

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Drakes LLC** Remanent O Mobile Establishment Name Type of Establishment 7338 McCutcheon Rd O Temporary O Seasonal Address Chattanooga Time in 11:15; AM AM / PM Time out 11:30; AM City

07/03/2023 Establishment # 605257781 Embargoed 0 Inspection Date 日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 191 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S =∞	rrecte	d on-si	te duri	ing ins
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	黨	0	0	0
	IN	OUT	NA	NO	Employee Health				0	0	X		
2	300	0	_		Management and food employee awareness; reporting	0 0							
3	×	0			Proper use of restriction and exclusion	O O 5 IN OUT		NA	NO				
	IN	OUT	NA	NO	Good Hygienic Practices				18	0.0	0	0	0
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1	0	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	0.00	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	250	0	0	0
6	巡	0		0	Hands clean and properly washed	0	0		22	0	l٥l	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l	-	-	0	no.
	IN	OUT	NA	NO	Approved Source		23		×	0	0		
9	嵩	0			Food obtained from approved source	0	0			IN	OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	$\overline{}$	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	10	0	300	
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0]		IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X	
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	COS	K	W
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

es to control the introduction 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	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
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	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	326	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	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	
42	35	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	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils 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	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

ort in a conspicuous manner. You have the right to request a l ten (10) days of the date of the

07/03/2023

Signature of Environmental Health Specialist

07/03/2023

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.) 4232098110 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Drakes LLC				
Establishment Number #: 605257781				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	form of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not cor	ispicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	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	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
5 · · · · · · · · · · · · · · · · · · ·				
Equipment Temperature				
Description			Temperature (Fahr	renhelt)
Food Temperature				
Description		State of Food	Temperature (Fahr	renhelt)

bserved Violations	
otal # 3	
epeated # 0	
6: 7:	
7:	
2:	
-	
One name at the and of this document for any violations that could not be displayed in this space.	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Drakes LLC
Establishment Number: 605257781
Comments/Other Observations
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0:
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2:
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4:
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0. 7∙
7: 8:
9:
0: Cooler holding TCS foods below 41 F.
1: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
2: 3: 4: 5: 6: 7:
3:
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1. 7·
7: 8:
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Additional Comments
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See last page for additional comments.

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Establishment Name: Drakes LLC				
Establishment Number: 605257781				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: Drakes LLC	
Establishment Number #: 605257781	П
Sources	1
Source Type:	Source:
Additional Comments	
Corrected criticals #20 and 21.	