TENNESSEE DEPARTMENT OF HEALTH TARI IQUMENT INCREA

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT										SCORE							
CITH:				Mikes Smokehouse O Farmer's Market Food Unit								7	ſ	١						
Establishment Name			ne	Type of Establishment O Mobile																
Add	ress				3147 S. E	Broad St.										O Temporary O Seasonal				
City					Chattanooga Time in 12:15 PM AM / PM Time out 01:15 PM AM / PM															
Insp	ectic	n Da	rte		02/08/2023 Establishment # 605243856 Embargoed 0															
Purp	ose	of In	spect		Routine	O Follow-up	O Complaint				elimin	ary		0	Cor	nsultation/Other				
Risk	Cat	egon	y		O 1	<u>88</u> 2	03			O 4		Follow-up Required X Yes O No Num			Number of S	eats	64			
		R	isk i	act	ors are food	preparation practice	is and employee	beh:	vior	a me	alth	omn	nonly	repo	are	to the Centers for Disease Contr control measures to prevent illne	ol and Prevent			
						FOODBO	RNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	uin ea	(L) ompli		elgne		oliance NA+not applicab			ltem							ach item as applicable. Deduct points for c pection Rerepeat (violation of the				
		unpe	ance	_		ompliance Status	ie No-int coserv	cos	R		ĨĒ	100.00	u urra	ne gan	- y	Compliance Status			R	WT
Ц	_	OUT	NA	NO	Decree is share	Supervision	- Inculator and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) F				
		2			performs duties	-	÷ ·	0	0	5		0	0	0	8	Proper cooking time and temperatures		8	0	5
	X		NA	NO	Management a	Employee Health and food employee aware	-	0	0		1	0	0			Proper reheating procedures for hot hold Cooling and Holding, Date Marking		0	0	
	黨	0				restriction and exclusion		0	0	5		IN	OUT			a Public Health Contro				
	IN XX		NA	_		Good Hygionic Pract tasting, drinking, or tobar		0	0			0 家	0	8		Proper cooling time and temperature Proper hot holding temperatures		8		
5	22	0		0	No discharge f	rom eyes, nose, and more	uth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	N N	001	NA			enting Contamination nd properly washed	by Hands	0	0				*			Proper date marking and disposition		_	0	
	鬣	0	0	0	No bare hand o	contact with ready-to-eat dures followed	foods or approved	0	0	5	<i>"</i>	O	O TUO	NA	-	Time as a public health control: procedure Consumer Advisory	is and records	٥	0	
8	X	0				sinks properly supplied a		0	0	2	23		0	12	no	Consumer advisory provided for raw and	undercooked	0	0	4
	IN 嵐		NA	NO	Food obtained	Approved Source from approved source	1	0	0	-	-	IN	OUT		NO	food Highly Susceptible Popula	tiona	-	-	-
10	0	0	0	\gtrsim	Food received	at proper temperature		0	0	5	24	-	0	88		Pasteurized foods used; prohibited foods		0	0	5
11 12	8	<u>)</u> 0	×	0		ondition, safe, and unad ds available: shell stock		0	0	°	-	IN	OUT	_	10	Chemicals		-	-	-
			NA	-	destruction	stection from Contam	Instion	-	0	_	25	0		25		Food additives: approved and properly us	ed	0	তা	
13	X	0	0	110	Food separate	d and protected			0	4	26	Ř	0	 Toxic substances properly identified, stored, used 		ed, used	ŏ		5	
	_	_	0			urfaces: cleaned and sa tion of unsafe food, return		-	0	5		IN	-	NA	NO	Conformance with Approved P Compliance with variance, specialized pr				
15	2	0			served	and of unsafe rood, retain	neu roou not re-	0	0	2	27	0	×	0		HACCP plan	Acess, end	0	0	5
				Goo	d Retail Prac	ctices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
											IL PR			3						
	_			00	T=not in complian	ce Smpliance Status	COS=com		R		2 inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
	_	OUT			54	fe Food and Water			OUT Utensils and Equipment O O 1 46 Sep Food and nonfood-contact surfaces cleanable, properly de											
2		8	Wate	eunze Franc	ed eggs used with tice from appro-	ved source			8		4	5 1				infood-contact surfaces cleanable, properl and used	/ designed,	0	0	1
3	-		Varia		obtained for spe	cialized processing meth Temperature Control		0	0	1	4	6 (o v	Varewa	ashin	g facilities, installed, maintained, used, tes	it strips	0	0	1
,	_	0	_	er co		sed; adequate equipmen		0	0	2	4	7 1	1 K	lonfoo	d-cor	ntact surfaces clean		0	0	1
3		-	contr										UT			Physical Facilities				
3	_				thawing method	d for hot holding ds used			0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		0	허	2
3	_	-		mom	eters provided a			0	0	1	5	_				waste water properly disposed			0	2
3	_	OUT O		leene		ood Identification ginal container, required	month autorable	0	0	1	5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
	-	OUT	F000	i prop	,	on of Food Contamina		Ľ	<u> </u>	•	5	`		-		ities installed, maintained, and clean	·	-	0	1
3	_	-	Insec	ts, ro		nais not present		0	0	2	5	-+-				ntilation and lighting; designated areas us	ed	ō	0	1
3	7	X	Cont	amina	ation prevented	during food preparation,	storage & display	0	0	1		0	υт			Administrative Items			_	
3	8	0	Pers	onal o	leanliness			0	0	1	5					nit posted		0	0	0
3	_			- N	ths; properly us				0	1	5	6 (inspection posted Compliance Status		O YES	0	
4	-	OUT		ang t	ruits and vegeta Pro	per Use of Utensils		-	0	1						Non-Smokers Protection A	let	_		111
4	_				nsils; properly s		iad handlad		8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
- 4	3	25	Singl	ingle-use/single-service articles; properly stored, used O O 1 59 If tobacco products are sold, NSPA survey completed O O						ŏ	Ĵ									
	44 O Gloves used properly O O 1																			
servi	ce es	tablis	shmen	t perm	nit. Items identifie	d as constituting imminent	health hazards shall b	e corre	cted i	immed	liately	or op	eration	ns shall	ceas	Repeated violation of an identical risk factor e. You are required to post the food service er	stablishment permit	in a c	onspi	icuous
						report in a conspicuous m 68-14-708, 68-14-709, 68-14				t a he	aring r	egard	ling th	is repo		lling a written request with the Commissioner	within ten (10) days	of the	date	of this

