

Establishment Name

Address

City

River Street Deli

151 River St.

Chattanooga

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 11:15; AM_ AM / PM Time out 11:40; AM_

Establishment # 605120701 04/27/2023 Embargoed 0 Inspection Date

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 49 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	∮ =in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=0	оп	e
					Compliance Status	cos	R	WT	ΙC		
	IN	OUT	NA	NO	Supervision				П	I	1
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	
	IN	OUT	NA	NO	Employee Health] [1	7	-
2	DK.	0			Management and food employee awareness; reporting	0	0		П	Т	Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ı	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	8	1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	9	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		2	0	1
		OUT	NA	NO	Preventing Contamination by Hands				2	1	3
6	100	0		0	Hands clean and properly washed	0	0		[₂	2	Ī
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2] [2	3	
		OUT	NA	NO	Approved Source		_		ΙĽ	1	_
9	黨	0			Food obtained from approved source	0	0		ш		J
10	0	0	0	×	Food received at proper temperature	0	0		ΙĘ	4	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				ı
	IN	OUT	NA	NO	Protection from Contamination					5	1
13	Ä	0	0		Food separated and protected	0	0	4] [2	6	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		I	į
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	(

					Compliance Status	COS	R	WT
	IN	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	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	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	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	1	
29	0	Water and ice from approved source	0	0	-	
30	0	Variance obtained for specialized processing methods O O				
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0	1	
34	0	Thermometers provided and accurate	0	0	Т	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	,	
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	885	Contamination prevented during food preparation, storage & display	0	0		
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	120	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0	Single-use/single-service articles; properly stored, used	0	0		
44	10	Gloves used properly	- 0	0		

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	\top		
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	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	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	·
		Compliance Status	YES	NO	WT
Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

04/27/2023

Date Signature of Er

04/27/2023

Signature of Person In Charge **** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Int	formation	
Establishment Name:	River Street Deli	
Establishment Number	605120701	

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 Temperature					
Description	Temperature (Fahrenheit)				

Description	State of Food	Temperature (Fahrenheit
Brisket	Hot Holding	181
Sliced tomatoes-2 dr slider	Cold Holding	40
Coleslaw-prep top	Cold Holding	40
Salsa-on ice	Cold Holding	40

Observed Violations
Total # 4 Repeated # 0
Repeated # 0
37:
41:
45:
53:
55.

[&]quot;See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



omments/Other Observations	
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Additional Co.	mments			
See last pa	age for additi	onal comm	ents.	
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605120701	Establishment Information	
Establishment Number: 605120701 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: River Street Deli	
Additional Comments (cont'd)	Establishment Number: 605120701	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Name: River Street Deli	
Establishment Number #. 605120701	
Sources	
Source Type:	Source:
Additional Comments	