# TENNESSEE DEPARTMENT OF HEALTH

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SCORE

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				FOOD SERV	ICE ESTA	BL	151	IME	:N1		121	PEC	TIC					$\neg$	
Estal	blish	men	t Name	S & S Shav	ed Ice					_	Tvp	e of E	Establis	shme	Farmer's Market Food Unit     O Permanent O Mobile	10			
Addr	655			2912 N Cha	amberlain Ave						. ,,				O Temporary O Seasonal				
City Chattanooga Time in		11	.:3	0 P	M	A	/ / PI	M Tin	ne ou	ат. <u>12:15</u> : <u>PM</u> ам/рм									
Inspe	etio	n Da	te	04/22/20	22_Establishment#	60531305	4			Emba	rgoe	đ							
Purp	ose	of In	spection	Routine	O Follow-up	O Complaint			- O Pre	limin	ary		0	Cor	sultation/Other				
Risk Category O1 122 O3				04				Fo	low-	up Required O Yes 氨 No	Number of Se	eats	0						
Risk Factors are food preparation practices and employee as contributing factors in foodborne illness outbreaks														and Prevent					
				contributing fac									_		INTERVENTIONS	r or injury.			
		(11	rk designs	ted compliance stat	us (IN, OUT, NA, NO) for e										ach item as applicable. Deduct points for cate	egory or subcate	gory.)		
IN-	in co	mpīi	108	OUT=not in complian	nce NA=not applicable pliance Status	NO=not observe	d COS	R		\$=cor	rected	d on-si	ite durir	ng ins	Pection Rerepeat (violation of the se Compliance Status		n) COS	R	WT
	IN (	оит	NA NO		Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Ter				
1		0			present, demonstrates kr	nowledge, and	0	0	5	16	0				Control For Safety (TCS) For Proper cooking time and temperatures	eda	0	<u></u>	_
			NA NO		Employee Health					17	-		x		Proper reheating procedures for hot holding	,	8	ŏ	5
2 3		응			food employee awarene riction and exclusion	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a	and Time as			
		-	NA NO		od Hygienic Practice		0		_	18	0	0	X	0	Public Health Control Proper cooling time and temperature		0		_
4	1	0	0	Proper eating, tast	ting, drinking, or tobacco		0	8		19	0	0	園	0	Proper hot holding temperatures		0	0	
5	×.	0	NA NO		eyes, nose, and mouth ing Contamination by	Handa	0	0	<u> </u>	20	0	00			Proper cold holding temperatures Proper date marking and disposition		8	8	5
	X	0		Hands clean and p		rianus	0	0		22		0	2		Time as a public health control: procedures	and records	0	ŏ	
7	X	0	0 0	No bare hand cont alternate procedur	tact with ready-to-eat foo	ds or approved	0	0	5	-	-	-	NA		Consumer Advisory	and records	~	<u> </u>	_
8				Handwashing sink	s properly supplied and a	accessible	0	0	2	23	0	0	2	no	Consumer advisory provided for raw and un	ndercooked	0	0	4
IN         OUT         NA         NO         Approved Source           9         XX         O         Food obtained from approved source		0	0	_		-	OUT		NO	food Highly Susceptible Populatio	0.03	-	-	-					
10		0	0 😒	Food received at p	proper temperature		0	0		24	0	0	8		Pasteurized foods used; prohibited foods no		0	0	5
11	_	0 0	減っ		ition, safe, and unadulte available: shell stock tag		0 0	0 0	5	-		OUT		NO	Chemicals		-	-	
			NA NO	destruction Protection	ction from Contamina	tion	-	-	_	25	0		K     Food additives: approved and properly used		0	oT	_		
13	0	0	巅	Food separated an				0		26	宸	0			Toxic substances properly identified, stored		0	ŏ	5
14 )	_	_	0		aces: cleaned and sanitiz of unsafe food, returned		-	0	5		IN		NA	NO	Conformance with Approved Pro- Compliance with variance, specialized proc			_	_
15	2	٥		served	or unsale rood, returned	rood not re-	0	0	2	27	0	0	黨		HACCP plan	ess, and	0	٥	5
			God	d Retail Practic	es are preventive n	neasures to co	ntro	l the	intro	oduc	tion	of p	atho	jens	, chemicals, and physical objects in	nto foods.			
									ar/Al			ICE	3						
_			00	T=not in compliance Com	pliance Status	COS=corre	cted o	R R	during WT	inspe	ction				R-repeat (violation of the same of Compliance Status		COS	R	WT
	_	OUT	De etc. de		Food and Water						0	UT			Utensils and Equipment			-	
28		응	Pasteunz Water and	ed eggs used where d ice from approved	source		8	00	2	4	s   (				nfood-contact surfaces cleanable, properly o and used	Sesigned,	0	이	1
30		0 OUT		obtained for special	ized processing method: mperature Control	;	Ő	Ō	1	4	5 (	o v	Varewa	shin	g facilities, installed, maintained, used, test s	strips	0	0	1
					; adequate equipment fo	r temperature	0	0	2	4	7 0	O Nonfood-contact surfaces clean		-	0	0	1		
31		-	control	-	- h - h - l d		-					UT			Physical Facilities		_		
32	_			t properly cooked fo thawing methods u			00	8	1	4			Hot and cold water available; adequate pressure     Plumbing installed; proper backflow devices			8	허	2	
34	1	0		eters provided and	accurate		0	0	1	5		o s	iewage	and	waste water properly disposed		0	0	2
35	-		Ened		I Identification	ands as with the	-	0	_	5	_	_			s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
- 35		O	Pood prop		al container; required rec		0	<u> </u>	1	5			-		ities installed, maintained, and clean		0	8	1
36	_		Insects, n	dents, and animals			0	0	2	5	-	-			ntilation and lighting; designated areas used	1	ŏ	ŏ	1
37	·	0	Contamin	ation prevented dur	ing food preparation, sto	rage & display	0	0	1		0	υт			Administrative Items				
38	_	-		cleanliness			0	0	1	5	_	_		-	nit posted		0	0	0
39	_			oths; properly used fruits and vegetable			00			54	\$ (	0 N	lost re	cent	Compliance Status		O YES		
-40		OUT			r Use of Utensils		Ŭ		·						Non-Smokers Protection Act				

allure 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. 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 anner 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 port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

0 0 1 0 0 1 0 0 1 0 0 1

41 O In-use utensils; properly stored
 42 O Utensils, equipment and linens; properly stored, dried, handled
 43 O Single-use/single-service articles; properly stored, used
 44 O Gloves used properly

57 58 59

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

	_ 04/22/2022		04/22/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	r website, http://tn.gov/health/article/eh-foodservie	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629
	Please call ( ) 4232098	110 to sign-up for a class.	

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



#### Establishment Information

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Establishment Name: S & S Shaved Ice Establishment Number #: 605313054

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.	
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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info	rewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Triple sink (NOT SET UP)	Chlorine						

quipment l'emperature				
Description	Temperature (Fahrenheit)			

Food Temperature	State of Food	Temperature (Fahrenheit

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



#### Establishment Information

Establishment Name: S & S Shaved Ice

Establishment Number : 605313054

#### Comments/Other Observations

1: (IN): PIC has Active Managerial Control of food systems in FSE.

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: Proper hand washing 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: source approved.

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.

13: (NA): No raw animal food present.

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: (NÓ) No raw animal foods cooked during inspection.

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

18: (N.Á.) 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: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

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.

27: (NÁ) 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: S & S Shaved Ice

Establishment Number : 605313054

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: S & S Shaved Ice Establishment Number #: 605313054

SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

#### Additional Comments