nicold ~

02/08/2023

Signature of Person In Charge

-	 	-	-	
			Date	Sig

A M.W Date Signature of Environmental Health Specialist

02/08/2023

Date

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

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
P192207 (Nev. 0=15)	Please call () 4232098110	to sign-up for a class.	104 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mikes Smokehouse Establishment Number #: 605243856

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)					
Dish Machine	Chlorine	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below. Product temperatures taken from						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mac & Cheese (Steam table)	Hot Holding	170
Mashed Potatoes (steam table)	Hot Holding	188
Potato Salad (low boy)	Cold Holding	41
Cole Slaw (low boy)	Cold Holding	41
Chicken Wings (low boy 2)	Cold Holding	40
Brisket (holding cabinet)	Hot Holding	172
BBQ Pork (steam table 2)	Hot Holding	180
Ribs (holding cabinet)	Hot Holding	164

Total # 14 Repeated # ()

1: Active managerial control over foodborne illness risk factors not provided at time of inspection.

11: Severly dented canned goods noted in dry storage area on can rack. Recommend removing and separating canned goods that are not of sound condition and labeling canned goods "RTV" or "Do Not Use".

21: Proper disposition of datemarked, TCS, ready-to-eat foods held longer than 24 hrs not provided. Discussed proper datemarking policy/procedures at time of inspection with PIC.

27: Establishment is required to have a variance or HACCP plan when performing special processes such as vacuum packing/reduced oxygen packaging. Establishment performing vacuum packaging without submitting a HACCP plan and application to the State of TN for approval. Discontinue use of vacuum sealer until HACCP plan is submitted and approved. Discussed previous routine inspection.

37: Bulk foods stored on floor in prep area. Uncovered/unprotected food items noted in walk in freezer unit. Bulk tea urns not properly covered/protected at wait station.

39: Wet wiping cloth solution soiled/dirty.

41: In use ice scoop stored with handle in ice. Store handle up to minimize manual contact with product.

42: Clean dishes stored on dirty surfaces.

43: Single service products stored on floor. Must be 6" off floor.

45: Excessive ice build up noted in walk in freezer unit.

47: Numerous non-food contact surfaces dirty in prep, dishwashing, and storage areas.

52: Debris and refuse noted around waste receptacle. Discussed with PIC regarding proper disposal/maintenance.

53: Floors dirty behind/underneath equipment. Walls in poor repair in dry storage area. Exposed, loose insulation noted on floors/walls in dry storage area. Mop sink excessively soiled/dirty.

54: Designated areas not utilized for personal items away from food or clean dishes.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mikes Smokehouse

Establishment Number : 605243856

Comments/Other Observations

- 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 employees washing hands as needed.

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 products obtained from approved sources.

- 10: (NO): No food received during 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 foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.

20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.

22: (NA) No food held under time as a public health control.

- 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.
- 57: (IN) Establishment does not allow smoking inside facility.

58: (IN): Tobacco products not sold at establishment.

***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: Mikes Smokehouse

Establishment Number : 605243856

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Mikes Smokehouse

Establishment Number # 605243856

Food	Source:	Approved sources noted
Water	Source:	Public
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments