



TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Be Caffeinated Type of Establishment ☒ Permanent ☐ Mobile  
Address 14 W. Kent Street ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 03:00 PM AM / PM Time out 03:20 PM AM / PM  
Inspection Date 02/09/2024 Establishment # 605302439 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 36

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

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	Compliance Status															COS	R	WT
<b>Safe Food and Water</b>																		<b>Utensils and Equipment</b>																	
28	OUT				Pasteurized eggs used where required				45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used																					
29	OUT				Water and ice from approved source				46	OUT				Warewashing facilities, installed, maintained, used, test strips																					
30	OUT				Variance obtained for specialized processing methods				47	OUT				Nonfood-contact surfaces clean																					
<b>Food Temperature Control</b>																		<b>Physical Facilities</b>																	
31	OUT				Proper cooling methods used; adequate equipment for temperature control				48	OUT				Hot and cold water available; adequate pressure																					
32	OUT				Plant food properly cooked for hot holding				49	OUT				Plumbing installed; proper backflow devices																					
33	OUT				Approved thawing methods used				50	OUT				Sewage and waste water properly disposed																					
34	OUT				Thermometers provided and accurate				51	OUT				Toilet facilities: properly constructed, supplied, cleaned																					
<b>Food Identification</b>																		<b>Administrative Items</b>																	
35	OUT				Food properly labeled; original container; required records available				52	OUT				Garbage/refuse properly disposed; facilities maintained																					
<b>Prevention of Food Contamination</b>																		<b>Compliance Status</b>															YES	NO	WT
36	OUT				Insects, rodents, and animals not present				<b>Non-Smokers Protection Act</b>																										
37	OUT				Contamination prevented during food preparation, storage & display				57	OUT				Compliance with TN Non-Smoker Protection Act																					
38	OUT				Personal cleanliness				58	OUT				Tobacco products offered for sale																					
39	OUT				Wiping cloths: properly used and stored				59	OUT				If tobacco products are sold, NSPA survey completed																					
40	OUT				Washing fruits and vegetables																														
<b>Proper Use of Utensils</b>																																			
41	OUT				In-use utensils; properly stored																														
42	OUT				Utensils, equipment and linens; properly stored, dried, handled																														
43	OUT				Single-use/single-service articles; properly stored, used																														
44	OUT				Gloves used properly																														

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Enn:1 Date 02/09/2024 Signature of Environmental Health Specialist [Signature] Date 02/09/2024

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

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



***Establishment Information***

Establishment Name: Be Caffeinated  
Establishment Number #: 605302439

***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)
Three comp sink	chlorine	0	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in	41

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Walk in-milk	Cold Holding	41
Milk-2 dr reach in	Cold Holding	41
Cheesecake-2 dr in store	Cold Holding	41
Chream cheese-2 dr merch	Cold Holding	41

**Observed Violations**

Total # 1

Repeated # 0

14: Upon arrival the three compartment sink and sani bucket are testing at 0ppm. This was corrected during inspection. Maintain sanitizer at 100ppm chlorine.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) Employees are aware of the symptoms on the illness policy.
- 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 proper handwashing by employees.
- 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 obtained from 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 animal product in facility
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling of TCS food observed today.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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.***



<b>Establishment Information</b>	
Establishment Name:	Be Caffeinated
Establishment Number #:	605302439

<b>Sources</b>			
Source Type:	Food	Source:	Bordon, rembrandts
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Life vac unit delivered today.			