TENNESSEE DEPARTMENT OF HEALTH PVICE ESTARI ISHMENT INSPECTION REPOR

18/200

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							RE								
N		HIN.	S. S. S.		Hennen's										Fermer's Market Food Unit St Permanent O Mobile		2	
Esta	bist	hmen	t Nar		193 Chestnut St.						Тур	e of	Establi	shme	ent CPermanent O Mobile			
Add	ress									_					O Temporary O Seasonal		-	
City					Chattanooga			.:30		M	_ A)	M/P	M Tir	me ou	ut <u>12:15</u> : <u>PM</u> AM/PM			
Insp	ectic	on Da	rte		06/30/2021 Establishment	60518731	9			Emba	argoe	d C)					
Ρυη	oose	of In	spect	ion	Routine O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other			
Risi	Cat	legon	, .		O1 302	03			O 4				Fo	low-	up Required O Yes 🕱 No Number of S	ieats	26	60
		R													d to the Centers for Disease Control and Preven control measures to prevent illness or injury.			
															INTERVENTIONS			
		(144	rk de	elgnet					mark	ed 00	л, н	irk C	OS or R	for e	ach item as applicable. Deduct points for category or subcate	igery.)	
IN	⊧in c	ompili	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe		R)S=co	rrecte	d on-s	site duri	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
h	IN	OUT	NA	NO	Supervision						IN	our	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0	_		Person in charge present, demonstrates	knowledge, and	0	0	5						Control For Safety (TCS) Foods	_		
H	IN	OUT	NA	NO	Employee Health		-	-	-		00	00		춣	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	Ř	_			Management and food employee awaren	ess; reporting		2	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	笑 IN	0 0UT	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practic		0	0	_	18	0	0	0	<u>53</u>	Public Health Centrel Proper cooling time and temperature	0	0	
4	10	0		0	Proper eating, tasting, drinking, or tobacc	o use	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
5	义 IN	OUT	NA	-	No discharge from eyes, nose, and mout Preventing Centamination		0	0	-	20	0	0		0	Proper cold holding temperatures Proper date marking and disposition	00	8	5
6	10	0	101	0	Hands clean and properly washed		0	0			0	õ	X		Time as a public health control: procedures and records	o	ō	
7	鬣	0	0	0	No bare hand contact with ready-to-eat for alternate procedures followed	oods or approved	0	0	5	-	IN	OUT		-	Consumer Advisory	•	-	
8	×	0			Handwashing sinks properly supplied and accessible 0 0 2 23 20 Consumer advisory provided for raw and undercooked		Consumer advisory provided for raw and undercooked	0	0	4								
$ \rightarrow $	IN 嵐		NA		Approved Source Food obtained from approved source		0	o	-	H	IN	OUT	-	NO	food Highly Susceptible Populations	-	-	_
10	0	0	0	\geq	Food received at proper temperature		0	0		24 O O X Pasteurized foods used; prohibited foods not offered		0	0	5				
	定意	0	0		Food in good condition, safe, and unadul Required records available: shell stock to	d concrition, sale, and unadulterated		-	_	•								
12			NA	-	destruction of o o o o o o o o o o o o o o o o o		0	o										
13		0			Food separated and protected		0	0	4	26	Ř	ŏ			Toxic substances properly identified, stored, used	ŏ		5
		0			Food-contact surfaces: cleaned and sanitized O O 5 IN OUT NA NO Conformance with Approved Procedures													
15	8	0			Proper disposition of unsafe food, returne served	ed food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive	measures to co	atro	the	inte	oduc	tion	d	atho		, chemicals, and physical objects into foods.			
					e netali Fractices are preferencie	ineasures to co	GOO							gena	, chemicale, and physical objects into roots.			
				00	T=not in compliance	COS=corre	cted o	n-site (during			IGE			R-repeat (violation of the same code provision)			
	_	OUT			Compliance Status Safe Food and Water		cos	R	WT			UTΙ			Compliance Status Utensils and Equipment	COS	R	WT
	8	0			d eggs used where required			0		4	_	_	ood ar	nd no	onfood-contact surfaces cleanable, properly designed,	0	0	1
2	9 0				ice from approved source btained for specialized processing metho	de	8	8	2	\vdash	-	- c	constru	cted,	and used			
Ľ	Ť	OUT			Food Temperature Control				<u> </u>	4	6 (0 V	Narewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		bling methods used; adequate equipment	for temperature	0	0	2	4	_	≣ Ւ υτ	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3	2	0			properly cooked for hot holding		0	0	1	4			lot and	i cold	i water available; adequate pressure	0	ο	2
	3				thawing methods used		0	0	1	4	_				stalled; proper backflow devices	0	0	2
3	4	OUT	Then	mome	eters provided and accurate Food Identification		0	0	1	5	_	_			I waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
3	5		Food	prop	erly labeled; original container; required re	ecords available	0	0	1	5	_				use properly disposed; facilities maintained	0	ō	1
L.	-	OUT		- prop	Prevention of Feed Contaminat		-		-	5		-	-		lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts. ro	dents, and animals not present		0	0	2	5	_	-			entilation and lighting; designated areas used	õ	ō	1
3	-				ation prevented during food preparation, s	torace & disclay	0	0	1	F	-	UT			Administrative items	-	_	
	8	-			leanliness	nonge u nichtay	6	0	+	5		_	Summert	Dere	nit posted	0	0	
	o 9				ths; properly used and stored				1						inspection posted	0	0	0
4	0				ruits and vegetables			0	1		_	_			Compliance Status			WT

	-	The stand and the ground of	-	-	· ·						
	001	Proper Use of Utensils				1 Г		Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1		57	Compliance with TN Non-Smoker Protection Act	XI	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58	Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 E	59	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] -					
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 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 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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-320.				nao	onspie	cuous					
		06/3	30/2	202	1			10	6/3	0/2	021
Signat	ure o	f Person In Charge			Date	ş	Signa	ature of Environmental Health Specialist			Date

	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Hennen's Establishment Number #: 605187319

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)				

Equipment l'emperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 3 Repeated # 0
Repeated # ()
21: Improper date marking observed.
42: Wet nesting observed.
47:



Establishment Information

Establishment Name: Hennen's

Establishment Number : 605187319

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: Proper hand washing 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: Source approved.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature.
- 22: (NA) No food held under time as a public health control.
- 23: 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: 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: Hennen's

Establishment Number: 605187319

Comments/Other Observations (cont'd)

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

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SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments