TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPOR

Chinese State					FOOD SERVICE ESTA	BLI	SH	M	EN'	T II	NS	PEC	TI		ORE		_
Esta	wiish	umen	t Nar		Scooter's Coffee #388									O Fermer's Merket Food Unit ent @ Permanent O Mobile		ſ]
Addr					7318 Shallowford Rd				_	Ту	pe of	Establ	ishme	O Temporary O Seasonal	J		<i>」</i>
City	000				Chattanooga	02	2:2	5 F	PM	A	M/P	мт	me o	ut 03:00; PM AM / PM			
Insp	tin	n Da	de.		07/06/2021 Establishment # 605303389	_					ed (110 01				
			spect		Routine O Follow-up O Complaint	-		- O Pr					Cor	nsultation/Other			
					≤1 O2 O3			04		,				up Required O Yes 🕅 No Number of	Seats	0	
1 John	Risk Category Image: 1 O 2 O 3 O 4 Follow-up Required O Yes No Number of Seats O Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. Image: Control and Prevention and Prevention and Prevention are control measures to prevent illness or injury.																
				as c	FOODBORNE ILLNESS RIS												
				algnat	ed compliance status (IK, OUT, KA, HO) for each numbered item.	. For	liems	mark	ed 01	л, н	ark C	OS or P	for e	ach item as applicable. Deduct points for category or subca)	
IN	in co	ompli	ance		OUT=not in compliance NA=not applicable NO=not observed Compliance Status	-	R)S=co	rrecte	id on-	site dur	ing ins	spection R=repeat (violation of the same code provi Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision				Γ	IN	out	r na	NO	Cooking and Rohesting of Time/Temperature Control For Safety (TCS) Foods			
		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0				Proper cooking time and temperatures	0	8	5
2			NA	NO	Employee Health Management and food employee awareness, reporting	0	о	_	17	0	0	22	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	_	0	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	out	r na	NO	a Public Health Control			
4			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0			18 19	0	8	区		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	1	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	Ö	5
	X	0	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0		21	0	0			Proper date marking and disposition Time as a public health control: procedures and records	0	0	
	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	out	100	NO	Consumer Advisory		-	
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9			0	~	Food obtained from approved source Food received at proper temperature	00	0		F	IN	OUT	-	NO	Highly Susceptible Populations			
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0			Pasteurized foods used; prohibited foods not offered	0	0	5
		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	001			Chemicals			
13	0	0	NA 爲	NO	Protection from Contamination Food separated and protected	0	0	4	25	0	8		·	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
	_		0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	-	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served	0	0	2	27	0	0	2		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntrol	l the	intr	oduc	tion	n of j	patho	gens	s, chemicals, and physical objects into foods.			
							D RI					3					
		_		00			R							R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	-	OUT		eurize	Safe Food and Water d eggs used where required	0	0	1	L			Food a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0		1
25		0	Wate	er and	ice from approved source btained for specialized processing methods	0	0	2	\vdash	+	- (and used	0	0	
	_	OUT			Food Temperature Control	-				_	-			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
31		0	contr		oling methods used; adequate equipment for temperature	0	0	2	4	_	NUT	VOITIOO	GHCOI	Physical Facilities	ľ		1
32	_				properly cooked for hot holding thawing methods used	00	0	1		_				I water available; adequate pressure stalled; proper backflow devices	8	0	2
34	-		Then		ters provided and accurate Food Identification	0	O O 1 50 O Sewage and waste water properly disposed								0	0	2
35	_			l prop	erly labeled; original container; required records available	0	0	1		_	_			use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination	-					-		·	lities installed, maintained, and clean	0	0	1
36	;	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0	Adequa	ste ve	ntilation and lighting; designated areas used	0	0	1
37	·	0	Cont	amina	tion prevented during food preparation, storage & display	ο	0	1		0	TUC			Administrative items			
38	_	-	-		leanliness ths; properly used and stored	00	0	1						nit posted inspection posted	0	0	0
40	,	0	Was	- X	ruits and vegetables		õ		Ë	*	<u> </u>	mode re	vent	Compliance Status			WT
41	_	OUT		e ute	Proper Use of Utensils nsils; properly stored	0		1	5	7	- (Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	8	
42		0	Uten	sils, e e-use	guipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0	1	5	8 9		Tobacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
44					ed properly		ŏ										
servi		tablis	shmen	t perm	tions of risk factor items within ten (10) days may result in suspens it. Items identified as constituting imminent health hazards shall be	corre	cted is	mmed	iately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishment perr	nit in a	consp	icuous
maren repor	~	nd po C.A. 1	st the section		recent inspection report in a conspicuous manner. You have the right 14-703, 97 14-706, 68-14-308, 68-14-709, 68-14-711, 68-14-715, 68-14-719			tahe	aring	regard	ting ti		rt by f	Ning a written request with the Commissioner within ten (10) day	rs of th	e date	of this
7	\sum	ヤ			07/0	6/2	021	_	(\leq	_/	N	9		07/0)6/2	2021

07/06/2021

Signature of Person In Charge

Date	Signature of Environ	mental Health Specialist	

Date

···· ,	Additiona	I food s	safety i	nforma	tion ca	in be fo	ound on	our	website	http:	//tn.g	ov/he	alth	/artic	:le/eh	1-food	lservi	ce ****	

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	RDA 629	
(Net. 0-10)	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: Scooter's Coffee #388 Establishment Number #: 605303389

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	QA	200								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach-in cooler (Back)	39

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Milk	Cold Holding	39					
Oat milk	Cold Holding	41					
Cream	Cold Holding	40					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Scooter's Coffee #388

Establishment Number : 605303389

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Good hand washing observed of staff.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods. (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: Harvest Roasting, Mayfield
- 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.
- 13: (NA) No raw animal foods served.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) 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: 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: (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: (NA) 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: Scooter's Coffee #388 Establishment Number : 605303389

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Scooter's Coffee #388

Establishment Number # 605303389

Sources				
Source Type:	Water	Source:	Tennessee American	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments