

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

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O Farmer's Market Food Unit Mikes Smokehouse Remanent O Mobile Establishment Name Type of Establishment 3147 S. Broad St. O Temporary O Seasonal Chattanooga Time in 01:45 PM AM / PM Time out 02:15: PM AM / PM 02/26/2021 Establishment # 605243856 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 64

Follow-up Required

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- 17	IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)											_					
Compliance Status				COS	R	WT						Compliance Status	COS	F F	:		
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
-	4.4				Person in charge present, demonstrates knowledge, and			-		IN	001	No.	NO.	Control For Safety (TCS) Foods			
1	黨	0			performs duties	0	0	5	16	0	0	0	家	Proper cooking time and temperatures	0	To	эΤ
	IN	OUT	NA	NO	Employee Health				17	O	0	0	100	Proper reheating procedures for hot holding	0	5	Л
2	TXC	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as			Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	IN OUT NA NO a Public Health Control								
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature	0	To	ग
4	*	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures	0	10	Л
5	黨	0			No discharge from eyes, nose, and mouth	0	0	ľ	20		0	0		Proper cold holding temperatures	0	Ī	Л
	IN		NA		Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	0	10	Л
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	lo	Л
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_				Ľ	Ľ	1
Ŀ					alternate procedures followed					IN	OUT	NA	NO	Consumer Advisory			_
8					Handwashing sinks properly supplied and accessible	0	0	2	23	×	lol	0		Consumer advisory provided for raw and undercooked	0	l c	ı۱
			NA		Approved Source		_	$\overline{}$		~	_	_		food	_	Ľ	1
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at proper temperature	0	0] ₋ [24	0	0	320		Pasteurized foods used; prohibited foods not offered	0	Т	Л
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-			(40)		rasted leed loods used, profitated loods flot offered		Ľ	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT	NA	NO	Protection from Contamination				25		0	巡		Food additives: approved and properly used	0	Т	ग
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	0	5	Я
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	C	۰Ţ

	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
		Compliance Status	COS	R	WT] [Compliance Status			COS	R	WT
OUT Safe Food and Water						1 Г	OUT		Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	О	1	1Г	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29		Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30	0	Variance obtained for specialized processing methods	0	0	1	1Г	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				1 L	49 Vivarewashing facilities, illistatied, maintained, dised, test s		yvarewasining racinoes, installed, maintained, dised, test surps	_		٠.
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 Г	47	200	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2			OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 F	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	ō	Approved thawing methods used	ō	ō	1	1 h	49	Ō	Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	1 1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 1	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 t	53	200	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	П	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	級	Contamination prevented during food preparation, storage & display	0	0	1	1 [OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1Г	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensiis				1 h			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1 F	57		Compliance with TN Non-Smoker Protection Act	×	O	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 Г	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 F	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 –						

You have the right to request a hi in (10) days of the date of the

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02/26/2021

02/26/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information										
Establishment Name: Mikes Smokeho										
Establishment Number # 605243856)									
NSPA Survey - To be completed if										
Age-restricted venue does not affirmatively restwenty-one (21) years of age or older.	strict access to its buildings o	r facilities at all times to	persons who are							
Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	orm of identification.							
"No Smoking" signs or the international "Non-S	Smoking" symbol are not con	spicuously posted at ev	ery entrance.							
Garage type doors in non-enclosed areas are	not completely open.									
Tents or awnings with removable sides or veni	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 prohibite	d by the Act.									
Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)						
	.,									
Equipment Temperature										
Description			Temperature (Fah	renhelt)						
Food Tomporature										
Food Temperature		State of Food	Temperature (Fahr							
Decomption		state of Food	reinperature (Fair	enmont)						

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations	
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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Mikes Smokehouse Establishment Number: 605243856		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
see last paye for additional comments.		

Establishment Information

Source:
Source:
Source:
Source:
Source:
report dated 2/16/21.***