro-
13	黛	0	0		Food separated and protected	0	О	4	26	家	0			Toxic substances prog
14	义	_	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with varia HACCP plan

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	×	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

Good Retail Practices are preventive m res to control the introduction of pathoge

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification	Ť	_	١
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44		Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	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	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
		Compliance Status	YES	NO	WT
	Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

> 02/17/2023 Date

02/17/2023

Signature of Person In Charge

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nic & Norman's
Establishment Number #: |605302912

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 (Fahrenhelt)						
Dish machine Triple sink	CI QA	50 200							

Equipment Temperature						
escription	Temperature (Fahrenhei					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes (prep area)	Cold Holding	39
Cut lettuce (prep area)	Cold Holding	39
Dressing (prep area)	Cold Holding	37
Pepperoni (prep area)	Cold Holding	38
Cooked corn (prep area)	Hot Holding	170
Cooked onions (prep area)	Cold Holding	135
Raw chicken (walk in cooler)	Cold Holding	40
Raw salmon (walk in cooler)	Cold Holding	40
Raw hamburger patties (walk in cooler)	Cold Holding	40
Cooked chicken	Reheating	170
Cooked tomatoes	Cooling	40

Observed Violations							
Total #							
Repeated # ()							
53: (OUT) Gaskets on doors to reach in coolers need replacement.							
""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: Nic & Norman's Establishment Number: 605302912

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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) Proper employee handwashing guidelines 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: (IN) 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: (IN) All raw animal foods cooked to proper temperatures. Burgers cooked to order.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (IN) Proper cooling times and procedures observed.
- 19: (IN) Hot holding temperatures are 135°F or above.
- 20: (IN) Cold holding temperatures are at 41°F or below.
- 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: (IN) Consumer advisory provided.
- 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:

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 Information	
Establishment Name: Nic & Norman's	
Establishment Number: 605302912	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
	c & Norman's							
Establishment Number #:	605302912							
Sources								
Source Type:	Water	Source:	TN American					
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							