# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE E		ICE ESTA	BL	ISH	M	ENT	- 11	NSF	PEC	TIC	DN REPORT	SCOR	RE							
Esta	iblish	men	t Nar		Taconooga O Fermer's Market Food Unit								1							
Add					207 A Frazier Avenue O Temporary O Seasonal							J.								
City	000				Chattanooga		Time in	02	2:2	0 F	PM	AJ	4/P	и ті	me ou	t 03:15: PM AM / PM				
Insn	ectio	n Da	to.		01/11/202	3 Establishment #					Emba	-								
			spect		Routine	O Follow-up	O Complaint			-	elimin		-		0.000	sultation/Other				
					_						çarrarı	ary		-					16	
RISA	: Cat	-	·		O 1	x2 ration practices a	O 3 and employee	beha		04 8 mo	et co	min	only			up Required X Yes O No Nu to the Centers for Disease Control and	mber of Se		-0	
																control measures to prevent illness or i				
		(110	rk der	lgnat	ed compliance status											INTERVENTIONS ach liam as applicable. Deduct points for category	or subcateg	ery.)		
IN	∙in co	mpīi	ance		OUT-not in compliance		NO=not observe				S=cor	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the same co				
_	114	0.07	NA	100	Compl	ance Status		COS	R	WT						Compliance Status Cooking and Reheating of Time/Temper		cos	R	WT
$\rightarrow$	_	-	nun.	NO	Person in charge pre	Supervision sent, demonstrates kn	owledge, and	-		_		IN	OUT	NA	NO	Control For Safety (TCS) Foods				
1		0	NA	NO	performs duties	Employee Health		0	0	5		高高	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읭	5
	X	0	10-1			od employee awarenes	ss; reporting		<b>0</b>	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking, and 1		<u> </u>	<u> </u>	
		٥			Proper use of restrict			0	0	Ľ						a Public Health Control		-	-	
		_	NA			Hygienic Practices a drinking or tobacco		0	0	_	18 19	0 家	00	0		Proper cooling time and temperature Proper hot holding temperatures		응	윙	
5	25	0		0	No discharge from ey	yes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	IN P	001	NA		Preventing Hands clean and pro	g Contamination by	Hands	0			21	×	0		0	Proper date marking and disposition		•	0	
_	展	0	0			t with ready-to-eat foo	ds or approved	0	0	5	22	0	0	×		Time as a public health control: procedures and r	records	<u>ہ</u>	이	
	-		•	•	alternate procedures		an a		6	_		IN	OUT	NA		Consumer Advisory Consumer advisory provided for raw and underco		_	_	
•		our	NA		,	properly supplied and a pproved Source	coessible	-		-	23	$\approx$	0	0		food	ooked	0	0	4
	黨				Food obtained from a				0			IN	OUT	_	NO	Highly Susceptible Populations		_		
10		응	0	24	Food received at pro Food in good condition	per temperature on, safe, and unadulter	rated	0	8	5	24	0	0	83		Pasteurized foods used; prohibited foods not offe	red	0	이	5
	_	0	×	0	Required records ava destruction	ailable: shell stock tags	s, parasite	0	0			IN	OUT	NA	NO	Chemicals				
	IN	оит	NA	NO	0.000.000.000	on from Contamina	tion				25	0	0	26		Food additives: approved and properly used	_	0	0	6
	2				Food separated and	protected s: cleaned and sanitiz			2	_	26	_	245			Toxic substances properly identified, stored, use		0	0	•
14 15	-	0 0	-			unsafe food, returned		0	0	5	27	IN O	OUT	NA	_	Conformance with Approved Procedu Compliance with variance, specialized process, a	and	0	0	5
15	~	•			served			•	<u> </u>	•	21	•	<u> </u>	~		HACCP plan		<u> </u>	<u> </u>	
				Goo	d Retail Practice	s are preventive n	neasures to co						_		gens	, chemicals, and physical objects into f	oods.			
				00	F=not in compliance		COS=corre				L PR		1CE	5		R-repeat (violation of the same code p	mulsion)			
						ance Status	COS-CORE		R		Ē	Calori				Compliance Status		005	R	WT
2	_	이	Dect		Safe Fe d eggs used where re	od and Water		0	0	_			UT	and a	ad as	Utensils and Equipment nfood-contact surfaces cleanable, properly design	and a	- 1	- 1	
2					ice from approved so			0	0	2	4	5 0				and used	nea,	0	0	1
3		0 0UT		nce c		d processing methods perature Control		0	0	1	40	5 (	0 1	Varew	ashin	g facilities, installed, maintained, used, test strips		0	0	1
	_		_	er coo		dequate equipment fo	r temperature	0			47	1 2	R N	lonfoo	d-con	tact surfaces clean		0	1	1
3		•	contr	ol				0	0	2		_	UT			Physical Facilities		_	_	
3	_				properly cooked for h thawing methods use			8	8	1	41	_				water available; adequate pressure talled; proper backflow devices		응	윙	2
3	_		<u> </u>		iters provided and ac			ŏ	ŏ	i	50	_	_			waste water properly disposed		_	허	2
		OUT			Food I	dentification					51	1	0 T	oilet fa	acilitie	s: properly constructed, supplied, cleaned		<u> </u>	0	1
3	5	0	Food	prop	erly labeled; original o	container; required reco	ords available	0	0	1	53	2 0	<b>0</b>   G	Sarbag	e/refu	se properly disposed; facilities maintained		0	이	1
	_	OUT				Feed Contamination	n				53	-+	-			ities installed, maintained, and clean		-	<u> </u>	1
3	6	0	Insec	ts, ro	dents, and animals no	ot present		0	0	2	54	•	0 A	dequa	ste ve	ntilation and lighting; designated areas used		<u> </u>	이	1
3		_				food preparation, stor	rage & display	0	0	1		-	UT			Administrative Items		<b>C</b> 1	<b>C</b> 1	
3	_				leanliness ths: properly used an	d stored		0	0	1	54				-	nt posted nspection posted		8	응	0
4	0	0		<u> </u>	ruits and vegetables				ŏ		Ē		- 14			Compliance Status				WT
_,		OUT	I	0.14-		ise of Utensils		~		_	-	, –		Sec. 1	1000	Non-Smokers Protection Act		-	0.1	
4					quipment and linens;	properly stored, dried,	handled		8	1	5	5				with TN Non-Smoker Protection Act ducts offered for sale		휭	윙	0
- 4	3	0	Singl	e-use	/single-service article	s; properly stored, use		0	0	1	55	5				oducts are sold, NSPA survey completed		ŏ		
4	4	0	Glow	es us	ed properly			0	0	1										
																Repeated violation of an identical risk factor may res. You are required to post the food service established				

