TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec. Br	100	-	A. C.												O Fermer's Market Food Unit	ſ	>	
Establishment Name			t Nar	ne	Frothy Monkey						Type of Establishment O Fermer's Market Food Unit O Mobile						1	
Address					1400 Market	St., Suite 102									O Temporary O Seasonal			
City Chattanooga Time in					n <u>0</u> 2	2:1	<u>0</u> F	PM	_ A	M / F	M Ti	me o	ut 03:05: PM AM / PM					
Insp	ectio	n Da	te		11/28/202	2 Establishment # 6052497	06		_	Emba	argoe	d ()					
Puη	pose	of In	spect		Routine	O Follow-up O Complain	t		_	elimir				Cor	nsultation/Other			
Risi	Cat	egon	,		01	32 O 3			O 4				Fo	ollow-	up Required O Yes 🕱 No Number of S	ieats	17	0
		R													d to the Centers for Disease Control and Preven	tion		
	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 (IH, OUT, HA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																		
IN	Fin c	ompili	nce		OUT=not in complian Comp	ce NA=not applicable NO=not obser liance Status		R	CX WT		recte	d on-	site dur	ing ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision					IN	ou	T NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge pr performs duties	resent, demonstrates knowledge, and	0	0	5		123	0		-	Proper cooking time and temperatures	0	0	5
2	IN XX		NA	NO	Management and fe	Employee Health ood employee awareness; reporting	0	0		17	0	0	X	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	ý
3	×	ō			Proper use of restri		0	o	5		IN	ou	T NA	NO	a Public Health Control			
			NA			d Hygionic Practicos					0	0			Proper cooling time and temperature	0	0	
4	邕	응				ng, drinking, or tobacco use eyes, nose, and mouth	8	0	5	19	Š	8	0	0	Proper hot holding temperatures Proper cold holding temperatures		00	
	IN	OUT	NA			ng Contamination by Hands					12	0		0	Proper date marking and disposition	0	0	ê
6	直区	0	0		Hands clean and po No bare hand conta	openy washed ict with ready-to-eat foods or approved	6	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
4	in X	-	•	•	alternate procedure	s followed properly supplied and accessible		0	2		IN	OU	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Source			_	23		0	-		food	0	0	4
	高		0		Food obtained from Food received at pr			0			IN	ou	-	NO	Highly Susceptible Populations			
	×				Food in good condi	tion, safe, and unadulterated	ō	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	destruction	vailable: shell stock tags, parasite	0	0			IN	ου	T NA	NO	Chemicais			
		OUT		NO	Protec Food separated and	tion from Contamination	0	0	4	25	0	8		J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	Ê	ŏ	ŏ			ces: cleaned and sanitized	ŏ	ŏ	5		IN	ou		NO	Conformance with Approved Procedures	Ŭ	-	
15	2	0			Proper disposition of served	of unsafe food, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_	_		-								-		_				
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																	
				00	T=not in compliance	COS=con	rected o	n-site	durin				80 80		R-repeat (violation of the same code provision)			
_	_	OUT				liance Status ood and Water	COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
2	8	0			d eggs used where	required		0							infood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0				lice from approved s obtained for specialized	source red processing methods	8	0	2	$ \vdash$	-	-			and used			
-	-	OUT				nperature Control	-		_	4	-	_			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used;	adequate equipment for temperature	0	0	2	4	_	0 UT	Nontoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3	_		Plan	t food	properly cooked for		0		1		8	0			f water available; adequate pressure	0		2
	3 4				thawing methods us eters provided and a		0	0	1	4	_				stalled; proper backflow devices	0	0	2
	-	OUT	11PC1			Identification	Ŭ				_				es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	i prop	erly labeled; original	container; required records available	0	0	1	5	2	0	Garbag	e/refi	use properly disposed; facilities maintained	ο	0	1
		OUT			Prevention of	f Food Contamination		-		5	3 2	×	Physica	al faci	ilities installed, maintained, and clean	0	0	1
3	6	0	Insec	rts, ro	dents, and animals	not present	0	0	2	5	4	0	Adequa	ste ve	entilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented during	ng food preparation, storage & display	0	0	1		0	UT			Administrative items			
	8 9	-	-		leanliness ths; properly used a	nd stared	0	0	1	5				-	nit posted inspection posted	00	2	0
_	0				ruits and vegetables		ŏ			ľť	¥	<u> </u>	100616	NOCH L	Compliance Status		NO	WT
_	1	OUT	In-us	a i da	Proper nsils; properly stored	Use of Utensils	0	0	1		7	_	Comoli	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
4	2	0	Uten	sils, e	quipment and linens	; properly stored, dried, handled	0	0	1	5	8	t	Tobacc	o pro	ducts offered for sale	0	0	0
	3 4				single-service artic ed properly	les; properly stored, used		8		5	9	[if tobac	co pr	roducts are sold, NSPA survey completed	0	0	
						ere within ten (40) dans may result in surrow	-			eende	-	فبالط	and the second s	e e e e e e e e e e e e e e e e e e e	Repeated violation of an identical risk factor may result in revoc	ation	af une	r food
serv	ice et	tablis	hmen	t perm	nit. Items identified as	constituting imminent health hazards shall	be corre	ected i	immed	liately	or op	eratio	ins shall	l ceas	e. You are required to post the food service establishment permi fling a written request with the Commissioner within ten (10) days	t in a i	onsp	cuous
						4-708, 68-14-709, 68-14-711, 68-14-715, 68-14-				ang	1	1	and repo			OF DR	Gate	01045
	-	5	Ş	-	5	11/	28/2	022	2			J	ΓΛ.	\mathcal{N}	Ma	1/2	8/2	022
Sig	natur	re of	Pers	on In	Charge			-	Date	Si	gnatu	ire o	f Envir	onme	ental Health Specialist			Date
						Additional food safety information ca	n be fr	bund	on o									
Dire	2200	Pres	6.45			Free food safety training class												w.e~~
PHS:	201	(Hev.	6-15)			Please call (811					p for a class.		RC	XA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Frothy Monkey Establishment Number #: 605249706

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish machine Triple sink	CI QA	100 100					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Sliced tomatoes (low boy 1)	Cold Holding	38				
Cut leafy greens mix (low boy 1)	Cold Holding	39				
Diced tomatoes (low boy 2)	Cold Holding	37				
Sliced tomatoes (low boy 3)	Cold Holding	38				
Sliced tomatoes (reach in cooler at cook line)	Cold Holding	41				
Cooked salmon	Cooking	170				
Cooked potato wedges (low boy 4)	Cold Holding	37				
Diced tomatoes (reach in cooler)	Cold Holding	39				
Beef soup mix	Hot Holding	150				
Mashed potatoes	Hot Holding	140				
Sliced turkey	Cold Holding	37				
Raw chicken	Cold Holding	37				
Butter (walk in cooler)	Cold Holding	38				
		_				

Observe	ed Violations
Total #	

Repeated # 0

53: (OUT) Ice leak from HVAC system in walk in freezer.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Frothy Monkey

Establishment Number : 605249706

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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) Proper employee handwashing guidelines 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 obtained from 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are 135°F or above.
- 20: (IN) Cold holding temperatures are at 41°F or below.
- 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: Consumer advisory provided
- 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.

Establishment Information

Establishment Name: Frothy Monkey

Establishment Number: 605249706

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Frothy Monkey Establishment Number #. 605249706

Sources				
Source Type:	Food	Source:	GFS	
Source Type:	Water	Source:	TN American	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments