

Establishment Name

Inspection Date

Address

City

Rafael's

9607 Dayton Pike

Soddy Daisy

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

O Farmer's Market Food Unit

SCORE

Permanent O Mobile

O Temporary O Seasonal Time in 11:00; AM AM / PM Time out 11:45; AM AM / PM

11/18/2022 Establishment # 605096302 Embargoed 0

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

Number of Seats 90 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N≃in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C) \$=⇔	orrecte	id c
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	0
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	H
	IN	OUT	NA	NO	Employee Health				17	7 0	T
2	ЭX	0			Management and food employee awareness; reporting	0	0				Т
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	l°
	IN	OUT	NA	NO	Good Hygienic Practices	\top			11	0	T
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	9 0	T
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	0 25	T
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 🕱	Т
6	巡	0		0	Hands clean and properly washed	0	0		2	2 0	Τ.
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	0
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	П
		OUT	NA	NO	Approved Source				Ľ	9 0	L.
9	200	0			Food obtained from approved source	0	0			IN	0
10	0	0	0	×	Food received at proper temperature	0	0		T2/	10	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	١.	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	0
	IN	OUT	NA	NO	Protection from Contamination				2	5 0	Г
13	Æ	0	0		Food separated and protected	0	0	4	2	5 gg	
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	T

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	0	Proper hot holding temperatures	0	0	
20	145	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	80	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 pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ι.
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	文	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	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	338	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	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

gnature of Person In Charge

PH-2267 (Rev. 6-15)

ecti	on	R-repeat (violation of the same code provision	cos	В	w
	OUT	Compliance Status	COS	к	w
	001	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	凝	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	ा	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	\top		
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	1
59		If tobacco products are sold, NSPA survey completed	- 0	0	

You have the right to request a h ten (10) days of the date of th

11/18/2022

fronmental Health Specialist Date Signature of

11/18/2022

**** 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.) 4232098110 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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)							
Sanitizer bucket Three comp sink	Chlorine Chlorine	100 100								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Three door reach in	39						

Description	State of Food	Temperature (Fahrenheit
Chicken wings-2 dr slider	Cold Holding	40
Ground beef-walk in	Cold Holding	41
_asagna-walk in	Cold Holding	40
Sliced tomatoes-prep top	Cold Holding	41

Observed Violations
Total # 5
Repeated # 0 33: Discontine thawing chicken wings in sink. Thaw food under cold running
water, in microwave, in refrigerator, or as part of the cooking process.
37: Discontinue storing milk in ice bin used to serve customers. Store milk in
separate container/ice from ice that is used for food. This was corrected during inspection.
45: Repair or replace gaskets on two door slider unit.
47: Clean/sanitize accumulated food debris on non food contact portion of slicer. Also, clean back of prep unit where black debris is observed.
47: Clean accumulated food debris from inside one door white freezer on
cookline.

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

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: (IN) Observed proper handwashing by employees.
- 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.
- 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.
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

Additional Comments

See last page for additional comments.

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

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

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

Establishment Infor Establishment Name: F		
Establishment Number #:		

Sources			
Source Type:	Food	Source:	US Foods
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			