TENNESSEE DEPARTMENT OF HEALTH

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	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																		
Esta	र्द्धः हो blish	imen	880 t Nar		Food Works	6									-	O Farmer's Market Food Unit	F	2	
Addr	044				205 Manufa	cturers Rd.						тур	e or e	stabil	snme				
	030				Chattanoog	a		02	2.2										
City												-			me ou	ut 03.03; 111 AM/PM			
Inspe	ectio	n Da	rte		05/20/20	Establishment #	60521075	6		-	Emba	irgoe	d 0						
Purp	ose	of In	spect	ion	ORoutine	御 Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other			
Risk	Cat	egor	,		O1	\$82	03			O 4				Fo	low-	up Required O Yes 鏡 No Number o	f Seats	22	20
		R	isk i	acto	ors are food pre	paration practices	and employee	beha	vior	s mo	st c	omm	only	repo	ortec	to the Centers for Disease Control and Prev	ention		
				as c	ontributing fact														
		(11	rk de	lgnat	ed compliance state												ategory	.)	
IN	in co	ompii	ance				NO=not observe)S=cor	recte	d on-si	ite duri	ng ins			_	
	IN	our	NA	NO	Com			cos	R	WT	Н						cos	R	WT
\rightarrow	_		non	NO	Person in charge p		nowledge, and			_		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
	8	0		110	performs duties			0	0	5			0				0	0	5
2			NA	NO	Management and f		ss; reporting	0	ाठा		"	0	-	0	200		_	10	
	_	0			Proper use of restr	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	-		
	_	_	NA										0	0					
4	Š.	0					use	8	8	5			0						
	IN	OUT	NA	NO	Preventi	ing Contamination by	y Hands						ŏ	ŏ				ŏ	1 *
_		0				<u> </u>	ods or approved	-	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	黨	0	0	0	alternate procedure	es followed						IN	OUT	NA	NO	Consumer Advisory		-	_
8	N N	000	NA	NO	Handwashing sink	s properly supplied and a Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	×		_									IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	24	Food received at p Food in good cond	xoper temperature ition, safe, and unadulte	rated		응	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	0	×	0	Required records a			0	ō			IN	OUT	NA	NO	Chemicals			
			NA	NO	destruction Protect	ction from Contamin	ation				25	0	0	X		Food additives: approved and properly used			5
13	2	0	0		Food separated an		rad				26	_		NA	NO	Toxic substances properly identified, stored, used	0	0	1 *
		0	-					-		_	27	_	-			Compliance with variance, specialized process, and	-		6
	~	•			served			<u> </u>	U I	•	- "	Ŭ	<u> </u>	~		HACCP plan	- V	<u> </u>	Ľ
				Goo	d Retail Practic	es are preventive n	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO	D R	ar.	L PR	АСТ	1CE	3					
	_			00	T=not in compliance Comp	liance Status	COS=corre	cled o	n-site	during WT	inspe	ction						R	WT
	_	OUT			Safe	Food and Water			· · ·			0	_			Utensils and Equipment			
28					d eggs used where lice from approved						4	5 8					0	0	1
30)	0	Varia		obtained for special	ized processing methods	\$	ŏ	Õ	ĩ	4	6 (0	0	1
		OUT	_	er cor			or temperature	-					-			•	-	-	1
31		0	contr	ol	-							0	UT			Physical Facilities			
32	_				properly cooked for thawing methods u					1	_	_							2
34	_				eters provided and a			ŏ	ŏ	1					- T		Ť	0	2
		OUT			Food	i identification			_			_	0 T	oilet fa	scilitie	es: properly constructed, supplied, cleaned	0	_	1
35			Food	prop				0	0	1			-	-			0	0	1
	_	OUT					'n	-			-	_	-				0	0	1
36	۲	-		-	dents, and animals			<u> </u>	+++	2	5	4 (0 A	dequa	de ve	intilation and lighting; designated areas used	0	0	1
37	1	X	Cont	amina	ation prevented duri	ing food preparation, sto	rage & display	0	0	1		0	UT			Administrative items			
38	_	-	-		leanliness			0	0	1							0	0	0
39	_				ths; properly used a ruits and vegetable						-54	9 (0 10	iost re	cent	Compliance Status			WT
		OUT			Proper	Type of Establishment Pype of Establishment													
41					nsils; properly store quipment and linen		, handled	0	8	1	5	8					-18	8	0
43	5	0	Singl	e-use	single-service artic			0	0	1	5	9					0	Ō	1
- 44	1	0	0100	05 45	ed properly				101										

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. 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-716, 4-5-329.

	05/20/2021		05/20/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	** Additional food safety information can be found on ou	website, http://tn.gov/health/article/eh-foodservic	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629
Lines from a rat	Please call () 4232098	110 to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Food Works Establishment Number # 605210756

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations			
Total # 3			
Repeated # ()			
37:			
15:			
19:			
+3.			

""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: Food Works Establishment Number: 605210756

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Comments/Other Observations	
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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: Food Works

Establishment Number : 605210756

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Food Works Establishment Number #. 605210756

Sources		
Source Type:	Source:	
Additional Comments		

#20 and #23 corrected.