TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE								
2007 C																				
Establishment Name			t Narr		River Drifters O Farmer's Market Food Unit									1						
Address					1925 Suck Creek Rd O Temporary O Seasonal															
City					Chattanooga	l	Time in	01	.:0	0 F	M	A	M/P	M Tir	ne or	ut 02:00: PM AM / PM				
Insp	ectio	n Da	te	-	12/15/202	22 Establishment #	60525540	6			Emba	rgoe	d 0)						
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pro	limin	ary		0	Cor	nsuitation/Other				
Risk	Cat				O 1	¥22	O 3			O 4						up Required O Yes 質 No	Number of Se	eats	65	
		R	isk F	acto as c	ors are food prep ontributing facto	paration practices ors in foodborne il	and employee iness outbreak	beha s. P	vior: ublic	s mo ; Hea	st co ilth i	omm inter	noni) rven	repo tions	are	I to the Centers for Disease Cont control measures to prevent illne	rol and Prevent Iss or injury.	ion		
			rir dar		ed compliance status											INTERVENTIONS ach liem as applicable. Deduct points for e	alason or subrata			
IN	in co	mpīi			OUT=not in compliance	ce NA=not applicable	NO=not observe	ю		co						pection R=repeat (violation of th	e same code provisio	n)		
	IN	олт	NA	NO	Comp	liance Status Supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/		cos	R	WT
-		0			Person in charge pr	esent, demonstrates k	nowledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS)	Foods			
			NA		performs duties	Employee Health		-		Ť		o	0	8		Proper cooking time and temperatures Proper reheating procedures for hot hold	ling	00	8	5
2 3	_	0			Management and fo Proper use of restric	od employee awarene	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
			NA			d Hygienic Practice		-		-	18	0	0	0	<u>53</u>	a Public Health Contr Proper cooling time and temperature	91	0	0	
4		0		0		ng, drinking, or tobacco eyes, nose, and mouth		0	0	5	19		0	0		Proper hot holding temperatures Proper cold holding temperatures		0		
	IN	OUT	NA	NO	Preventin	g Contamination b					21	<u> </u>	ŏ		0	Proper date marking and disposition		ŏ	ŏ	5
_		0	0	0	Hands clean and pro No bare hand conta	operly washed oct with ready-to-eat fo	ods or approved	0	0 0	5	22	0	0	×		Time as a public health control: procedu	res and records	0	0	
8			-	•	alternate procedure Handwashing sinks	s followed properly supplied and	accessible		8	2		IN S	OUT	-	NO	Consumer Advisory Consumer advisory provided for raw and	1 undercooked			
	IN I	OUT	NA	NO		Approved Source		0	_	_	23	× N	O	O NA	NO	food Highly Susceptible Popula		0	0	4
10	0	0	0	\geq	Food received at pri	oper temperature		0	0		24		0	20	no	Pasteurized foods used; prohibited foods		0	0	5
11 12	_	0	8			tion, safe, and unadulte vailable: shell stock tag		0	0 0	5	-	IN	OUT		NO	Chemicals		-	-	
			NA	-	destruction Protect	tion from Contamin	ation	-		_	25	0		22		Food additives: approved and properly u	sed	0	তা	
13					Food separated and	d protected ces: cleaned and sanit	had	0	0	4	26	説	0	NA		Toxic substances properly identified, sto Conformance with Approved F		0	0	•
14 15		0	_		Proper disposition of	of unsafe food, returned		6	0	2	27	0	0	22	ni v	Compliance with variance, specialized p		0	0	5
				-	served								_			HACCP plan				
				Goo	d Retail Practice	es are preventive	measures to co						_		gens	, chemicals, and physical object	s into foods.			
				00	F=not in compliance		COS=corre		n-site (during				5		R-repeat (violation of the san				
		OUT				liance Status ood and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment		cos	R	WT
28					d eggs used where r ice from approved s				8		4	5 (nfood-contact surfaces cleanable, proper and used	ly designed,	0	0	1
30	,	Õ			btained for specializ	ed processing method	is .	ŏ	ŏ	1	4	5 (-			g facilities, installed, maintained, used, te	st strips	0	0	1
31		OUT	Prop	er coo		adequate equipment f	or temperature	0	0	2	4	7 8	_			tact surfaces clean		0	0	1
32		-	Contro		properly cooked for	hot holding	-	-	0	1	4		UT OF	iot and	Loold	Physical Facilities water available; adequate pressure		0	0	2
33	5	0	Appro	oved	thawing methods use	ed		0	0	1	4) (O P	Numbir	ng ins	stalled; proper backflow devices		0	0	2
34	_	O OUT	Them	nome	ters provided and a Food	courate Identification		0	0	1	5	_				waste water properly disposed is: properly constructed, supplied, cleane	d		0	2
35	;	0	Food	prop	erly labeled; original	container; required re	cords available	0	0	1	5	2 (use properly disposed; facilities maintaine		0	0	1
	_	OUT				Food Contamination	on	-			5	_	-			lities installed, maintained, and clean		0	0	1
36	+	-		-	dents, and animals r			0	0	2	5	+	-	vdequa	de ve	ntilation and lighting; designated areas u	Jed	0	0	1
37	_	_				g food preparation, st	orage & display	0	0	1			UT			Administrative Items		- 1	-	
38	_	-	-		leanliness ths; properly used ar	nd stored		0	0	1	5					nit posted inspection posted		0	0	0
40	_	O OUT	Wash	ning fi	ruits and vegetables	Use of Utensils		0	0		F		-			Compliance Status Non-Smokers Protection		YES	NO	WT
41		0			nsils; properly stored	i	1		0		5					with TN Non-Smoker Protection Act		X	읽	
 42 O Utensils, equipment and linens; properly stored, d 43 O Single-use/single-service articles; properly stored 						0	1	53 53	5				ducts offered for sale oducts are sold, NSPA survey completed		0	00	0			
44					ed properly				0	_			100							
servi	e es	Lablis	hmen	t perm	sit. Items identified as	constituting imminent he	aith hazards shall b	e corre	cted in	mmedi	ately	or ope	eration	ns shall	ceas	Repeated violation of an identical risk factor e. You are required to post the food service of the service of the service of t	stablishment permit	in a c	onspi	cuous
						rt in a conspicuous man I-708, 68-14-709, 68-14-71				a mea	ning r	igard	ing th		it by I	Iling a written request with the Commissioner	widnin ten (10) days i	OF THE	Gate	or this
	<			_			12/1	L5/2	022	2			X		Ľ		1	2/1	5/2	022

