



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Rafael's Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 9607 Dayton Pike ☐ Temporary ☐ Seasonal
City Soddy Daisy Time in 11:00 AM AM / PM Time out 11:45 AM AM / PM
Inspection Date 11/18/2022 Establishment # 605096302 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 90

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Supervision					Supervision					Supervision					Supervision					Supervision				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.				
Employee Health					Employee Health					Employee Health					Employee Health					Employee Health					Employee Health				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion				
Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use				
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed				
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed				
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible				
Approved Source					Approved Source					Approved Source					Approved Source					Approved Source					Approved Source				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source				
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature				
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated				
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction				
Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination				
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized				
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT

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



Establishment Information	
Establishment Name:	Rafael's
Establishment Number #:	605096302

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)
Sanitizer bucket	Chlorine	100	
Three comp sink	Chlorine	100	

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

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

Observed Violations

Total # 5

Repeated # 0

33: Discontinue 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.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rafael's

Establishment Number : 605096302

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:

***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.

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

Establishment Information

Establishment Name: Rafael's

Establishment Number : 605096302

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Rafael's

Establishment Number #: 605096302

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