## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No. of Concession, Name	100	744	A.C.														
Est	abis	hmen	t Nar		Choo Choo BBQ					Tur	e of	Establ	ie kom o	Farmer's Market Food Unit     Ø Permanent O Mobile		ł	
Ađ	fress				826 Appling St.					i yş	xe or i	C518DI	snine	O Temporary O Seasonal			
City					Chattanooga Time in	01	:2	5 F	- M	A	M/P	и ті	me or	а 01:30: PM АМ/РМ			
		-			10/02/2023 Establishment # 60522144						d C		1110 01				
		on Da				±		-									
		of In						O Pr	Nimir	ary				nsultation/Other		0	
Ris	k Ca	tegon			O1 X2 O3 preparation practices and employee	beha		04	at c	omn	oob			up Required O Yes 🕄 No Number of 3		0	
					ontributing factors in foodborne illness outbreak												
		-			FOODBORNE ILLNESS Ris ted compliance status (IH, OUT, HA, HO) for each assistent item												
11	≹⊨in c	ompli			OUT=not in compliance NA=not applicable NO=not observe									pection R=repeat (violation of the same code provis		·	
_		_	_		Compliance Status	COS	R		F	_	_	_		Compliance Status		R	WT
		OUT	NA	NO	Supervisien Person in charge present, demonstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			performs duties	0	0	5		0	0	0		Proper cooking time and temperatures	0	8	5
2		OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4		OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0				区区	0	8	_	Proper cooling time and temperature Proper hot holding temperatures	0	00	
5	25	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_		*	0	0		Proper date marking and disposition		0	
7	1	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	O	O	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8		0			Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12	no	Consumer advisory provided for raw and undercooked	0	0	4
9	国家	OUT	NA		Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-		
10	0	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	00	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	<u>※</u>	ŏ	×	0	Required records available: shell stock tags, parasite	ō	ŏ	Ť		IN	OUT	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination	-		_	25	0	0	X		Food additives: approved and properly used	0	0	
13	2	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized		2		26	1	0	NA	·	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
	2	0	-		Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	001	0.00		Compliance with variance, specialized process, and	0		5
10	~	Ŭ			served	Ŭ		•	Ľ,	Ŭ	Ŭ	8		HACCP plan	Ŭ	Ŭ	Ŭ
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								ar/A				8					
				00	T=not in compliance COS=corre Compliance Status	COS	R	WT	inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_	28	OUT	Past	au 1957 Pag	Safe Food and Water d eggs used where required	0	0	4			UT	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
- 1	29	0	Wate	r and	ice from approved source	0	0	2	4	5 7				and used	0	0	1
	30	OUT	Varia	nce c	obtained for specialized processing methods Food Temperature Control	0	0	1	4	6	۰V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
;	31	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	0 N UT	lonfoo	d-cor	tact surfaces clean	0	0	1
1	32	0			properly cooked for hot holding	0	0	1	4			lot and	1 cold	Physical Facilities water available; adequate pressure	0	ा	2
	33		<u> </u>		thawing methods used	0	0	1	4	_	_			talled; proper backflow devices		0	
_	34	OUT	inen	nome	eters provided and accurate Food Identification	0	0	1	5					waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
;	35	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	2	0	Sarbaç	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	3	o F	hysica	al faci	ities installed, maintained, and clean	0	0	1
	36	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 /²	dequa	ste ve	ntilation and lighting; designated areas used	0	0	1
1	37	0	Cont	amina	ation prevented during food preparation, storage & display	0	0	1		0	TU			Administrative Items			
	38				leanliness	0	0	1	5					nit posted	0	0	0
_	39 10			<u> </u>	ths; properly used and stored ruits and vegetables	8	0		15	6	0  1	fost re	cent	inspection posted Compliance Status	O YES		WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act			
	11				nsils; properly stored quipment and linens; properly stored, dried, handled		8		5	8				with TN Non-Smoker Protection Act ducts offered for sale	1×	읭	0
	13	0	Singl	e-use	visingle-service articles; properly stored, used ed properly	0	8	1		9				oducts are sold, NSPA survey completed	0		
					ed propeny stions of risk factor items within ten (10) days may result in suspen				and -			Transf or	er mit	Repeated sideling of an identical side faster more such in	and and	of un-	a local
ser	ńce e	stablis	hmen	t perm	nit. Items identified as constituting imminent health hazards shall be	e corre	cted i	mmed	ately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishment permi	t in a c	consp	icuous
rep	р				recent inspection report in a conspicuous manner. You have the rig 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7				and i	ogart		-s repo	oy i	and a more request with the contributions within ten (10) day		- date	or this
	Y	DK	Ł	F	ጎ 10/0	)2/2	023	3			1	1 10	$\mathcal{T}$		10/0	)2/2	2023
-											``	RJ	,				
Sig	natu	re of	Pers	on In	Charge		_	Date	Si	gnatu	ire of	Envir	onme	ental Nealth Specialist			Date

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA 629
Priszzor (Nev. 0-15)	Please call (	) 4232098110	to sign-up for a class.	NDA 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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Establishment Name: Choo Choo BBQ Establishment Number # 605221441

# Warewashing Info Machine Name Sanitizer Type PPM Temperature ( Fahrenheit)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

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Establishment Name: Choo Choo BBQ Establishment Number : 605221441

Comments/Other Observations	_
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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 Information

Establishment Name: Choo Choo BBQ

Establishment Number : 605221441

Comments/Other Observations (cont'd)

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

# Establishment Information

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Sources		
Source Type:	Source:	

## Additional Comments