

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Huddle House #624 Remanent O Mobile Establishment Name Type of Establishment

5611 Brainerd Rd. O Temporary O Seasonal

Chattanooga Time in 12:52 PM AM/PM Time out 01:46; PM AM/PM City 08/15/2023 Establishment # 605201225 Embargoed 0 Inspection Date

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

Number of Seats 63 Risk Category О3 04 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	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 proving the control of the same code proving the compliance COS=corrected on-site during inspection R-repeat (violation of the same code proving the compliance COS=corrected on-site during inspection R-repeat (violation of the same code proving the compliance COS=corrected on-site during inspection R-repeat (violation of the same code proving the compliance COS=corrected on-site during inspection R-repeat (violation of the same code proving the compliance COS=corrected on-site during inspection R-repeat (violation of the same code proving the code																									
	Compliance Status COS R WT Compliance Status																									
		OUT	NA	NO	Supervision		0 0 5				Г	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods										
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0			10	<b>3</b>	0 0		0	Proper cooking time and temperatures												
	IN	OUT	NA	NO	Employee Health																1	7 0	ŏ			Proper reheating procedures for hot holding
2	- × ×	0		_	Management and food employee awareness; reporting	0	0	$\Box$						Cooling and Holding, Date Marking, and Time as												
3	寒	0			Proper use of restriction and exclusion	0	0 0 5			IN	OUT	NA	NO	a Public Health Control												
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature												
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures												
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20		0	0		Proper cold holding temperatures												
	IN OUT NA NO Preventing Contamination by Hands					2	1 💥	0	0	0	Proper date marking and disposition															
6	膜	0		0	Hands clean and properly washed	0	0		2	2 0	100	0	0	Time as a public health control: procedures and records												
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0 0 0 ° 1 1		IN	OUT	NA	NO	Consumer Advisory													
8	82	0	_	_	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	н	-	001	TEA	NO	Consumer advisory provided for raw and undercooked												
H	IN OUT NA NO Approved Source		Ŭ	0 101 1		23	ᅨ이	0	0		food															
9	黨	0	$\overline{}$		Food obtained from approved source	0	0	$\Box$		IN	OUT	NA	NO	Highly Susceptible Populations												
10	0	0	0	×	Food received at proper temperature	0	0	1 1	2	0	6	320		Dartourized feeds used prohibited feeds not afforced												
11	200	0			Food in good condition, safe, and unadulterated	0	0	Л 5		١,٠	١٠	-		Pasteurized foods used; prohibited foods not offered												
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Chemicals												
			NA	NO	Protection from Contamination						2		0	3%		Food additives: approved and properly used										
13	Ŕ	0	0		Food separated and protected	0	0	4	2	1 1	0			Toxic substances properly identified, stored, used												
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Г	IN	OUT	NA	NO	Conformance with Approved Procedures												
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Compliance with variance, specialized process, and HACCP plan												

## Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into fo

	GOOD RETAIL PRACTICES											
	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
	OUT	Safe Food and Water				1 [		OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	О	1	11	45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I			constructed, and used		u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L	40	•	viralewasing lacilises, ilistalied, maintained, dised, test suips		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [	47 O	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť			Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1			
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	o	ō	1
_	OUT	Prevention of Feed Contamination	1 1 1		4 1	63	^	Objection for little installed excistoired and shore	0	0	1	
	001	Prevention of Food Contamination	-	_	_	4 6	53		Physical facilities installed, maintained, and clean	-	9	1
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [			Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 C	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	120	Gloves used properly	0	0	1	Ι,						

You have the right to request a hi sin ten (10) days of the date of th

08/15/2023 08/15/2023 Date Signature of Environmental Health Specialist Signature of Person In Charge Date

\*\*\*\* 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.

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



## Establishment Information

Establishment Name: Huddle House #624
Establishment Number ≠: |605201225

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.	Т
"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.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
Triple sink High temp machine	Quat	200	162			

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach in cooler	42			
Reach in freezer	15			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Diced ham	Cold Holding	38			
Lettuce	Cold Holding	38			
Shredded potatoes	Cold Holding	37			
Cut tomatoes	Cold Holding	39			
Raw sausage	Cold Holding	39			
Grits	Hot Holding	160			
Gravy	Hot Holding	158			
Cut tomatoes cooler	Cold Holding	38			
Scrambled egg	Cooking	155			

Observed Violations							
Total # 2							
Repeated # ()							
22: Fresh shell eggs left on counter no time documented.							
44: Need to change out gloves between handling eggs and bread, cheese for							
toast							

<sup>&</sup>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: Huddle House #624
Establishment Number: 605201225

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy posted
- 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: Hands washed between task
- 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: Huddle house supplier
- 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: Egg cooked over 145
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Food held above 135
- 20: Food held below 41
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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:

## 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.

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

Establishment Name: Huddle House #624			
Establishment Number: 605201225			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information					
Establishment Name: Huddle House #624					
Establishment Number #: 605201225					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					