

Establishment Name

Address

Risk Category

City

# **FOOD SERV**

NESSEE DEPARTMENT	OF HEALTH
ICE ESTABLISHMENT	INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 122

Inspection Date

Sugar's Ribs

Chattanooga

2450 15th Ave.

Time in 12:15 PM AM / PM Time out 12:30: PM AM / PM

Follow-up Required

05/11/2022 Establishment # 605196646 Embargoed 0

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

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ		_		OS=∞	rrec
_	_	_	_	_	Compliance Status	cos	R	WT	l ∟	_
	IN	OUT	NA	NO	Supervision				ш	11
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0
	IN	OUT	NA	NO	Employee Health	-			17	ł
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 🗀	
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	11
	IN	OUT	NA	NO	Good Hygienic Practices				18	0
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	λį
6	黨	0		0	Hands clean and properly washed	0	0		22	0
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0
	IN	OUT	NA	NO	Approved Source				ľ	1
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[27	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11
	IN	OUT	NA	NO	Protection from Contamination				25	0
13	Æ	0	0		Food separated and protected	0	0	4	26	18
14	×	0	0		Food-contact surfaces: cleaned and sanitized	×	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	C

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	$\mathbb{X}$	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	оит	NA	NO	Chemicals			
25		0	26		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	XX.	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	r
		Gloves used properly	0	0	-

specti	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	M	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cent inspection report in a conspicuous manner. You have the right to request a 1 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

05/11/2022

05/11/2022

Date Signature of Environmental Health Specialist

Date

RDA 629

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

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



Establishment Information				
Establishment Name: Sugar's Ribs				
Establishment Number #: 605196646				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	rspicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fat	renhelt)
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature ( Fah	renneit)
1				

Observed Violations
Total # 4
Repeated # 0
39:
46:
53:
54:

<sup>&</sup>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: Sugar's Ribs	
Establishment Number: 605196646	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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TTPC	1975

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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stablishment Number: 605196646  comments/Other Observations (cont'd)  dditional Comments (cont'd)	Establishment Name: Sugar's Ribs	
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dditional Comments (cont'd)		
dditional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
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	see last paye for additional comments.	

Establishment Information	
Establishment Name: Sugar's Ribs	
Establishment Number #: 605196646	
Sources	7
Source Type:	Source:
Additional Comments	
**Priority items # 14,26 corrected. See origi	nal report dated 5/11/22.**