

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit State of Confusion Establishment Name Permanent O Mobile Type of Establishment 301 E. Main Street O Temporary O Seasonal Address Chattanooga Time in 11:18 AM AM / PM Time out 11:40; AM

09/11/2023 Establishment # 605255858 Embargoed 0 Inspection Date

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 270 04

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	/ed		C	0 5 =co	rrecte	d on-
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	ου
1	838	0			Person in charge present, demonstrates knowledge, and	0	0	5			L
_		_			performs duties		Ľ	Ľ	16	0	0
	IN	OUT	NA	NO	Employee Health				17	0	0
2	186	0			Management and food employee awareness; reporting	0	0				
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OU
	IN	OUT	NA	NO	Good Hygienic Practices				18		0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	25	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0
6	100	0		0	Hands clean and properly washed	0	0		22	0	0
7	7 8K O		0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	"	_	_
•	580	_	•	_	alternate procedures followed		_			IN	ΟU
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0
	IN		NA	NO	Approved Source		_	=			_
9	200	0			Food obtained from approved source	0	0			IN	OU
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	١٧
12	33	0	0	0	Required records available: shell stock tags, parasite	0	0	1 1		IN	our
••		_	_	_	destruction		Ľ	ш			1
	IN	OUT		NO	Protection from Contamination	_		_	25		0
13	麗	0	0		Food separated and protected	0	0	4	26	黨	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OU
15	333	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0
	~	•			served			-	1 1-	_	ľ

					Compliance Status	cos	R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20		0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25		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

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO	D R	3/
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WI
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	1
44		Gloves used properly	-	0	1

		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0		0	0	2
51	0		0		- 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

n report in a conspicuous manner. You have the right to request a hearing rega I, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

09/11/2023 Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

09/11/2023

**** 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: State of Confusi				
Establishment Number #: [605255858				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fair	renheit)
	,,,			
Equipment Temperature				
Description			Temperature (Fah	renhelt)
			_	
Food Tomporature				
Food Temperature Description		State of Food	Temperature (Fah	
Decomption		state of Food	Temperature (Pan	reminent/
I			1	

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
36:
37:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: State of Confusion	
Establishment Number: 605255858	
Comments/Other Observations	
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Additional Comments	

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Establishment Name: State of Confusion				
Establishment Number: 605255858				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: State of Confusion							
605255858	Establishment Number #: 605255858						
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Cold case sour cream 36°. High temp dish machine a	after 3 tries reached 160°						