TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTA					ABI	.15	H	ME	N	r 11	NS	PEC	TI	ON REPORT SCO	DRE			
N.		744	S. C.												1 1			
Esta	abist	hmen	t Nar		8 Fahrenheit Ice Cream						-		E-t-h		O Farmer's Market Food Unit ant O Mobile			
Add	ress				1913 Gunbarrel Rd Ste 105						ТУ¢	xe of	Establ	ishme	O Temporary O Seasonal			/
City					Chattanooga	ein O	02:00 PM AM / PM Time out 02:10: PM AM / PM											
	spection Date 03/17/2023 Establishment # 605303915			_			_		argoe									
			spect		O Routine A Follow-up O Compla			_		limin		-		Cor	nsultation/Other			
		tegor			O1 122 O3			0			,				up Required O Yes 鋭 No Number of	Seats	16	
	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.																	
				as c	FOODBORNE ILLNESS													
		(11	rk de	algaa	ted compliance status (IH, OUT, HA, HO) for each numbered i	lem. Fo			arke	4 00	л, н	ark C	OS or I	t for e	ach item as applicable. Deduct points for category or subca	egory.)	
IN	⊨in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not obs Compliance Status		s ı	R W		\$=000	rrecte	d on-	site dur	ing ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision						IN	out	r NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods		_	
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	0	5		0	0			Proper cooking time and temperatures	0	0	5
2	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	- 0		5	-	17	0	0	X	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	Ĵ
	×	0			Proper use of restriction and exclusion	0	-		5		IN	out	r na	NO	a Public Health Control			
4	IN XX	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use			5		18 19	0	0	义		Proper cooling time and temperature Proper hot holding temperatures	0	0	
	ŝ	0		0	No discharge from eyes, nose, and mouth	ŏ		5	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N N	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0		5	۲.	21	8	0			Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approve alternate procedures followed	d o	0	>	5	-		out	1	NO		Ť	-	
8	N IN	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0)	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0			Food obtained from approved source		5		٦		IN	OUT	-	NO	Highly Susceptible Populations			
	×	0	0	38	Food received at proper temperature Food in good condition, safe, and unadulterated	0			5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0	2			IN		NA		Chemicals			
13		OUT O	NA	NO	Protection from Contamination Food separated and protected	- 0		<u>)</u>	4	25 26	0 度	0	X	l	Food additives: approved and properly used Toxic substances properly identified, stored, used	00	응	5
		ŏ		1	Food-contact surfaces: cleaned and sanitized	ŏ		_	5		IN		r na	NO	Conformance with Approved Procedures	Ť		
15	篾	0			Proper disposition of unsafe food, returned food not re- served	0	4	<u>ا</u> ا	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to	contr	ol t	he i	ntro	duc	tion	of	patho	gens	, chemicals, and physical objects into foods.			
											ACT	_		-				
				00	T=not in compliance COS=c Compliance Status	orrected		ite du R W		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
		OUT	_		Safe Food and Water						0	UT			Utensils and Equipment			
	8 9				ed eggs used where required lice from approved source			3	2	4	5				procession of the surfaces cleanable, properly designed, and used	0	0	1
3	0	OUT	Varia	ance o	obtained for specialized processing methods Food Temperature Control	0	10	2	1	4	6 (0	Warew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods used; adequate equipment for temperature		1	.	2	4	_	_	Nonfoo	d-cor	ntact surfaces clean	0	0	1
	2	0	contr Plant		properly cooked for hot holding	0	+	5	1	4	_		Hot an	d cold	Physical Facilities i water available; adequate pressure	0		2
	3 4		<u> </u>		thawing methods used eters provided and accurate	0		_	1	49	_	_			stalled; proper backflow devices I waste water properly disposed	0	0	2
Ľ	4	OUT	Ther	mom	Food Identification				-						es: property constructed, supplied, cleaned	0	ŏ	1
3	5	0	Food	i prop	erly labeled; original container; required records available	0	0	o l	1	5	2	0	Garbaş	je/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination			-		5	_	_			ilties installed, maintained, and clean	0	0	1
	6	0	Insec	cts, ro	odents, and animals not present		4	2	2	5	4 (° /	Adequ	ste ve	entilation and lighting; designated areas used	0	0	1
	7				ation prevented during food preparation, storage & display				1			UT			Administrative items		_	
_	8 9	-	-		cleanliness https: properly used and stored	0		2	1	5			Ourren Most re	t pern cent	nit posted inspection posted	0	0	0
	0	0			ruits and vegetables				1	É	_				Compliance Status	YES		WT
4	1	OUT	In-us	e ute	Proper Use of Utensils nsils; properly stored	0)	1	5		(Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	_
	2 3	0	Uten	sils, e	equipment and linens; properly stored, dried, handled s/single-service articles; properly stored, used	0			1	54 54	8				ducts offered for sale roducts are sold. NSPA survey completed	0	0	0
	4	ŏ	Glov	es us	ed property		ł		1	<u> </u>	-			and be	and anone, that is and help some proved		-	
															Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man	service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 58-14-706, 68-14-708, 68-14-719, 68-14-719, 68-14-716, 4-5-320.																	
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Signature of	Person In (Charge	

00/11/2020	621-
Date	Signature of Environmental Health Specialist

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

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PH-2267 (Rev. 6-15)	Free food safety training clas Please call (ses are available each mor) 4232098110	th at the county health department. to sign-up for a class.	RDA 629
	Please call (14232090110	to sign-up for a ciass.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: 8 Fahrenheit Ice Cream

Establishment Number #:	605303915
Establishment Hamber #.	00000010

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

ood Temperature	State of Food	Temperature (Fahrenhei
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Establishment Information

Establishment Name: 8 Fahrenheit Ice Cream Establishment Number: 605303915

Comments/Other Observations		
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Additional Comments See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: 8 Fahrenheit Ice Cream Establishment Number : 605303915

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	

Additional Comments

#20 corrected. Cooler not being used. Out of order sign is on the cooler door and cooler is empty.