TENNESSEE DEPARTMENT OF HEALTH DVICE ESTABLISHMENT INSPECTION REPORT

AND A			D		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCORE							
Establishment Name					River Street	iver Street Deli O Farmer's Market Food Unit Type of Establishment O Mobile							9	1						
Address 151 River St.					O Temporary O Seasonal															
City	,				Chattanooga		Time in	01	L:3	0 P	M	AJ	M/P	M Ti	me o	ut 02:30: PM AM / PM				
Inst	vectio	n Da	te		04/18/202	3 Establishment #	60512070	1			Emba	race	d C	C						
Pur	pose	of In	spect		Routine	O Follow-up	O Complaint			O Pre) Co	nsultation/Other				
		egon			01	802	03			04		,				up Required 🕱 Yes O No	Number of S	eats	49	
		_	isk i	acto	ors are food prep	aration practices a	and employee	beha	vior	s mo	st c	min	non	y rep	orte	d to the Centers for Disease Cont	rol and Prevent	lion	_	
				as c	ontributing facto											control measures to prevent illus	ss or injury.			
		(Ha	rk de	elgnet	ed compliance status											ech itom an applicable. Deduct points for	category or subcate	gory.)		
IN	⊨in c	ompili	noe			e NA=not applicable liance Status	NO=not observe	d COS	L D I		\$ <u>=</u> @	recte	d on-	site dur	ing int	spection R=repeat (violation of th Compliance Status			e I	WT
	IN	OUT	NA	NO	comp	Supervision		003	- 1		h	IN	~	T NA	NO	Cooking and Reheating of Time/		000	~ 1	
1	黨	0				esent, demonstrates kn	owledge, and	0	0	5						Control For Safety (TCS)	Foods		_	
-	IN	OUT	NA	NO	performs duties	Employee Health		-		-		00	0			Proper cooking time and temperatures Proper reheating procedures for hot hok	ling	00	응	5
	X					od employee awarenes	ss; reporting	0		5		IN	ουι	T NA	NO	Cooling and Holding, Date Marking				
3	<u>×</u>	0	NA		Proper use of restric	tion and exclusion d Hygienic Practices		0	0	_	18	0	0	0	54	Public Health Centr Proper cooling time and temperature	ol	0		
4	20	0	-	0	Proper eating, tastin	g. drinking, or tobacco			0	5	19	0	12	0		Proper hot holding temperatures		0	0	
5	XX IN		NA			yes, nose, and mouth g Contamination by	Hands	0	0	-		0	1X O		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	×	0			Hands clean and pro	operly washed		0	-	5	22		0		0	Time as a public health control: procedu	res and records	_	0	
7	鬣	0	0	0	alternate procedures			0	0			IN	out	T NA	NO					
		OUT	NA	NO		properly supplied and a Approved Source	occessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and food	d undercooked	0	0	4
	黨		0		Food obtained from Food received at pro			00				IN	OUT	-	NO	Highly Susceptible Popula	rtions		_	
11	×	ŏ			Food in good conditi	ion, safe, and unadulter		ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited food	s not offered	0	٥	5
12	0	0	×	•	Required records av destruction	ailable: shell stock tage	s, parasite	0	0			IN	ουτ		NO	Chemicals				
13		OUT	NA	NO	Protect Food separated and	tion from Contamina protected	tion	0	0	4	25 26	0 ()	0		J	Food additives: approved and properly u Toxic substances properly identified, sto		8	응	5
14	x	ŏ	ŏ		Food-contact surface	es: cleaned and sanitiz		ŏ	_	5		IN		T NA	NO	Conformance with Approved F	rocedures	Ť,	_	
15	X	٥			Proper disposition of served	f unsafe food, returned	food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized p HACCP plan	rocess, and	0	٥	5
				Goo	d Retail Practice	are preventive m	essures to co	ntro	the	intre	duc	tion	of	natho	Gent	s, chemicals, and physical object	a into fooda.			
				_	a restain Plactice	and protonation				ar/Al			_	-	gena	e, chemicalis, and physical object				
				00	F=not in compliance		COS=corre	cted or	n-site	during						R-repeat (violation of the san	ne code provision)		_	
		OUT				iance Status ood and Water		COS	R	WT	H	0	UT			Compliance Status Utensils and Equipment		cos	R	WT
	8				d eggs used where r ice from approved s				8		4	5 8				onfood-contact surfaces cleanable, proper and used	1y designed,	0	0	1
_	0				btained for specialize	ed processing methods	i	ŏ	ŏ	1	4	5 (_			g facilities, installed, maintained, used, te	st strips	0	0	1
	4		Prop	er coo		perature Control adequate equipment fo	r temperature	0	0	2	4	7 0	0	Nonfoo	d-cor	ntact surfaces clean		0	0	1
	1	-	contr		property analysis far.	hat halifage		-					UT		# eeld	Physical Facilities				
_	3				properly cooked for I thawing methods use			0	0	1	4					d water available; adequate pressure stalled; proper backflow devices			8	2
3	4	O OUT	Then	mome	eters provided and ac	courate		0	0	1	5	_	-			I waste water properly disposed es: properly constructed, supplied, cleane	d		00	2
3	5		Food	prop		container; required reco	ords available	0	0	1	5	_	_			use properly disposed; facilities maintaine		0	0	1
		OUT		. prop		Food Contamination		-		-	5		-		-	ilities installed, maintained, and clean		0	0	1
3	36		Insects, rodents, and animals not present		0	0	2	-	54 O Adequate ventilation and lighting; designated areas used		sed	0	0	1						
3	37		Cont	amina	ition prevented durin	g food preparation, stor	rage & display	0	0	1		0	UT			Administrative items				
_	8	-			leanliness			0	0	1	5		0	Current	t perr	mit posted		0	0	0
_	9 0				ths; properly used ar ruits and vegetables	nd stored		0	8		54	\$ (0	Most re	cent	inspection posted Compliance Status			O NO	WT
	OUT				Proper	Use of Utensils					Non-Smokers Protection Act						_			
		sils, e		properly stored, dried,		0	00	1	5	57 Compliance with TN Non-Smoker Protection Act 58 Tobacco products offered for sale				80	8	0				
4	3					es; properly stored, use		0	0	1	5	5	Ī	if tobac	co pr	roducts are sold, NSPA survey completed	1	0	0	

