

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Portobello's Remanent O Mobile Establishment Name Type of Establishment 4976 Hwy 58 O Temporary O Seasonal Address Chattanooga Time in 02:40 PM AM / PM Time out 03:40; PM

05/25/2023 Establishment # 605229936 Embargoed 0 Inspection Date

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 67 Risk Category Follow-up Required 级 Yes O No

04

NA=not applicable

Compliance Status							R	WT
	IN OUT NA NO Supervision							
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	0	X			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance status					000	К	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	100	Proper date marking and disposition	0	0	
22	0	0	0		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	- 6
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ares to control the introduction of pathoga

			GOO)D R	a/.\	L PR	ACTIC	ES
		OUT=not in compliance COS=com				inspe	ction	R-repeat (violation of the same code pro
		Compliance Status	COS	R	WT			Compliance Status
	OUT	Safe Food and Water					OUT	Utensils and Equipment
28	_	Pasteurized eggs used where required	0			45	0	Food and nonfood-contact surfaces cleanable, properly designed
29		Water and ice from approved source	0	0	2			constructed, and used
30		Variance obtained for specialized processing methods	0	0	1	44	: l o	Warewashing facilities, installed, maintained, used, test strips
	OUT		_	,	_		-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	l٥	2	47	0	Nonfood-contact surfaces clean
١,,	-	control	"	-	^		OUT	Physical Facilities
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure
33	0	Approved thawing methods used	0	0	1	45	0	Plumbing installed; proper backflow devices
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned
35	×	Food properly labeled; original container; required records available	0	0	1	50	0	Garbage/refuse properly disposed; facilities maintained
	OUT	Prevention of Food Contamination				53	. 0	Physical facilities installed, maintained, and clean
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used
37	誕	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	54	0	Most recent inspection posted
40	0	Washing fruits and vegetables	0	0	O 1 Complia			Compliance Status
	OUT	Proper Use of Utensils						Non-Smokers Protection Act
41	0	In-use utensils; properly stored	0	О	1	57		Compliance with TN Non-Smoker Protection Act
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0	0	1	55		If tobacco products are sold, NSPA survey completed
44	0	Gloves used properly	0	0	1			·

er. You have the right to request a h (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/25/2023 Signature of Person In Ch Date

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

05/25/2023

Date

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	Portobello's					
Establishment Number #:	605229936					

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	\vdash
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\vdash
moking observed where smoking is prohibited by the Act.	

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

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	38				
Low boy	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Pasta (drawer)	Cold Holding	39
Ground beef (drawer)	Cold Holding	38
Cut leafy greens	Cold Holding	40
Sliced grape tomatoes (low boy)	Cold Holding	38
Sausage (low boy)	Cold Holding	38
Ground beef (low boy)	Cold Holding	39
Dairy (walk in cooler)	Cold Holding	38
Ham (walk in cooler)	Cold Holding	38

ı	Observed Violations					
	Total # 8					
	9: Inspector found white shelled eggs in walk in cooler in supplier labeled box. Inspector also found brown and pale colored shelled eggs in pan that looked like farm raised eggs. Inspector asked to see invoice for brown and pale colored shelled eggs. PIC could not provide invoice for pale and brown colored shelled eggs. When inspector returned to walk in cooler, brown and pale colored eggs were gone. PIC told inspector brown and pale colored shelled eggs were embargoed. Inspector found pan of brown and pale colored shelled eggs outside behind walk in cooler. PIC explained he was holding brown and pale colored shelled eggs for a woman in Ooltewah. PIC stated a person from Soddy Daisy drops eggs off at his restaurant and he holds them for a lady in Ooltewah. He has no idea if eggs are inspected or not. 10 pounds of brown and pale colored shelled eggs embargoed due to unknown origin. During routine health inspection, inspector found scraps of lettuce and other foods bagged and stored near rear of restaurant, PIC informed inspector food scraps were for his chickens. Inspector notified PIC food that is not inspected may not be held at restaurant establishment walk in at any time. Food from unapproved sources may not be held or used in restaurants. 35: Inspector could not provide invoices for brown and pale colored shelled eggs. 37: TCS food scraps held for PIC chickens in rear of facility held at room temperature. Personal items for animal consumption must be stored away from restaurant facility.					
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Portobello's Establishment Number: 605229936

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): 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.
- 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: (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: (NO): No raw animal products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed during routine inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN): See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Portobello's	
Establishment Number: 605229936	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye ioi auditional comments.	

Establishment Information

Establishment Information						
Establishment Name: Portobello's						
Establishment Number #	605229936			7		
Sources				1		
Source Type:	Food	Source:	Reinhart			
Source Type:	Water	Source:	Public			
O		0				
Source Type:		Source:				
Course Type:		Course:				
Source Type:		Source:				
Source Type:		Source:				
Source Type.						
Additional Commer	nts					
, radicional common						
See #9.						