



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Final Girl Vegan Food Mobile
Address 2207 E 14th St
City Chattanooga Time in 04:30 PM AM / PM Time out 05:00 PM AM / PM
Inspection Date 04/05/2024 Establishment # 605310651 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
18	IN	OUT	NA	NO	Proper cooling time and temperature					5
19	IN	OUT	NA	NO	Proper hot holding temperatures					5
20	IN	OUT	NA	NO	Proper cold holding temperatures					5
21	IN	OUT	NA	NO	Proper date marking and disposition					5
Preventing Contamination by Hands					Time as a public health control: procedures and records			COS R WT		
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Consumer Advisory			COS R WT		
9	IN	OUT	NA	NO	Food obtained from approved source					4
10	IN	OUT	NA	NO	Food received at proper temperature					5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Protection from Contamination					Highly Susceptible Populations			COS R WT		
13	IN	OUT	NA	NO	Food separated and protected					5
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
22	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
Chemicals					Highly Susceptible Populations			COS R WT		
23	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
24	IN	OUT	NA	NO	Food additives: approved and properly used					5
25	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
Compliance with Approved Procedures					Compliance with Approved Procedures			COS R WT		
26	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5
27	IN	OUT	NA	NO						5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
32	OUT				Warewashing facilities, installed, maintained, used, test strips					1
33	OUT				Nonfood-contact surfaces clean					1
34	OUT				Physical Facilities			COS R WT		
35	OUT				Hot and cold water available; adequate pressure					2
36	OUT				Plumbing installed; proper backflow devices					2
37	OUT				Sewage and waste water properly disposed					2
38	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
39	OUT				Garbage/refuse properly disposed; facilities maintained					1
40	OUT				Physical facilities installed, maintained, and clean					1
41	OUT				Adequate ventilation and lighting; designated areas used					1
Food Identification					Administrative Items			COS R WT		
42	OUT				Current permit posted					0
43	OUT				Most recent inspection posted					0
Prevention of Food Contamination					Compliance Status			YES NO WT		
44	OUT				Non-Smokers Protection Act			COS R WT		
45	OUT				Compliance with TN Non-Smoker Protection Act					0
46	OUT				Tobacco products offered for sale					0
47	OUT				If tobacco products are sold, NSPA survey completed					0
48	OUT									0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge 04/05/2024 Signature of Environmental Health Specialist 04/05/2024

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

Establishment Number #: 605310651

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 sink	Chlorine	100	
Sani wipes	Quat	400	

Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Faux beef	Reheating	165
Chimmichurri	Cold Holding	38
Corn	Hot Holding	165

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy available
- 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: Hands washed
- 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: 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: No raw protein
- 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: (NA) No raw animal foods served.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Not observed
- 19: Adequate hot holding
- 20: Adequate cold holding
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

***See page at the end of this document for any violations that could not be displayed in this space.

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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Water
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Source: Tnam

Source Type:	Food
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Source: Gfs

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments