TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NOT	100		A. C. C.																
Establishment Name		Provino's Italian Restr						Type of Establishment Server's Market Food Unit Server's Market Food Unit Server's Market Food Unit Server's Market Food Unit						K					
Address 50		5084 S. ⁻	5084 S. Terrace Rd. O Temporary O Seasonal																
City Chattanooga Time in		12	2:4	5 F	M	AJ	M/P	и ті	me o	ut 01:30:PM AM/PM									
							Emba	_											
Purpose of Inspection Science OFollow-up OComplaint				_	elimin		u =		0.000	nsultation/Other									
				0011		\$172				_	çanıranı	ary						25	6
ROSI	(Ca	tegor,		fact	O1 ors are food		O3 Ictices and employee	behr		04	st c	omm	nonly			up Required O Yes 🔣 No Number of S I to the Centers for Disease Control and Preven		23	0
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																		
		(146	ırk de	algaa	ted compliance		DBORNE ILLNESS RI NO) for each numbered liter									INTERVENTIONS ach item as applicable. Deduct points for category or subcate	geny.)	
IN	⊨in c	ompii	ance			npliance NA=not a					S=cor	recte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code provisi			
	IN	OUT	NA	NO		ompliance Stat Supervis		cos	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	10	0			Person in cha		strates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
÷	IN	OUT	NA	NO	performs dutie	Employee I		-		-	16 17	00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
		0					awareness; reporting		2	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	× N	O	NA	NO	Proper use of	restriction and excl Good Hygionic I		0	0		18	RX.	0	0	0	Public Health Centrol Proper cooling time and temperature	0		
4	20	0		0		tasting, drinking, o	r tobacco use	0	0	5	19	õ	0	0	-	Proper hot holding temperatures	0	0	
5	N IN	O OUT	NA			from eyes, nose, an renting Contamin		0	0	-	20	100	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	1	0		_		and properly washe	d to-eat foods or approved	_	0	5		0	0	×	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate proc	edures followed		0	0	Ť		IN	OUT	_	NO	Consumer Advisory			
	IN		NA	NO		Approved S			0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
	<u>×</u>		0	22		from approved sou at proper temperal		8	0			IN	OUT	_	NO	Highly Susceptible Populations			
11	×	0			Food in good	condition, safe, and		0	0	5	24	_	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	destruction	rotection from Co		0	0		~	IN	OUT			Chemicals	_		
	X	0	0	NO		ed and protected	Prtamination	0	0	4	29	<u></u> (0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	ő	5
	_	0	0			surfaces: cleaned a ition of unsafe food	nd sanitized returned food not re-	_	0	5		IN	OUT	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served		in the research of the	0	0	2	27	0	0	8		HACCP plan	0	0	5
				Goo	d Retail Pra	ctices are prev	entive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO	D R	ar/.	L PR	ACT	1CE	8					
				00	T=not in complia	ince compliance Stat	COS=com		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8	OUT	Dact	0.0520	S ed eggs used w	afe Food and Wa	ter	0		-			UT	ood a	ad as	Utensile and Equipment mood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	lice from appro	oved source		0	0	2	4	5 (and used	0	0	1
- 3	0	OUT		ance o		ecialized processing d Temperature C		0	0	1	4	6 (۰v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	11	氮	Prop		oling methods	used; adequate equ	ipment for temperature	0	0	2	4	_	∭ ∧ UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	2		Plan	t food		ed for hot holding		0	0	1	4	_	0			f water available; adequate pressure	0		2
	3 4				thawing metho eters provided			0	0	1	49	_				stalled; proper backflow devices	0	0	2
		OUT				Food Identificatio	×n	Ľ		_	5					es: properly constructed, supplied, cleaned		ŏ	
3	5	0	Food	i prop	verly labeled; or	riginal container; rec	uired records available	0	0	1	5	1.			·	use properly disposed; facilities maintained	0	0	1
		OUT				ion of Feed Conti	mination	-			5	_	_			lities installed, maintained, and clean	0	0	1
	6					mais not present		0	0	2	5	-	-	vaequa	ste ve	intilation and lighting; designated areas used	0	0	1
	7	0				d during food prepar	ation, storage & display	0	0	1			UT			Administrative items			
	8 9	-	-		cleanliness ths; properly u	sed and stored		0	0	1	5					nit posted inspection posted	0	0	0
4	0	O OUT	Was	hing f	ruits and veget		-11-	0	0	1		-	_	_	_	Compliance Status	YES	NO	WT
	1	0	_		nsils; properly :				0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	x		
	2					linens; properly store articles; properly s			0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0	00	0
	4	0	Glov	es us	ed properly			0	0	1	_								
serv	ice e	stablis	shmer	t per	nit. Items identifi	ied as constituting im	minent health hazards shall b	e corre	cted i	mmed	ately (or ope	eration	ns shall	l ceas	Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi	t in a i	onsp	icuous
man	ner a	nd po	st the	most	recent inspectio	n report in a conspicu		ght to r	eques							fling a written request with the Commissioner within ten (10) days			
	{	,-	7	٩			01/2	12/2	022	2			K	h	$\int $	70L ()1/1	212	2022
Sig	_				Charge				_	Date	Sig	natu	ire of	Envir	onme	ental Health Specialist			Date
-																ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(104. 0-10)	Please call () 4232098110	to sign-up for a class.	hDr 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Provino's Italian Restr Establishment Number # 605017629

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 (Fahrenheit)					
Dish Machine	Chlorine	50						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
All refrigeration @ 41*F or below. Product temperatures taken from							

Decoription	State of Food	Temperature (Fahrenheit
Fish	Cold Holding	41
Shrimp (Cooling drawer)	Cold Holding	41
Chicken	Cold Holding	41
Cut Tomatoes	Cold Holding	39
Lasagna (reach in)	Cold Holding	37
Meat Sauce (4.5 hrs)	Cooling	50
Chicken (walk in)	Cold Holding	38

Observed Violations

Total # 5

Repeated # ()

31: Adequate cooling procedure not provided for meat sauce in walk in cooler unit. Recommend to uncover food items in the cooling process to facilitate rapid cooling.

47: Some non-food contact surfaces dirty on cookline.

49: Non-sewage leak noted at scraping sink T&S spray nozzle. Large amount of potable water discharging onto floor in dishwashing area.

52: Large amounts of trash/debris noted outside on ground in receiving and refuse area. Remove trash/debris to reduce insect and rodent activity.

53: Walls dirty underneath scraping sink in dishwashing area. Floors dirty behind/underneath equipment.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is 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: (IN): Observed employees washing hands as needed.

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 products obtained from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18: (IN) Meat sauce cooling in walk in cooler at 52*F (4.5 hrs.) Recommend using blast chiller located in kitchen to cool large quantities of bulk,dense TCS foods. Meat sauce cooling in walk in cooler was within time/temperature parameters at time of inspection. Product could be cooled more efficiantely using other cooling methods such as blast chiller and keeping product uncoverd while in the cooling process.

- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Provino's Italian Restr Establishment Number : 605017629

Comments/Other Observations (cont'd)

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

Establishment Information

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Establishment Number # 605017629

Approved sources noted
Public

Additional Comments