

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Consultation/Other

826 Appling St. O Temporary O Seasonal

O Complaint

Chattanooga Time in 01:00 PM AM/PM Time out 01:45: PM AM/PM

04/15/2024 Establishment # 605221441 Embargoed 0 Inspection Date

O Follow-up

Choo Choo BBQ

KRoutine

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

Number of Seats 0

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

		ompli			OUT=not in compliance NA=not applicable NO=not observ Compliance Status	Cos	R	_	Ē		2 441 0	400	-9 -11	pection Complia
		оит	NA	NO	Supervision	-				IN	оит	NA	NO	Cooking and I
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Proper cooking tim
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ		Proper reheating p
2	TXC	0			Management and food employee awareness; reporting	0	0							Cooling and Ho
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a F
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	0	Proper cooling time
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	12	0	0	0	Proper hot holding
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0		Proper cold holding
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	X	0	0	0	Proper date markir
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public h
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ.	_	_		_	Time as a public in
_		_			alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	30		Consumer advisor
		OUT	NA	NO	Approved Source	-		_	_	_				food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteurized foods
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	1		Ľ	-		T distinguished roods
12	0	0	323	0	Required records available: shell stock tags, parasite	0	ю			IN	OUT	NA	NO	
	The	OUT		NO	Protection from Contamination	-	_	щ	25	_	_	8		Food additions on
				NO		_	0	_	25		0	350	J.	Food additives: ap
13	-	_	0		Food separated and protected	0	_	4	20	义	_	***		Toxic substances
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforman
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with v HACCP plan

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			
28	0	Pasteurized eggs used where required	0	0	١.
29	0	Water and ice from approved source	0	0	\Box
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	Ō	Approved thawing methods used	O	Ō	Н
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification	Ť	Ť	۰
35	0	Food properly labeled; original container; required records available	0	o	Γ
	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	Т
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	ō	Utensils, equipment and linens; properly stored, dried, handled	0	ō	Т
43	0	Single-use/single-service articles; properly stored, used	0	0	Н
44	0	Gloves used properly	ŏ	ŏ	Н

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	Ħ	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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
Tobacco products offered for sale			0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

anner. You have the right to request a h n (10) days of the date of the

MM 04/15/2024

Date Signature of Environmental

04/15/2024

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Choo Choo BBQ
Establishment Number #: |605221441

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	n.
"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)					
3 sink	Chlorine	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Cooler	40					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Slaw	Cold Holding	40				
Cut toms	Cold Holding	41				
Chicken	Hot Holding	192				
Potato	Hot Holding	178				
Mac	Hot Holding	178				
Chicken	Cooking	178				
Burger	Hot Holding	171				
Cheese	Cold Holding	40				
Raw beef	Cold Holding	40				
Chicken Fully cooked today	Cooling	40				
Beef	Cold Holding	37				

Observed Violations								
Total # 2								
Repeated # ()								
45: Cooler gasket in poor repair.								
47: Build up on lower shelves								
***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



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy posted on fridge
- 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: (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: Adeugate cook temp
- 17: (NO) No TCS foods reheated during inspection.
- 18: Food prepped today fully cooled
- 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:

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: Choo Choo BBQ				
Establishment Number: 605221441				
Comments/Other Observations (cont'd)				
A statistic and Commonto to a stati				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information Establishment Name: Choo Choo BBQ Establishment Number # 605221441 Sources Source Type: Water Source: Tnam Source Type: Food Source: Southeastern, crs Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**