

Establishment Name

Chattanooga

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sonic SRI 3592 Permanent O Mobile Type of Establishment 4305 Hixson Pike O Temporary O Seasonal

Time in 02:00 PM AM / PM Time out 02:30; PM AM / PM City 01/26/2023 Establishment # 605258040 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 10 Risk Category О3 04 Follow-up Required 级 Yes O No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

II.	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	_	prrecte	d on-si	te duri	ing in:
_			_		Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision				Ш	IN	оит	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	1	0	0	3	0
_	IN	OUT	NA	NO	performs duties  Employee Health			_	1	_	ŏ	8	ŏ
2	100	0	TRAN	no.	Management and food employee awareness: reporting	0	0		H	-	ŭ	(40)	×
3	×	ŏ			Proper use of restriction and exclusion	ō	ō	5	Ш	IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	0	0	×	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	1	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0	黛	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 38	0	0	0
6	100	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ		_		1 -
	-	-	_	_	alternate procedures followed	-	-	-	l  -	IN	OUT	NA	NO
8	55	OUT	NA	NO.	Handwashing sinks properly supplied and accessible  Approved Source	0	0	_ Z	2	3 0	0	32	
9	SEC.	0	NA.	NO	Food obtained from approved source	0	0		Н	IN	ОИТ	NA	NO
30	8		~	35		8	ŏ		ΙH	114	001	TEM	INC.
10	×			250	Food received at proper temperature Food in good condition, safe, and unadulterated	8	ö	5	2	0	0	333	
			Ж	0	Required records available: shell stock tags, parasite	-	_	1	ΙH	IN	оит	NA	NO
12	۰	0	<i>(m)</i>	_	destruction	0	0		ш	IN	001	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				2:	0	0	- XX	
13	Æ	0	0		Food separated and protected	0	0	4	2	1	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×	

_					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	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	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	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	0	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	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	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 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

01/26/2023

Date Signature of Environmental Health Specialist

01/26/2023

Signature of Person In Charge

\*\*\*\* 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: Sonic SRI 3592
Establishment Number #: [605258040]

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)					
Triple sink	QA	200						

Equipment Temperature								
Description		Temperature ( Fahrenheit)						

Hot Holding Hot Holding	150
Hot Holding	
riotriolarig	145
Hot Holding	150
Hot Holding	148
Cold Holding	45
Cold Holding	45
Cold Holding	38
	Hot Holding Cold Holding Cold Holding

Observed Violations
Total # 2
Repeated # ()
20: Sliced tomatoes and cut leafy greens holding at 45 degrees F in lowboy
cooler. Must be 41 degrees F or lower.
42: Cup used as ice scoop stored inside ice bin touching ice.
142. Oup asea as fee scoop stored inside fee bill toderling fee.
""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: Sonic SRI 3592 Establishment Number: 605258040

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Proper handwashing observed.
- 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: 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: (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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: Proper hot holding temperatures observed.
- 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.

**5**7:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: Sonic SRI 3592	
Establishment Number: 605258040	
Comments/Other Observations (cont'd)	
Additional Comments (contid)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information									
Establishment Name: Sonic SRI 3592									
Establishment Number #: 605258040									
et e									
Sources									
Source Type: Water	Source:	Public							
Source Type: Food	Source:	Performance							
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									