TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

A LEW ST																			
Establishment Name				Type of Establishment O Farmer's Market Food Unit E Permanent O Mobile															
Address 802					8021 E Brainerd Rd S	3021 E Brainerd Rd Ste 103									/				
City Chattanooga				Chattanooga	Time in	02	2:0	0 F	M	A	//PN	/ Tir	ne o	и 02:40: РМ АМ/РМ					
Insr	Inspection Date 04/19/2021 Establishment # 605261057							_	d 0										
			spec		窗Routine O Follow-up	OComplaint			- O Pre			_		Cor	nsultation/Other				
		tegor			第1 02	03			04						up Required O Yes 🙀 No	Number of S	eats	0	
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																		
					-	BORNE ILLNESS RI	_	_	_	_	_	_	_	_		as or injury.			
				algaa	ted compliance status (IN, OUT, NA, N	(0) for each numbered item	. For		mark	M 00	п, на	nk CO	S or R	for e	ach liem as applicable. Deduct points for ca				
IN	⊨in c	ompli	ance	_	OUT=not in compliance NA=not app Compliance Statu		-	R		5=00	recter	I on-si	te duni	ng ins	Compliance Status		n) COS	R	WT
		OUT	NA	NO	Supervisie						IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
1	黨	0			Person in charge present, demonst performs duties	÷ ·	0	0	5		0	0	8	-	Proper cooking time and temperatures		8	<u> </u>	5
2	1.1	0	NA	NO	Employee He Management and food employee a		0	0		"					Proper reheating procedures for hot holdin Ceeling and Helding, Date Marking,		0	0	_
3	黨	0			Proper use of restriction and exclus		0	0	°			OUT	NA	NO	a Public Health Control				
4	IN XX		NA		Good Hygionic Pr Proper eating, tasting, drinking, or t		0	0			0	0	义		Proper cooling time and temperature Proper hot holding temperatures		0	응	
	22	0	NA	0	No discharge from eyes, nose, and Preventing Contamina	mouth	õ	õ	5	20	20	0	0		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	1		-		Hands clean and properly washed		0	0		22		ō	0		Time as a public health control: procedure	is and records	0	0	
7	×	0	0	0	No bare hand contact with ready-to alternate procedures followed		0	0	٥		-	-	NA		Consumer Advisory		-	-	_
8	N IN	0	NA	NO	Handwashing sinks properly suppli Approved Soc		0	0	2	23	0	0	黛		Consumer advisory provided for raw and a food	undercooked	0	0	4
		0	~		Food obtained from approved sour Food received at proper temperatu		0	0			IN	OUT		NO	Highly Susceptible Populat	tions		_	
10	×	õ			Food in good condition, safe, and u	nadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods r	not offered	0	0	5
	0	0	Ж	0	Required records available: shell st destruction		0	0				OUT	NA	NO	Chemicais				
		OUT		NO	Protection from Con Food separated and protected	tamination	0	0	4		0 溪	0	×		Food additives: approved and properly use Toxic substances properly identified, store		8	읭	5
14	×	ŏ	õ	1	Food-contact surfaces: cleaned an	d sanitized	ŏ	ŏ	5		IN		NA	NO	Conformance with Approved Pr	ocedures		-	
15	×	0			Proper disposition of unsafe food, r served	eturned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	ocess, and	0	٥	5
				God	d Retail Practices are preve	ntive measures to co	ntro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
				00	T=not in compliance	COS=corre			a (A) during			lCI≷	3		R-repeat (violation of the same	code provision)			
_	_	OUT			Compliance Status Safe Food and Wate	1		R		É		UT		_	Compliance Status Utensils and Equipment		COS	R	WT
2		0	Past		ed eggs used where required	•	0	2	1	4	_	D FC			nfood-contact surfaces cleanable, properly	y designed,	0	0	1
_	9 0	0			fice from approved source obtained for specialized processing r		0	0	2	40		-			and used g facilities, installed, maintained, used, test	t strins	0	0	1
		OUT	Prop	er co	Food Temperature Cor oling methods used; adequate equip				_	47	_	_			itact surfaces clean	c auto	-	-	1
3		0	conb	lon		and the competition	0	0	2		0	UT			Physical Facilities				
_	23				properly cooked for hot holding thawing methods used		00	8		41	_	-			I water available; adequate pressure stalled; proper backflow devices		8	윙	2
3	4				eters provided and accurate Food Identification		0	0		50		o s	ewage	and	waste water properly disposed is: properly constructed, supplied, cleaned		0	8	2
3	5	_	Food	1 prog	erly labeled; original container; requ		0	0	1	5	_	_			use properly disposed; facilities maintained		0	 	1
	-	OUT			Prevention of Feed Contan		-		_	53	_				lities installed, maintained, and clean		-	0	1
3	6	0	Inse	cts, ro	idents, and animals not present		0	0	2	54	1 0	D A	dequa	te ve	ntilation and lighting; designated areas use	ed	0	0	1
3	_				ation prevented during food prepara	tion, storage & display	0	0	1			υτ			Administrative Items				
3	8 9	-			cleanliness ths: properly used and stored		00	0		54	_	_		-	nit posted inspection posted		0	8	0
_	0	0	Was		ruits and vegetables		õ	õ			_	_			Compliance Status		YES		WT
-4	_		In-us		Proper Use of Utens nsils; properly stored			0		57					Non-Smokers Protection A with TN Non-Smoker Protection Act		8	0	-
4	23				quipment and linens; properly store a/single-service articles; properly sto		0	0		58 58					ducts offered for sale oducts are sold, NSPA survey completed		0	8	٥
	44 O Gloves used properly O O 1																		
	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous																		
man	namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320.																		
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•	~	/	7 N	t.	Charne	L /+-0			Jate	Cia		<u> </u>	~ ~		untal Health Snecialist	0	· -1/ L	512	

Signature of Person In Charge	
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SCORE

 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)	Free food safety training class	RDA 629		
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Crumbl Cookies Establishment Number #: 605261057

<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	QA	200							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach in cooler	39			
Reach in cooler rear facility	38			

ood Temperature				
State of Food	Temperature (Fahrenheit)			
Cold Holding	40			
Cold Holding	38			
	Cold Holding			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Crumbl Cookies

Establishment Number : 605261057

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: 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: 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: 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: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: (NA) Establishment does not hot hold TCS foods.

20: 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:

***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: Crumbl Cookies

Establishment Number : 605261057

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Crumbl Cookies

Establishment Number #: 605261057

Food	Source:	Sysco
Water	Source:	Public
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments