



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
62

Establishment Name: HAMILTON CO. JAIL- Aramark
Address: 7609 Standifer Gap Rd.
City: Chattanooga
Inspection Date: 05/13/2022
Time in: 02:10 PM
Time out: 03:30 PM
Purpose of Inspection: Routine
Risk Category: 01

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 05/13/2022
Signature of Environmental Health Specialist: [Signature] Date: 05/13/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: HAMILTON CO. JAIL- Aramark
 Establishment Number #: 605311205

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)
Dishwasher	High temp		181
Triple sink	QA	150	

Equipment Temperature

Description	Temperature (Fahrenheit)
Inside walk in cooler	41
First outside walk in cooler	40
Second outside walk in cooler	41
Walk in freezer	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Bologna	Cold Holding	37
Ground beef	Cold Holding	41
Lettuce	Cold Holding	41
Eggs	Cold Holding	41

Observed Violations

Total # 15

Repeated # 0

- 1: The person in charge was not in control of multiple food safety risk factors. Highly recommend managers and staff get certified in an ANSI approved food safety course.
- 2: Manager was not aware of the symptoms or illnesses to restrict employees from working—no knowledge of an illness policy.
- 6: Food workers not washing hands before beginning food preparation. No hand washing observed of staff during the inspection.
- 8: No paper towels provided at the hand sinks.
- 14: Sanitizer buckets testing 0 ppm QA—no sanitizer present in the buckets. Reviewed need to change buckets frequently so that the sanitizer effective.
- 18: Large containers of grits that were cooked early this morning had been left to cool at room temperature. The grits temped 90-110 F more than 6 hours after being cooked. Embargoed 200 lbs of grits. Reviewed correct cooling procedures with the manager—more training is needed.
- 21: Multiple cooked foods prepared the previous day were not date marked.
- 31: Cooked foods being cooled in large, covered containers at room temperature.
- 36: Rodent droppings found in the dry storage room.
- 39: Multiple dirty wiping cloths on shelves throughout the kitchen.
- 41: Styrofoam cups used to scoop sugar and other food—must have a handle sticking out of the food.
- 42: Wet containers stacked—must air dry before stacking.
- 48: One hand sink without any hot water—must have both hot and cold water.
- 53: Floor dirty in several areas of the kitchen. Floors, walls and ceiling in poor repair.
- 54: Uncovered employee drinks stored on shelves with food and cooking equipment.



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Comments/Other Observations

- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: 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.
- 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.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: TCS foods in all coolers holding at or below 41 F (not including foods in the cooling process).
- 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.

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Sources

Source Type: Water Source: Approved

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Complaint: Spoiled Beans being served. Food that had "gone bad" was being served.