

Risk Category

01

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
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Establishment Name	The Epicurean I	Restaurant	Type of Esta	hlishmant	O Fermer's Mark © Permanent		[3		
Address	4301 Ringgold F	Rd.			Type of Esta	ionsimilent	O Temporary	O Seasonal	J
City	Chattanooga		Time in C	1:00 PM	AM / PM	Time out	02:00 PM	AM / PM	
nspection Date	04/27/2021	Establishment #	605005784	Emba	rgoed 3				
Purpose of Inspection	MRoutine OF	Follow-up	O Complaint	O Prelimin	ary	O Consult	tation/Other		

Number of Seats 152 ase Control and Prevention

Follow-up Required

**O**3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	≱in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	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	<b>X</b>	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	38	Food received at proper temperature	0	0	
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	0	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	300	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	涎	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	0	菜	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	3%		Food additives: approved and properly used	0	0	
26	2	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

级 Yes O No

			GÖ	D R	Эľ.	W.	PRAG	HE	E <b>S</b>			
		OUT=not in compliance COS=corre					spectio	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT	1Г			Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [		OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0		1	1 [	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	ы	•
29		Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_		'
30	0	Variance obtained for specialized processing methods	0	0	1	1 [	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
	OUT	Food Temperature Control				1 L	40	•	yvarewasinig lacilioes, liistalieu, maintaineu, useu, test surps	_		'
		Proper cooling methods used; adequate equipment for temperature			_	1 Г	47	0	Nonfood-contact surfaces clean	0	o	1
31	0	control	0	0	2	Ιħ		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1 ľ	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ŏ	ŏ	1	1 h	49		Plumbing installed: proper backflow devices	ŏ	ŏ	2
34	_	Thermometers provided and accurate	0	0	1	1 h	50	0	Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		1 1	51	ō	Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination				1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	][	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	왮	Contamination prevented during food preparation, storage & display	0	0	1	1 [		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [	55	0	Current permit posted	0	ा	_
39	126	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0	U
40	0	Washing fruits and vegetables	0	0	1	1 [			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1 1			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	×	ा	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [	58		Tobacco products offered for sale	0	ा	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 "						

conspicuous manner. You have the right to request a hearing regarding this re 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

04/27/2021

Date Signature of Environmental Health Specialist

04/27/2021

Signature of Person In Charge

Date

\*\*\*\* 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: The Epicurean Restaurant

Establishment Number #: |605005784

NSPA Survey	<ul> <li>To be comp</li> </ul>	pleted if #57 is	"No"
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Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-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.

Garage 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 ( Fahrenhelt)			
Dish Machine			194			

Equipment Temperature						
Description	Temperature (Fahrenheit)					
See remarks						

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Salmon	Cold Holding	40
Dairy	Cold Holding	39
Chicken Kabobs	Cold Holding	39
Pork	Cold Holding	39
Mashed Potatoes	Hot Holding	150
Cooked Greens	Hot Holding	167
Baked Fish	Cooking	174
*Cottage Cheese	Cold Holding	47
*Cole Slaw	Cold Holding	48
*Chicken Livers(Embargoed)	Hot Holding	94

Observed Violations
Total #   4
Repeated # ()
19: Chicken livers sitting out at room temperature 94° F. Must be hot held at 135° F or above. (Embargoed) 20: Cole slaw holding at 48° F on cookline. Cottage Cheese holding at 47° F on cookline. Check cooler unit for proper operation.
37: Personal beverages not properly stored and dispensed from unapproved container. Numerous uncovered/unprotected food products in walk in freezer and cooler. Food products stored on floor in walk in. Must be 6" off floor. 39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

<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: The Epicurean Restaurant

Establishment Number: 605005784

## 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): 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.
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment using TPHC to hold cut leafy greens and sliced tomatoes at salad station.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

## Additional Comments

See last page for additional comments.

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

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

Establishment Name: The Epicurean Restaurant					
Establishment Number: 605005784					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information							
Establishment Name: The Epicurean Restaurant							
Establishment Number #:	605005784						
100							
Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						