

Risk Category

01

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

Establishment Name	Fernandos			vpe of Establishment	O Fermer's Mark		93
Address	5308 Ringgold Rd.			ype of Establishment	O Temporary	O Seasonal	
City	Chattanooga	Time in 0	2:30 PM	AM / PM Time out	03:30 <sub>:</sub> PM	AM / PM	
nspection Date	04/28/2023 Establishment #	605247025	Embargo	oed 0			
Purpose of Inspection	MiRoutine O Follow-up	O Complaint	O Preliminary	O Consu	Itation/Other		

Number of Seats 99 ters for Dis ase Control and Prevention

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For Items marked OUT, mark COS or R for each item as applicable.

10	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	959	0			Proper disposition of unsafe food, returned food not re-	0	0	2

X(2

**O**3

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 🕱 No

#### o control the introduction of pathoge ns, chemicals, and physical objects into foods.

						IL PRA	
		OUT=not in compliance COS=con					ion
		Compliance Status	cos	R	WT		
	OUT	Caro rocc and comes					0
28	0	Pasteurized eggs used where required	0	0	1	45	П
29		Water and ice from approved source	0	0	2	1 4	Ľ
30	0	Variance obtained for specialized processing methods	0	0	1	46	П
	OUT	Food Temperature Control				1 4	L.
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	1
31	•	control	"	١٠	*		0
32	0	Plant food properly cooked for hot holding	0	0	1	48	T
33	ŏ	Approved thawing methods used	Ŏ	Ŏ	1	49	+
34	_	Thermometers provided and accurate	0	0	1	50	Ti
	OUT		Ť	_		51	+
35	0	Food properly labeled; original container; required records available	0	0	1	52	T
	OUT	Prevention of Food Contamination				53	t
36	0	Insects, rodents, and animals not present	0	0	2	54	1
37	誕	Contamination prevented during food preparation, storage & display	0	0	1		0
38	0	Personal cleanliness	0	0	1	55	T
39	186	Wiping cloths; properly used and stored	0	0	1	56	T
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils					П
41	0	In-use utensils; properly stored	0	0	1	57	т
42	0		0	0	1	58	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1
44	0	Gloves used properly	0	0	1	_	_

rspect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

n ten (10) days of the date of the nost recent inspection report in a conspicuous manner. You have the right to request a he is 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

04/28/2023

Date Signature of Environmental Health Specialist

mlen

04/28/2023

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: Fernandos				
Establishment Number #:  605247025				

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 wenty-one (21) years of age or older.	
ge-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.	$\top$
Sarage type doors in non-enclosed areas are not completely open.	$\top$
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	+
moke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	+
moking observed where smoking is prohibited by the Act.	+

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
Dish Machine	chlorine	50				

Equipment Temperature			
Description	Temperature (Fahrenheit)		
All refrigeration @ 41°F. Product temperatures taken from each			
,			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut Tomatoes (Pizza station)	Cold Holding	34
Chicken Wings (reach in)	Cold Holding	41
Cole Slaw	Cold Holding	39
Lasagna (glass door reach in)	Cold Holding	38
Pork Chops	Cold Holding	38
Meatloaf (walk in)	Cold Holding	39
Cole Slaw (reach in)	Cold Holding	39
Sour Cream (wait station)	Cold Holding	39
Rice (walk in)	Cold Holding	39
Chicken (walk in)	Cold Holding	39
Mashed Potatoes (cookline)	Hot Holding	152
Mac & Cheese	Hot Holding	160
Lasagna	Hot Holding	166
Kraut And Weiners (buffet)	Hot Holding	170
Pinto Beans (buffet)	Hot Holding	170

Observed Violations
Total # 6
Repeated # ()
34: Unable to locate thermometer in freezer unit.
37: Employee preparing food at triple sink while dirty dishes are present. Triple
sink must be free, clean and sanitized before preparing food items.
39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
β · · · · · · · · · · · · · · · · · · ·
47: Ice machine dirty inside at deflector panel.
49: Hot water heater leaking at pressure valve.
54: Distressed items noted in storage area.
54. Distressed items noted in storage area.

<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: Fernandos
Establishment Number: 605247025

#### Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 during inspection. Proper and adequate handwashing observed.
- 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 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: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

#### 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 Information	
Establishment Name: Fernandos	
Establishment Number: 605247025	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

# Establishment Information Establishment Name: Fernandos Establishment Number # 605247025 Sources Source Type: Food Source: Approved sources noted Source Type: **Public Water Supply** Water Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**