

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Portofino's Remanent O Mobile Establishment Name Type of Establishment 6407 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 11:00; AM AM / PM Time out 12:00; PM AM / PM City

05/31/2019 Establishment # 605250938 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 126

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

112	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	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			andwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
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	Ŕ	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-		0	2

	Compliance Status							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		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	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

the introduction of pathogo s, chemicals, and physical objects into foods.

		0.00	G00			
		OUT=not in compliance COS=com Compliance Status	COS		_	
	OUT		000	I.K.		
28	0		0			
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_	
30	18	Variance obtained for specialized processing methods	8	8	H	
30	OUT					
	001		_	_	_	
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	0	Approved thawing methods used	0	0	г	
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	885	Contamination prevented during food preparation, storage & display	0	0		
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	П	
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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0	Single-use/single-service articles; properly stored, used	0	0	Т	
44	10	Gloves used properly	0	0	$\overline{}$	

spection R-repeat (violation of the same code provision) Compliance Status COS R WT						
	Compliance Status					
	OUT Utensils and Equipment					
45	麗	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	2	
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	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	3%	Physical facilities installed, maintained, and clean	0	0	1	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items	Т			
55	0	Current permit posted	ि	0	0	
56	0	Most recent inspection posted	0	0	۰	
		Compliance Status	YES	NO	WT	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

conspicuous manner. You have the right to request a h 18-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

05/31/2019

05/31/2019

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

Date

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: Portofino's

Establishment Number #: |605250938

NSPA Survey – To be completed if #57 is "No"	
lige-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking 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.					
•					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lasagna (bain marie)	Hot Holding	142
Tuna Salad (wait station reach in)	Cold Holding	41
Cut Leafy Greens (salad low boy)	Cold Holding	41
Cottage Cheese (buffet)	Cold Holding	40
Sliced Tomatoes (low boy 3)	Cold Holding	37
Tuna salad (buffet)	Cold Holding	41
Sausage (pizza low boy)	Cold Holding	39
Cheesesteak	Hot Holding	172
Meat Sauce	Hot Holding	156
Potato Salad (walk in)	Cold Holding	37
Lasagna (24 hrs.)	Cooling	39
Shrimp (walk in)	Cold Holding	40
Ham (pizza low boy)	Cold Holding	39

Observed Violations						
Total # 6 Reposted # 0 37: Food products at buffet/salad bar not adequately protected by sneeze guard. 42: Tea containers not properly stored to prevent contamination. 45: Shelving lined with cardboard and absorbant cloths. Must provide a smooth, durable, easily cleanable and non-absorbant material. 47: Non food conact surfaces dirty on cookline. 53: Floors dirty behind/underneath equipment. 54: Some lights not shielded/protected on cookline.						

[&]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: Portofino's
Establishment Number: 605250938

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: (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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Observed TCS foods cooling in walk in cooler @ 39*F. Food products were cooled within regulated time and adequate/proper methods used to cool products.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

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: Portofino's				
Establishment Number: 605250938				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Po						
Establishment Number #:	605250938					
Sources						
Source Type:	Water	Source:	Public			
Source Type:	Food	Source:	Approved sources noted			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					