TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000	100		T.																		
						Plant Power	Cafe & Juice B	Bar									O Farmer's Market Food				
			ent N	lam	-	6215 Lee Hv	vy., Suite 137F					_	Ту	pe of	Establi	ishme			J		J
	fress	5				Chattanooga	3 ·		1(<u>۱</u> .۲	<u> </u>	<u> </u>					• Temporary • Se ut <u>11:20</u> : <u>AM</u> A				
Cit							-	Time in 60524857								me o		M/PM			
			Date								_		-	d L							
			Insp	ecti	on	篇Routine	O Follow-up	O Complaint			O Pr	elimi	nary				nsultation/Other	·····		40	<u>, </u>
Ris	k Ca	teg		k F	acto	O1 ors are food prep	aration practices a	O3 nd employee	beh	avio	04	ost c	omr	noni			up Required O Yes to the Centers for Dise				,
					LS C	ontributing facto					_						control measures to pre	event illness or injury			
		(in th	den	gaat	ted compliance status											INTERVENTIONS ach liom as applicable. Deduc	t points for category or sub	antegory)	
F	in ¢	:om	plian	20		OUT=not in compliance	e NA=not applicable	NO=not observe		S R	CC WT	>s=∞	rrecte	d on-	site duri	ing ins	pection R=repeat (A	riolation of the same code pro		S R	WT
	IN	0	лт N	IA	NO		Supervision						IN	out	NA	NO	Cooking and Reheating		_		
1	×					Person in charge pro performs duties	esent, demonstrates kno	owledge, and	0	0	5		0		1 1 1 1		Proper cooking time and tem		0	0	5
2			лт N Х	A	NO	Management and fo	Employee Health od employee awareness	s; reporting	0	0		17	r 0				Proper reheating procedures Ceoling and Holding, Da		_	Ó	Ľ,
3	黨	-	_	_		Proper use of restric			0	0	5		IN		NA	NO	a Public He	aith Control			
4	X	7	JT N D	A	NO O		d Hygienic Practices Ig. drinking, or tobacco u		0	0		15	0		0		Proper cooling time and temp Proper hot holding temperatu			0	
5	澎) JT N	IA	0		eyes, nose, and mouth g Contamination by	Hands	0	0	1°			8			Proper cold holding temperat Proper date marking and dis		- 8		5
6	*	3	_			Hands clean and pro	operly washed ct with ready-to-eat food	is or approved		0	5	22	-	0	0	鼠	Time as a public health contr	ol: procedures and record	5 O	0	
7	X				0	alternate procedure			0	0	2		IN	out	_	NO	Consumer Consumer advisory provided	Advisory	-		
9	IN S	OL	Л	A	_		Approved Source			0	-	23	3 O	0		NO	food Highly Suscepti		0	0	4
	0		5	۶T		Food received at pre		abod	ő	0		24	_	0			Pasteurized foods used; prof		0	0	5
12	0	1	_	ß	0		vailable: shell stock tags		ŏ	-	Ĭ		IN	out	NA	NO	Chem	licals			
			лΝ		NO	Protect	tion from Contaminat	tion				25	5 O	8			Food additives: approved an		0	8	5
13 14						Food separated and Food-contact surfac	es: cleaned and sanitize	d	8	0	4		IN IN	OUT		NO	Toxic substances properly id Conformance with A	pproved Procedures	-		
15	X	9				Proper disposition o served	of unsafe food, returned f	food not re-	0	0	2	27	r o	0	窝		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
Г					Goo	d Retail Practice	is are preventive m	easures to co	ontro	ol the	e intr	odu	ction	of	patho	gens	, chemicals, and physic	al objects into foods			
									GOO	OD R	ET/A	IL PI	LAC	fice	8						
E	_	_		_	00	T=not in compliance Compl	liance Status	COS=corre		on-site S R		; insp	ection				Compliance Str			5 R	WT
	28	01	_	aste	urize	Safe Fo ed eggs used where r	eed and Water required		0	0	1				Food a	nd no	Utensils and Equi infood-contact surfaces clean		0	0	1
	29 10	-	_			ice from approved s obtained for specializ	source ed processing methods		0	0	Ż	$ \vdash$	-	-			and used	and area of the state from		+	-
		0	D	000	1.000		adequate equipment for	temperature		I				-			g facilities, installed, maintain ntact surfaces clean	ed, used, test strips	0	0	1
	1	2	' cc	ntro	d l			compensatore	0		2		4	TUC	1	4	Physical Facilit				-
	33	7) Aj	opro	ved	properly cooked for thawing methods use	ed		0	0	1		9	0	Plumbi	ng ins	i water available; adequate pr stalled; proper backflow device	85	0	_	2
	14	0	_	hem	nome	eters provided and a Food	courate Identification		0	0	1			-			waste water properly dispose es: properly constructed, supp		0	0	2
:	35	6	F	bod	prop	erly labeled; original	container; required reco	rds available	0	0	1	5	i2	0	Garbag	je/refi	use properly disposed; facilitie	es maintained	0	0	1
F	6		-	0.04		Prevention of idents, and animals r	Food Contamination		0	0	2		_	-			lities installed, maintained, an intilation and lighting; designal		0	0	1
⊢	_	-	+					and the standard	-	+	1	H	-	, УЛТ	Nueque	ale ve			-	1	
	37 38					ation prevented durin	g food preparation, store	Me o cishish	0	-	1	5		-	Oument	t perm	Administrative In nit posted		0	0	-
	39 10	C	5 W	ipin	g clo	ths; properly used an ruits and vegetables	nd stored		0	0			_			-	inspection posted Compliance Sta	tua	0		0 WT
		O	л			Proper	Use of Utensils				_						Non-Smokers P	rotection Act		<u> </u>	
	11	0) Ut	tens	ils, e		; properly stored, dried,		0		1	5	57 18	- E	Tobacc	o pro	with TN Non-Smoker Protect ducts offered for sale		0		0
	13 14					a/single-service articl ed properly	es; properly stored, used	1	8	8	1		9		f tobac	co pr	oducts are sold, NSPA surve	y completed	0	0	
																	Repeated violation of an identic e. You are required to post the f				
						recent inspection report		. You have the rig	the to a	reque							lling a written request with the C				
J	I	V	æ	2	d	XXm	K	05/3			3		1	/	1-1	1-	F).1		05/	31/2	2023
Sic	natu	re	of Pe	erso	n In	Charge		00/0	212		Date			1		. <	<u></u>			5 1 1 2	Date
	1.										Date	- 31	gnati	ure o	Envir	onme	ental Health Specialist				
							Additional food safety	information can	befe				-				ental Health Specialist ealth/article/eh-foodservic	:e ****			
_			IV. 6-	15)			,	raining classe	s are	ound e ava	on ou	ur wei e ead	bsite	http	at the	ov/h		ce ****		R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Plant Power Cafe & Juice Bar Establishment Number #: 605248572

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 wenty-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.	
Sarage 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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	CL	50								

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Fridge (prep area)	36			
Low boy (prep area)	37			
Low boy (counter)	37			

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Black bean burger (low boy)	Cold Holding	37					
Chili (fridge)	Cold Holding	37					
Cut tomatoes (low boy prep)	Cold Holding	37					

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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): good handwashing observed.

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 from approved sources.

- 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: (NA): No raw animal products present at facility during time of inspection.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed during inspection.
- 19: (IN): See temperatures.
- 20: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

Establishment Information

Establishment Name: Plant Power Cafe & Juice Bar Establishment Number : 605248572

Comments/Other Observations (cont'd)

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

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Food	Source:	ADI
Water	Source:	Public
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments