

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Nic & Norman's Establishment Name Permanent O Mobile Type of Establishment 1386 Market St O Temporary O Seasonal Address Chattanooga Time in 01:00 PM AM / PM Time out 01:30; PM City 01/13/2022 Establishment # 605302912 Embargoed 5 Inspection Date Routine 類Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

rted to the Centers for Dis

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe					*con	ecte	d on-si	te dur	ing ins	spection R=repeat (violation of t
					Compliance Status	COS	R	WT] [Compliance Status
	IN	оит	NA	NO	Supervision				11		IN	оит	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)
1	83	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Н	16	滋	0	0	0	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health		-				*		ŏ	_	Proper reheating procedures for hot ho
2	30	0			Management and food employee awareness; reporting	0	ТО	\Box	11						Cooling and Holding, Date Marking
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	NO	a Public Health Con
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	0	×	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	ТО	5		19	X	0	0	0	Proper hot holding temperatures
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1°		20	24	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 I	21	X	0	0	0	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0		1 1	22	0	0	×	0	Time as a public health control: proced
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н		_	OUT		NO	Consumer Advisor
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	11					110	Consumer advisory provided for raw ar
Ť	IN		NA	NO	Approved Source	Ť	-	-	11	23	×	0	0		food
9	黨	0			Food obtained from approved source	0	ТО	\Box	11		IN	OUT	NA	NO	Highly Susceptible Popu
10	×	0	0	0	Food received at proper temperature	0	0	1	П	~	0	$\overline{}$	323		Destructed from the control of the different
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	o	0	500		Pasteurized foods used; prohibited foo
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0]	П		IN	оит	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	3%		Food additives: approved and properly
13	黛	0	0		Food separated and protected	0	0	4	1 I	26	X	0			Toxic substances properly identified, st
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 I		IN	OUT	NA	NO	Conformance with Approved
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	11	27	0	0	×		Compliance with variance, specialized HACCP plan
_							_			-				_	

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	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	80	0	0	0	Proper reheating procedures for hot holding	0	0	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	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	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

Good Retail Practices are preventive measures to control the introduction of pathogens, chemi

			GOO	OD R	a/.	L PR	AG.	ΠG	E3	
		OUT=not in compliance COS=come	cted o					R-repeat (violation of the same code pr		
		Compliance Status	COS	R	WT		Compliance Status			
OUT Safe Food and Water							OUT		Utensiis and Equipment	
28	0	Pasteurized eggs used where required	0		1	4	6 /	0	Food and nonfood-contact surfaces cleanable, properly design	
29		Water and ice from approved source	0	0	2	Ľ	٠.'	•	constructed, and used	
30		Variance obtained for specialized processing methods	0	0	1	4	6 5	100	Warewashing facilities, installed, maintained, used, test strips	
OUT		Food Temperature Control				Ľ	٠ (90	vvarewasinig lacilices, ilistalieu, maintanieu, useu, test solps	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	0 2	4	7 1	X.	Nonfood-contact surfaces clean	
"	•	control	١٠	١٧	*		0	TUK	Physical Facilities	
32	0	Plant food properly cooked for hot holding	0	0	1	4	8 (0	Hot and cold water available; adequate pressure	
33	0	Approved thawing methods used	0	0	1	4	9 (0	Plumbing installed; proper backflow devices	
34	0	Thermometers provided and accurate	0	0	1	5	0 0	0	Sewage and waste water properly disposed	
	OUT	Food Identification				5	1 (0	Toilet facilities: properly constructed, supplied, cleaned	
35	0	Food properly labeled; original container; required records available	0	0	1	5	2	0	Garbage/refuse properly disposed; facilities maintained	
	OUT	Prevention of Feed Contamination				5	3	0	Physical facilities installed, maintained, and clean	
36	0	Insects, rodents, and animals not present	0	0	2	5	4 (0	Adequate ventilation and lighting; designated areas used	
37	0	Contamination prevented during food preparation, storage & display	0	0	1		0	UT	Administrative Items	
38	0	Personal cleanliness	0	0	1	5	5	0	Current permit posted	
39	0	Wiping cloths; properly used and stored	0	0	1	5	6 0		Most recent inspection posted	
40		Washing fruits and vegetables	0	0	1				Compliance Status	
	OUT	Proper Use of Utensils					\neg		Non-Smokers Protection Act	
41	0	In-use utensils; properly stored	0	ТО	1	5	7		Compliance with TN Non-Smoker Protection Act	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	5			Tobacco products offered for sale	
43	0	Single-use/single-service articles; properly stored, used	0	0	1	5	9		If tobacco products are sold, NSPA survey completed	
44	0	Gloves used properly	0	0	1	_				

ser and post the most recent inspection report in a conspicuous manner. You have the right to request a hi within ten (10) days of the date of the sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

01/13/2022

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Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nic & Norman's
Establishment Number #: 605302912

ı	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 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.	
ı	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)						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chili	Reheating	89				
Meatloaf	Cold Holding	39				
Salmon	Cold Holding	36				
Tomato	Cold Holding	38				
Mac and cheese	Hot Holding	148				
Greens	Cold Holding	37				
Beef	Cold Holding	37				
Short rib	Hot Holding	157				
Chicken		37				
Dairy	Cold Holding	38				

Observed Violations							
Total # 2							
Repeated # ()							
46: Observed contamination risk at dish machine.							
47: Nonfood-contact surfaces soiled/ dirty.							

[&]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: Nic & Norman's Establishment Number: 605302912

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (IN) All food received was in good condition and at the proper temperature.
- 11: (IN) All food was in good, sound condition at time of inspection.

12:

- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: 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:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Nic & Norman's	
Establishment Number: 605302912	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: Nic & Norman's							
Establishment Number #: 605302912		The state of the s					
Sources							
Source Type: Water	Source:	Public					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							