TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name								_				Farmer's Market Food Unit Ø Permanent O Mobile	/ 8	~				
Address 2000 E. 23rd St. Suite-A								_	Тур	e of E	Establi	shme	O Temporary O Seasonal			•		
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Inspection Date 07/20/2021 Establishment # 605260552 Embargoed																		
Purpose of Inspection Routine O Follow-up O Complaint					O Pro					Cor	nsuitation/Other				_			
Risk Category O1 322 O3					O 4							mber of Sea	_	8	_			
		Ris												I to the Centers for Disease Control and control measures to prevent illness or in		n		
		M - 4	dealars	ted compliance status	FOODBORNE ILLNESS P									INTERVENTIONS ach item as applicable. Deduct points for category o	v aubrataa			
IN⊧ir		pīian		OUT=not in compliance	e NA=not applicable NO=not obser	ved		C0						pection R*repeat (violation of the same cos	de provision))		
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1 8	8 0	5		Person in charge pro	esent, demonstrates knowledge, and	0	0	5	16	0	001			Control For Safety (TCS) Foods Proper cooking time and temperatures		010		4
2			IA NO		Employee Health od employee awareness; reporting	0	0		17		ŏ		Â	Proper reheating procedures for hot holding			5	_
3 8				Proper use of restric		ō	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Ti a Public Health Control	ime as			
		UTN			d Hyglenic Practices g. drinking, or tobacco use		0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures			2	1
5 🔊	5 0	5		No discharge from e	yes, nose, and mouth	ŏ		5	20	25	0	0		Proper cold holding temperatures	- 0		п.	
6 C	8			Hands clean and pro			0		21	× 0	0	2		Proper date marking and disposition Time as a public health control: procedures and re			-	
7 8	-	- 1 -	0	alternate procedures		0	0	5				NA		Consumer Advisory			-	
	1 01	UTN	IA NO		properly supplied and accessible Approved Source		0	2	23	0	0	篙		Consumer advisory provided for raw and undercon food	xoked (0	4	
9 X 10 C		2		Food obtained from Food received at pro	oper temperature	0			24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offer	end (0 0	5	۲
11 E	_		£ O		on, safe, and unadulterated railable: shell stock tags, parasite	0	0	5	-	IN	OUT	-	NO	Chemicals	red V		<u>'</u>	-
11	1 01	UTN	IA NO	destruction Protect	ion from Contamination				25	0	0	X		Food additives: approved and properly used	- (010	2	۲
13 🛒 14 C				Food separated and Food-contact surfac	protected es: cleaned and sanitized	0	0		26	_	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		0 0	9	1
15 🕅		_	_	Proper disposition or served	f unsafe food, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, an	nd d	0 0	5	٦
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
reactor (new or to)	Please call () 4232098110	to sign-up for a class.	100.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chattanooga Pizza Co Establishment Number #: 605260552

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 wenty-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.	<u> </u>
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
*Dish Machine	Chlorine	0									

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Meatballs	Cold Holding	39
Sausage	Cold Holding	39
Ground Beef	Cold Holding	37
Dairy	Cold Holding	39
Diced Ham	Cold Holding	40

Total # 8

Repeated # 0

4: Employees consuming beverages in prep area from unapproved container and beverages stored on cutting board/food contact surfaces.

6: Adequate handwashing from employees not observed. Advised on proper handwashing.

14: Sanitizer at dish machine 0 ppm chlorine. Have unit checked to ensure proper operation.

36: Cockroaches noted in dishwashing area and prep areas. Consult with professional pest control service to fully abate insect activity.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

50: Wastewater leak noted at sanitizing compartment at triple sink.

52: Over-accumulation of recyclables noted in refuse area. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects or vermin.

53: Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chattanooga Pizza Co

Establishment Number : 605260552

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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 products obtained from approved sources.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: Chattanooga Pizza Co Establishment Number : 605260552

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Chattanooga Pizza Co

Establishment Number # 605260552

Food	Source:	Approved sources noted
Water	Source:	Public
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments