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