lation of an identical risk factor may result in revocation of your foor quired to post the food service establishment permit in a conspicuous request with the Commissioner within ten (10) days of the date of this at in s our food se rvice ds si be corre tely or o ort in a co US 11 You have the right to request a hearing rega ng this re set by 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

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es used properly

In Charge

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04/18/2023

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	10102

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: River Street Deli Establishment Number #: 605120701

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)				
Three comp sink	QA	200					
Dishmachine	chlorine	100					

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	1

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Chicken salad-2 dr tall	Cold Holding	41
Potato salad-2 dr tall	Cold Holding	38
Raw shell eggs-walk in	Cold Holding	41
Hot dog-walk in	Cold Holding	41
Sliced tomatoes-on counter	Cold Holding	66
Pimento cheese-on counter	Cold Holding	66
Coleslaw-prep top	Cold Holding	41
Meatloaf	Hot Holding	141
Chicken salad-display case	Cold Holding	41
Egg salad-display case	Cold Holding	41
Deli meat-small display case	Cold Holding	41
Potato leak soup	Hot Holding	147
Deli meat-1 dr small	Cold Holding	41

Total # 6

Repeated # ()

19: Tray of baked chicken sitting on top of steam well at 100F. Employees stated it was prepared approx 30 min ago and was placed there in an attempt to maintain hot on top of well. Chicken was placed in pan inside well for proper hot holding at 135F or above.

20: Pimento cheese, sliced swiss cheese, sliced tomatoes, cut leafy greens all sitting on counter with out temperature control. Maintain TCS foods cold at 41F or below. Discussed using time as a public health control as an option, and using ice baths to maintain cold. Owner stated he will attempt ice baths going forward.

37: Boxes of bread on floor in dry storage area. Store food six inches off floor.

41: Discontinue storing knives in between equipment. Store in a manner that will prevent contamination.

45: Replace cracked lids on bulk storage containers.

53: Clean dust accumulation from ceiling over warewashing area

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: River Street Deli

Establishment Number : 605120701

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) an employee illness policy is posted.

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 proper handwashing by employees.

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 obtained from approved source

- 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: (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 cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspecion.
- 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: River Street Deli

Establishment Number : 605120701

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: River Street Deli Establishment Number #: 605120701

Sources			
Source Type:	Food	Source:	What chefs want-produce
Source Type:	Food	Source:	TN Hotel
Source Type:	Food	Source:	US Foods
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	

Additional Comments