Signature of	Derson	In Charge	
Signature or	L CI POLI	in Ghaige	

10, 10, 2022		
Date	Signature of Environmental Health Specialis	1

**** 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. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: River Drifters Establishment Number #: 605255406

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)		
Sani bucket	Chlorine	100			
Three comp sink	Chlorine	100			

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sliced tomatoes-prep top	Cold Holding	38
Deli turkey-prep top	Cold Holding	39
Cole slaw-prep top	Cold Holding	38
Salami-2 dr reach in	Cold Holding	39
Meatballs	Hot Holding	146
Raw hamburger-cold drawers	Cold Holding	40
Pork	Cooking	167
Raw fish-cold drawer	Cold Holding	37
Cooked shrimp-1 dr merch	Cold Holding	39

Obser	ved Violations
Total #	1

Repeated # 0 47: Clean food debris/accumulation from inside two doir refrigeration unit.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: River Drifters

Establishment Number : 605255406

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.
- 14:

15: (IN) No unsafe, returned or previously served food served.

- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NÓ) No TCS foods reheated during inspection.
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NÁ) 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: River Drifters

Establishment Number: 605255406

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: River Drifters Establishment Number #: 605255406

Sources Source Type: Water Source: Well tested monthly Source Type: Food Sysco Source: Food IWC Source Type: Source: Source Type: Source: Source: Source Type:

Additional Comments

TDEC onsite conducting inspection of well water system. Certified water operator also onsite.