

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

Syrup & Eggs

107 Custom St.

Chattanooga

Routine

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile

SCORE

O Temporary O Seasonal

05/06/2021 Establishment # 605260598 Embargoed 0

O Preliminary O Consultation/Other

Type of Establishment

Time in 10:15 AM AM / PM Time out 10:45; AM

Risk Category О3 Follow-up Required O Yes 疑 No

O Complaint

Number of Seats 74

10	₽ in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			c
	Compliance Status CO							WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	П
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	-	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

₩ Follow-up

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	-
22	X	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	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/20	du du
		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	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
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	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ŀ
44	10	Gloves used properly	- 0	0	

Signature of Person In Charge

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
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	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

05/06/2021

Date Signature of Environmental Health Specialist

05/06/2021

**** 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: Syrup & Eggs				
Establishment Number #: 605260598				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	nct access to its buildings o	or raciities at all times to	persons wno are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously 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	to areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
14				
Warewashing Info	Sanitizer Type	PPM	Temperature (Fah	ranhalfi
madilile Name	oanitizer type	FFM	reinperature (Fair	i oniii oitj
	•	•	•	
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature				
		State of Food	Tamparatura / Esh	anhaift
Description		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renhelt)
		State of Food	Temperature (Fah	renhelt)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahi	renheit)

Observed Violations Total # 2 Repeated # 0 37: 53:
Total # 2
Repeated # ()
37:
53:

[&]quot;"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

Establishment Information



Establishment Name: Syrup & Eggs	
Establishment Number: 605260598	
000200000	
C	
Comments/Other Observations	
l :	
). 	
! :	
<u>.</u>	
5.	
·· ·	
R:	
):	
γ. ·	
10. 1 ·	
1 2 3 4 1 2 3 4 <t< td=""><td></td></t<>	
.3.	
.4:	
.5:	
<u>.6</u> :	
.7:	
.8:	
.9:	
20:	
21:	
22:	
23:	
24:	
25:	
26:	
57:	
58:	
***See page at the end of this document for any violations that could no	

Additional	Comments
to a committee of the c	

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.

stablishment Name: Syrup & Eggs stablishment Number: 605260598	Establishment Information	
Comments/Other Observations (cont'd) Comments (cont'd)	Establishment Name: Syrup & Eggs	
additional Comments (cont'd)	Establishment Number: 605260598	
additional Comments (cont'd)		
additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information					
Establishment Name: Syrup & Eggs					
Establishment Number #:	605260598	il and the second secon			
Sources					
Sources Source Type:		Source:			
Source Type:	(Source:			
Source Type:	\$	Source:			
Source Type:		Source:			
Source Type:	,	Source:			
Additional Commen	its				
Priority items # 13	21,22 corrected. See original repo	ort dated 4/29/21.			