## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

14.25

( And A			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE							
Contraction of the second seco					Alleia										O Fermer's Market Food Unit				
Est	bisł	nmen	t Nar	ne							Тур	xe of	Establi	shme	ent Permanent O Mobile	$\mathbf{M}$			
Add	ress				25 E. Main St., Suite 101										O Temporary O Seasonal				
City					Chattanooga	Time in	03	3:02	2 F	PM	A	M/P	M Tir	me ou	ut 03:56:PM AM/PM				
Insc	ectio	n Da	te		06/29/2023 Establishment					Emba									
			spect		Routine O Follow-up	O Complaint			- O Pre			-		Cor	nsultation/Other				
		egon			O1 302	03			04		,				up Required 邕 Yes O No	Number of Se	aate	14	0
15.00			isk i		ors are food preparation practice	s and employee		vior	8 mo				y repo	ortec	to the Centers for Disease Contro	and Prevent		_	-
	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																		
		(Me	ric de	algnat											INTERVENTIONS ach liom as applicable. Deduct points for ca	legory or subcate	(ery.)		
IN	⊧in c	ompii	ance		OUT=not in compliance NA=not applicable	NO=not observe				)\$ <u>=</u> 00	rrecte	d on-s	site duri	ng ins	spection R=repeat (violation of the				
h	IN	OUT	NA	NO	Compliance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Te		cos	ĸ	WT
1	展	0			Person in charge present, demonstrates	knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Fo	eboda			
H			NA	NO	performs duties Employee Health		-		-		<u>湯</u> 0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	a	8	읭	5
	X	_			Management and food employee awares	ness; reporting		2	5		IN	ουτ		NO	Cooling and Holding, Date Marking,	and Time as			
3	<u>実</u>	0 OUT	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practic		0	0	_	18	0	87	0	0	a Public Health Control Proper cooling time and temperature		12	0	
4	20	0		0	Proper eating, tasting, drinking, or tobac-	co use		0	5	19	0	õ	0	窓	Proper hot holding temperatures		0	0	
5		0	NA		No discharge from eyes, nose, and mou Preventing Centamination		0	0	-	20	12	8			Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	黛	0		0	Hands clean and properly washed		0	0	_	22		0			Time as a public health control: procedure	s and records	0	ō	
7	黨	0	0	0	No bare hand contact with ready-to-eat f alternate procedures followed	oods or approved	0	0	°١		IN	OUT		NO	Consumer Advisory		-	-	
	×			115	Handwashing sinks properly supplied an	d accessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and a	undercooked	0	0	4
	_	0	NA	_	Approved Source Food obtained from approved source		0	o	-		IN	OUT		NO	food Highly Susceptible Populat	ions	-	- 1	
10	0	0	0		Food received at proper temperature		0	0		24	0	0	88		Pasteurized foods used: prohibited foods r		0	0	5
	<u>実</u>	0	0	0	Food in good condition, safe, and unadu Required records available: shell stock t		0	0 0	5	-	IN	OUT		NO	Chemicals		-	-	•
		-	NA	-	destruction Protection from Contami	nation	-		_	25	0		20		Food additives: approved and properly used		0	0	
13	X	0	0		Food separated and protected		_	0	4		民	0			Toxic substances properly identified, store	d, used	ō		5
	_	0	0		Food-contact surfaces: cleaned and san		0	0	5		IN	OUT	NA	NO	Conformance with Approved Pr				
15	X	0			Proper disposition of unsafe food, return served	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Retail Practices are preventive	measures to co	atro	the	inte	oduc	tion		atho		, chemicals, and physical objects	into foods			
				_			600								, one mean, and physical experie				
				00	T=not in compliance	COS=corre	cted o	n-site (	during						R-repeat (violation of the same				
	_	OUT			Compliance Status Safe Food and Water		COS	R	WT			1171			Compliance Status Utensils and Equipment		cos	R	WT
	8	0	Past		d eggs used where required		0	0	1	L		UT O	ood ar	nd no	infood-contact surfaces cleanable, properly	designed,	0	0	1
	9 0				ice from approved source btained for specialized processing metho	vds	8	0	2	H	-	- c			and used		_	-	
Ľ	-	OUT			Food Temperature Control				_		_	_			g facilities, installed, maintained, used, test	t strips	0	0	1
3	1	0	Prop		oling methods used; adequate equipment	for temperature	0	0	2	4	_	0 UT	Vonfoo	d-cor	Physical Facilities		0	0	1
3	2	0			properly cocked for hot holding		0	0	1	4			lot and	1 cold	water available; adequate pressure		0	o	2
	3		<u> </u>		thawing methods used		0	0	1	4					stalled; proper backflow devices		0	0	2
3	4	0 OUT	Then	mome	eters provided and accurate Food Identification		0	0	1	5		_			I waste water properly disposed es: properly constructed, supplied, cleaned			8	2
	5		Food	Incore	erly labeled; original container; required r	edescue atrope	0	0	1	5	_	_			use properly disposed; facilities maintained		0	0	1
Ľ		OUT	1000	prop	Prevention of Food Contaminat		-	<u> </u>	-	5		-	-		lities installed, maintained, and clean			8	1
-	6	-	Inser	te m	dents, and animals not present		0	0	2	5	_	_			intes installed, maintained, and clean intilation and lighting; designated areas use	d	0	6	1
	-	-				1	-	++	_	F	-	-	-acque	¥0			-	-	
	7	_			ation prevented during food preparation, s	korage & display	0	0	1			UT			Administrative items		0	0	
_	8 9				leanliness ths; properly used and stored		0	0	1	5					nit posted inspection posted		0	8	0
4	0			- N	ruits and vegetables			0	1		_				Compliance Status				WT

 
 40
 O
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 O
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

 44
 O
 Gloves used properly
0 0 1 0 0 1 0 0 1 alture 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 anner 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 port. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-6-320.

0 0 1

57 58 59

Non-Smokers Protection Act

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Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale If tobacco products are sold, NSPA survey completed

	06/29/2023	$\leq$ $\sim$ $\sim$	06/29/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mor	th at the county health department.	RDA 629
P192201 (1094. 0=10)	Piease call (	) 4232098110	to sign-up for a class.	104 023

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



## Establishment Information

Establishment Name: Alleia Establishment Number #: 605208431

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
Triple sink	Quat	200					
Ecolab	Chlorine	75					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Reach in cooler	38	
Reach in cooler	36	
Low boys	36	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Short ribs	Cooling	62
Cooked broccoli	Cooling	45
Cut tomatoes	Cooling	45
Pork shoulder	Cold Holding	38
Chicken sausage	Cold Holding	39
Pizza meats	Cold Holding	40
Caesar dressing	Cold Holding	35
Beans	Cold Holding	40

Observed Violations

Total # 1

Repeated # 0 18: Short ribs cooling on counter at 6 hours not below 41, were 62. Can reheat to 165 for service today

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

# Establishment Information

Establishment Name: Alleia

Establishment Number : 605208431

## Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: 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: Hsnds washed

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:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Mussels are cooked, tags on file
- 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:
- 17: (NO) No TCS foods reheated during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Food in coolers below 41
- 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.

# Establishment Information

Establishment Name: Alleia

Establishment Number: 605208431

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Alleia

Establishment Number # 605208431

Sources				
Source Type:	Food	Source:	Icy blue mussels	
Source Type:	Food	Source:	US food	
Source Type:	Food	Source:	Evans seafood	
Source Type:	Food	Source:	Inland seafood	
Source Type:		Source:		

# Additional Comments