

Risk Category

# FOOD SI

| ENNES: | SEE DEP       | ARTMENT | OF HEALTH  |        |
|--------|---------------|---------|------------|--------|
| ERVICE | <b>ESTABL</b> | ISHMENT | INSPECTION | REPORT |

O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal

SCORE

Taconooga Establishment Name Type of Establishment 207 A Frazier Avenue Address Chattanooga Time in 11:05; AM\_ AM / PM Time out 11:30; AM\_ City 07/29/2022 Establishment # 605240837 Embargoed 0 Inspection Date ∰ Follow-up O Preliminary Purpose of Inspection Routine O Complaint O Consultation/Other

Number of Seats 46

Follow-up Required

О3

| II. | <b>4</b> ≐in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | id  |   | Ö      |
|-----|----------------|-------|------|----|---|-----|---|--------|
|     |                |       |      |    | Compliance Status   | cos | R | WT     |
|     | IN             | OUT   | NA   | NO | Supervision   |     |   |        |
| 1   | ×              | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5      |
|     | IN             | OUT   | NA   | NO | Employee Health   |     |   |        |
| 2   | TXC            | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 | $\Box$ |
| 3   | ×              | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5      |
|     | IN             | OUT   | NA   | NO | Good Hygienic Practices   |     |   |        |
| 4   | 30             | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |        |
| 5   | *              | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | ı °    |
|     | IN             | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |        |
| 6   | 黨              | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |        |
| 7   | 氮              | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5      |
| 8   | ×              | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2      |
|     | IN             | OUT   | NA   | NO | Approved Source   |     |   |        |
| 9   | 黨              | 0     |      |    | Food obtained from approved source  | 0   | 0 |        |
| 10  | 0              | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |        |
| 11  | ×              | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5      |
| 12  | M              | 0     | 0    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |        |
|     | IN             | OUT   | NA   | NO | Protection from Contamination   |     |   |        |
| 13  | ×              | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4      |
| 14  | ×              | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5      |
| 15  | X              | 0     |      |    | Proper disposition of unsafe food, returned food not re-                                  | 0   | 0 | 2      |

|    |    |     |    |    | Compliance Status   | cos | R | WT |
|----|----|-----|----|----|---|-----|---|----|
|    | IN | оит | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 |    | 0   | 0  | 0  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 8  | 0   | 0  | 0  | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>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<br>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 | 2  | 0   |    |    | Toxic substances properly identified, stored, used                          | 0   | 0 | ۰  |
|    | IN | OUT | NA | NO | Conformance with Approved Procedures  |     |   |    |
| 27 | 0  | 0   | ×  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

|    |     |  | GOO |   |     |
|----|-----|--|-----|---|-----|
|    |     | OUT=not in compliance COS=corr   |     |   |     |
|    |     | Compliance Status  | cos | R | W   |
|    | OUT | Caro i con amo i i mon   |     |   | _   |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1   |
| 29 | 0   |  | 0   | 0 |     |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | _ 1 |
|    | OUT | Food Temperature Control   |     | _ | _   |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | 1   |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | r   |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 7   |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Г   |
|    | OUT | Food Identification  |     |   |     |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | ŀ   |
|    | OUT | Prevention of Food Contamination   |     |   |     |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | 1   |
| 37 | 288 | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1   |
| 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 | '   |
|    | OUT | Proper Use of Utensils   |     |   |     |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 |     |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 |     |
| 43 | 0   |  | 0   | 0 | г   |
| 44 | -   | Gloves used properly   | 0   | 0 |     |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                        | cos  | R  | W   |
|-------|-----|---|------|----|-----|
|       | OUT | Utensils and Equipment  | 1000 |    |     |
| 45    | 0   | Food and norifood-contact surfaces cleanable, properly designed,<br>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   |      |    |     |
| 48    | 0   | Hot and cold water available; adequate pressure   | 0    | 0  | - 3 |
| 49    | 0   | Plumbing installed; proper backflow devices   | 0    | 0  | -   |
| 50    | 0   | Sewage and waste water properly disposed  | 0    | 0  | - 2 |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                                | 0    | 0  | -   |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                   | 0    | 0  | 1   |
| 53    | 2%  | Physical facilities installed, maintained, and clean                                      | 0    | 0  | ,   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                  | 0    | 0  | 1   |
|       | OUT | Administrative Items  |      |    |     |
| 55    | 0   | Current permit posted   | 0    | 0  | T-6 |
| 56    | 黨   | Most recent inspection posted   | 0    | 0  | '   |
|       |     | Compliance Status   | YES  | NO | V   |
|       |     | Non-Smokers Protection Act  |      |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act  | 100  | 0  |     |
| 58    |     | Tobacco products offered for sale   | 0    | 0  | ١ ( |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0    | 0  |     |

07/29/2022

Date Signature of

07/29/2022

\*\*\*\* 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. Please call ( ) 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

Date

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



| Establishment Information         |  |
|-----------------------------------|--|
| Establishment Name: Taconooga     |  |
| Establishment Number # 16052/0837 |  |

| 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 ( Fahrenhelt) |  |  |  |  |
|                  |                |     |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |
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| Equipment Temperature |                          |
|-----------------------|--------------------------|
| Description           | Temperature ( Fahrenheit |
|                       |                          |
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|                       |                          |

| Food Temperature     | 1 444 - 45    | <b>  -</b>   -   -   -   -   -   - |
|----------------------|---------------|------------------------------------|
| Description          | State of Food | Temperature (Fahrenheit            |
| Chicken soup         | Hot Holding   | 169                                |
| Carnitas-steam table | Hot Holding   | 182                                |
| Rice-steam table     | Hot Holding   | 166                                |
| Beans-steam table    | Hot Holding   | 188                                |
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| Observed Violations                 |
|-------------------------------------|
| Total # B Repeated # 0              |
| Repeated # ()                       |
| 37:<br>53:                          |
| 53:                                 |
| 56: Post current health inspection. |
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<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: Taconooga   |  |
| Establishment Number: 605240837 |  |

| Comments/Other Observations  |  |
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# Additional Comments

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| Establishment Information              |  |
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| Establishment Name: Taconooga          |  |
| Establishment Number: 605240837        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)           |  |
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| Establishment Information  |         |  |
|--|---------|--|
| Establishment Name: Taconooga  |         |  |
| Establishment Number #: 605240837  |         |  |
|  |         |  |
| Sources  |         |  |
| Source Type:   | Source: |  |
| Additional Comments  |         |  |
| Hot holding temperatures are within range today.<br>No oysters onsite currently per person in charge and none observed. Maintain tags for 90 days and keep tags<br>with product until used or discarded. |         |  |
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