TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

14/-23

No.						FOOD SERV	ICE ESTA	BL	ISH	IM	ENT	r II	NSF	PEC	TI	ON REPORT SCO	RE		
N.		114	A. S.		Ded Labet	or #0000										O Fermer's Market Food Unit	ſ)	
Est	abisł	nem	t Nar	ne	Red Lobste	er #0883						Tvp	xe of E	Establi	shme	ent & Permanent O Mobile		1	
Add	iress				2200 Bams	s Drive						.,,				O Temporary O Seasonal			
City	,				Chattanoo	ga	Time in	11	L:3	5 A	١M	A	M/P	M Tir	me o	ut 01:10: PM AM / PM			
Insp	xectio	n Da	rte		10/25/20	23 Establishment #	60524284	5		_	Emba	irgoe	d 0						
Pur	pose	of In	spec	tion	Routine	O Follow-up	O Complaint				elimin				Co	nsultation/Other			
Risi	k Cat	egor			O1	<u>\$82</u> 2	03			O 4						up Required O Yes 🕱 No Number of		32	9
		R	isk	as c	ors are food pr ontributing fac	eparation practices ctors in foodborne ill	and employee ness outbreak	behi s. P	ublic vior	s mo c He	alth	omm Inter	nonly rvent	repo tions	are	I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
																INTERVENTIONS			
IN	⊨in c	(Ch ompli		algna		ance NA=not applicable	NO=not observe		Rem							ach item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis		9	
	_	_	_		Cor	mpliance Status		cos	R	WT						Compliance Status		R	WT
	IN IX	OUT	NA	NO	Person in charge	Supervision present, demonstrates k	nowledge, and	0				IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1			NA	NO	performs duties	Employee Health		0	0	5		<u>凛</u> 0	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
	X	0				d food employee awarene	ss; reporting	-	0	5		IN	олт			Cooling and Holding, Date Marking, and Time as	-		
3	笑 IN	O OUT	NA	NO	,	striction and exclusion ood Hygionic Practice		0	0		18	0	0	0	Xii	Proper cooling time and temperature	0	0	
4	20	0		0	Proper eating, ta	sting, drinking, or tobacco	use	0	0	5	19	黨	0	0		Proper hot holding temperatures	0	0	
5		OUT	NA	NO	Preven	m eyes, nose, and mouth ting Contamination by		0	0		20	12	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	×	0	-	_		properly washed ntact with ready-to-eat for	ods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	区区	0	0	0	alternate procedu			0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Source				_	23	×	0	0	110	food	0	0	4
10	高の	0	0	20	Food received at	om approved source proper temperature		0			24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
	×	_	×	-		ndition, safe, and unadulte s available: shell stock tag		0	0	5	-	IN	OUT	-	110		Ľ	<u> </u>	9
12	O	O OUT	ANA NA	O NO	destruction	ection from Contamin		0	0	_	25	0		NA XX		Chemicals Food additives: approved and properly used	0	0	
13	X	0	0		Food separated a	and protected		_	0		26	篾	0		·	Toxic substances properly identified, stored, used	ŏ	ŏ	5
14 15	_	0	0			faces: cleaned and saniti n of unsafe food, returned		0	0	5	27	IN O	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
	~	Ÿ		_	served			Ŭ	Ŭ	-	-	Ŭ	Ŭ	~		HACCP plan	Ľ	Ŭ	
				God	d Retail Pract	ices are preventive r	measures to co	ontro	l the	intr	oduc	tion	of p	atho	geni	, chemicals, and physical objects into foods.			
				0	T=not in compliance		COS=corre				IL PR			3		R-repeat (violation of the same code provision)			
					Con	npliance Status	000-0016		R		Ē					Compliance Status	COS	R	WT
2	8	OUT		eurizi	Safe ed eggs used whe	Food and Water		0	0	1	4	_	NUT O F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
_	9	0	Wate	er and	lice from approve		6	0	0	2		+				and used	0	0	1
Ť		OUT			Food T	emperature Control				_	4		-			g facilities, installed, maintained, used, test strips	0	0	1
3	и	0	Prop cont		oling methods use	id; adequate equipment fr	or temperature	0	0	2	4	_	O N	onfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	2				properly cooked f				0		4	_				water available; adequate pressure		0	2
	3 4		<u> </u>		thawing methods eters provided and			8	0	1	4	_	_			stalled; proper backflow devices	8	0	2
	~	OUT		- North		d identification				-	5	_				is: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	i proț	erly labeled; origin	nal container; required rec	cords available	0	0	1	5	2	o	Sarbag	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT				of Food Contaminatio	>n				5	_				lities installed, maintained, and clean	0	0	1
	6	-			idents, and anima			0	0	2	5	-	-	dequa	ne ve	intilation and lighting; designated areas used	0	0	1
	7					uring food preparation, sto	xrage & display	0	0	1			UT			Administrative items			
_	8	-	-		cleanliness ths; properly used	d and stored		0	0	1	5					nit posted inspection posted	8	0	0
_	0	0	Was		ruits and vegetabl	les			õ	1	Ĺ	_				Compliance Status			WT
_	4	OUT		a site		er Use of Utensils		~		-	5	, [- 2	omeE	10.00	Non-Smokers Protection Act with TN Non-Smoker Protection Act	w		
	1				nsils; properly sto equipment and line	rea ens; properly stored, dried	, handled	8	8	1	5	8				ducts offered for sale	8	0	0
4	3	0	Sing	le-usi	single-service an	ticles; properly stored, us		0	0	1	5	5				oducts are sold, NSPA survey completed	0	õ	
	4				ed properly				0						-				_
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man	ner a	nd po	st the	most	recent inspection re		ver. You have the rig	ght to r	eques							fling a written request with the Commissioner within ten (10) day			
-		/	_	-7	5									5		$\gamma \Lambda$			

B	10/25/2023	\square	10/25/2023
Signature of Person In Charge	Date	Signature of Environmental Health	n Specialist Date
	**** Additional food safety information can be found on our	website, http://tn.gov/health/artic	le/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
Prezzon (new. 0-10)	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: Red Lobster #0883 Establishment Number #: 605242845

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Sani bucket Washing machine	Lactic acid Heat	700	169			

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Reach in cooler	39		
Walk in cooler	40		

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Half and half	Cold Holding	39		
Sour cream	Cold Holding	38		
Cut Leafy greens	Cold Holding	34		
Chopped tomatoes		38		
Reach in chopped tomatoes	Cold Holding	38		
Ceasar dressing	Cold Holding	38		
Butter	Hot Holding	169		
Cole slaw on cold bar	Cold Holding	41		
Breaded fish	Cold Holding	39		
Mashed potatoes	Hot Holding	153		
Rice	Hot Holding	143		
Fried fish	Cooking	200		
Walk in raw shrimp	Cold Holding	39		
Walk in coleslaw	Cold Holding	40		

Observed Violations

Total # 1

Repeated # ()

54: Employee beverage stored in fish cooler. All employee beverages must be kept in a separate designated area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Red Lobster #0883

Establishment Number : 605242845

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.
- 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: Proper handwashing frequency and methods were 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: Food is 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: Raw oysters are no longer served at this location.
- 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: Observed good cooking temps.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection.
- 19: See temps
- 20: See temps
- 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: (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: Red Lobster #0883

Establishment Number : 605242845

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Red Lobster #0883

Establishment Number #: 605242845

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	PFC	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments