



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 87

Establishment Name Mikes Smokehouse Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 3147 S. Broad St. ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 11:30 AM AM / PM Time out 12:30 PM AM / PM  
Inspection Date 09/15/2022 Establishment # 605243856 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 64

**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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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 provision)				
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT				
Supervision										Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties									IN	OUT	NA	NO	Proper cooking time and temperatures												
1	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding						<input type="radio"/>	<input type="radio"/>	5			
Employee Health										Cooling and Holding, Date Marking, and Time as a Public Health Control																			
IN	OUT	NA	NO	Management and food employee awareness, reporting									IN	OUT	NA	NO	Proper cooling time and temperature												
2	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures						<input type="radio"/>	<input type="radio"/>	5			
3	<input checked="" type="radio"/>	<input type="radio"/>		Proper use of restriction and exclusion						<input type="radio"/>	<input type="radio"/>		18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cold holding temperatures						<input type="radio"/>	<input type="radio"/>				
Good Hygienic Practices										Consumer Advisory																			
IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use									IN	OUT	NA	NO	Time as a public health control: procedures and records												
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper date marking and disposition						<input type="radio"/>	<input type="radio"/>	5				
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>		21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures						<input type="radio"/>		<input type="radio"/>			
Preventing Contamination by Hands										Highly Susceptible Populations																			
IN	OUT	NA	NO	Hands clean and properly washed									IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered												
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records						<input type="radio"/>	<input type="radio"/>	5			
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>		23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food						<input type="radio"/>	<input type="radio"/>		4		
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cold holding temperatures						<input type="radio"/>	<input type="radio"/>	5			
Approved Source										Chemicals																			
IN	OUT	NA	NO	Food obtained from approved source									IN	OUT	NA	NO	Food additives: approved and properly used												
9	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used						<input type="radio"/>	<input type="radio"/>	5			
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>						<input type="radio"/>	<input type="radio"/>	26		<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper date marking and disposition						<input type="radio"/>	<input type="radio"/>					
11	<input checked="" type="radio"/>	<input type="radio"/>		Food in good condition, safe, and unadulterated						<input type="radio"/>	<input type="radio"/>		27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan						<input type="radio"/>	<input type="radio"/>	5			
Protection from Contamination										Conformance with Approved Procedures																			
IN	OUT	NA	NO	Food separated and protected									IN	OUT	NA	NO	Proper cooking time and temperatures												
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>							<input type="radio"/>	<input type="radio"/>	4	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding						<input type="radio"/>	<input type="radio"/>	5			
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized						<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature						<input type="radio"/>	<input type="radio"/>	5			
15	<input checked="" type="radio"/>	<input type="radio"/>		Proper disposition of unsafe food, returned food not re-served						<input type="radio"/>	<input type="radio"/>	2	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures						<input type="radio"/>	<input type="radio"/>				

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



***Establishment Information***

Establishment Name: Mikes Smokehouse

Establishment Number #: 605243856

***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)
*Dish Machine	Chlorine	0	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
See Remarks	

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Bologna (low boy)	Cold Holding	39
BBQ Pork	Hot Holding	152
Mac & Cheese	Hot Holding	162
Baked Beans	Hot Holding	169
Brisket	Hot Holding	149
Cut Leafy Greens (walk in)	Cold Holding	39
*Potato Salad (low boy)	Cold Holding	48
*Cole Slaw (low boy)	Cold Holding	49

### Observed Violations

Total # 6

Repeated # 0

14: Sanitizer at triple sink 0 ppm chlorine. Re-primed machine to 100 ppm. Have unit serviced due to repairs needed to machine.

20: TCS foods in low boy unit holding at 48-49°F. Products must be 41°F or below. Have unit serviced/adjusted as needed so TCS foods hold at 41°F or below.

21: TCS, RTE foods held longer than 24 hrs not properly datemarked. Advised on datemarking policy/procedures.

45: Excessive ice build up noted in walk in freezer unit.

47: Some non-food contact surfaces dirty.

53: Some floors/walls dirty.

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**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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 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.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 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: Establishment vacuum packaging TCS foods at time of inspection. Establishment unaware of required HACCP plan needed to perform special processes. Advised on HACCP plan and application submittal for special processes. Establishment must immediately discontinue process until HACCP plan can be submitted and approved through State of TN.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

\*\*\*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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## Source Type: Source:

### **Additional Comments**