port in a conspicuous manner. You have the right to request a hearing re 510 08, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ithin ten (10) d avrs of th Д  $\sqrt{-+}$ V 2

01/11/2023	

23	Ň	
Date	Signature of	Environmental Health Specialist

01/11/2023

Date

Signature of Person In Charge	
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	****	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****				
		Even feed as feet training shares are evallable each ments at the exusty health department				

PH-2267 (	Rev. 6.15)	Free food safety training class	RDA 629		
(The second	(ex. 0-15)	Please call (	) 4232098110	to sign-up for a class.	104 025

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



#### Establishment Information

Establishment Name: Taconooga Establishment Number #: 605240837

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Dishmachine Sani bucket	High temp Chlorine	100	160						

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		Townships ( Tobacch all
Description	State of Food	Temperature (Fahrenheit)
Pico de gallo-prep top	Cold Holding	40
Diced tomatoes-prep top	Cold Holding	37
Beans	Hot Holding	155
Rice	Hot Holding	147
Steak	Cooking	155
Chicken	Cooking	170
Seafood soup-3 dr tall	Cold Holding	38
Beans-walk in	Cold Holding	38
Raw chicken-walk in	Cold Holding	39

Total # 6

Repeated # ()

26: One spray bottle and a hudson sprayer the owner stated is oven cleaner observed unlabled. This was corrected during inspection. Ensure toxics are properly labeled to prevent contamination.

37: Provide lid for flour in bulk container.

41: Store scoops handle up or in separate area that is sanitiary to prevent contamination.

47: Gaskets on refrigeration units are in poor repair. Repair/replace gaskets to ensure proper cooling.

47: Defrost freezer so that is closes properly (food is still frozen inside during inspection).

53: Flooring is in poor repair. Repair flooring to ensure it is smooth, non absorbant, easily cleanable and durable.

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#### Establishment Information

Establishment Name: Taconooga

Establishment Number : 605240837

#### 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. Owner stated ceviche is made
- with tilapia and the fish is aquacultured. Advised to maintain evidence of this onsite.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: Taconooga

Establishment Number: 605240837

Comments/Other Observations (cont'd)

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

## Establishment Information Establishment Name: Taconooga

Establishment Number # 605240837

Sources						
Food	Source:	Fernandez- meats				
Food	Source:	ADI				
Water	Source:	Water is from approved source				
	Source:					
Source Type:						
	Food	Food Source: Water Source:				

### Additional Comments