TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPORT

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT										ON REPORT	SCORE						
Estr	bish	imen	t Nan		Rib And Loi	'n										Fermer's Market Food Unit Permanent O Mobile	9			
	ress				5946 Braine	erd Rd.						Ту;	be of I	Establi	shme	O Temporary O Seasonal				
					Chattanoog	а		11	·1 ·	1. Δ	M					12.20 014				
City									L			_			me o	ut 12:29; PIVI_ AM/PM				
Insp	ectio	n Da	te			23 Establishment #	00500850	T		-	Emba		d U			L				
Puŋ	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risi	: Cat	egon			01	3 82	O 3			O 4							Number of S		12	5
																to the Centers for Disease Control a control measures to prevent illness of		tion		
																INTERVENTIONS				
IN	uin er	(Ch ompili		elg net		nce NA=not applicable	NO=not observe		Boms			_				ach Item es applicable. Deduct points for catego spection R=repeat (violation of the sam		_		
	-1104	Arapas	a 100	_		pliance Status	NO-IN OUSEIN		R		ĨĒ	10000	0.01-0	ane que	ng me	Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temp Control For Safety (TCS) Food				
1	黨	0			Person in charge performs duties	present, demonstrates i	knowledge, and	0	0	5		23	0		0	Proper cooking time and temperatures		0	8	
	IN XX		NA	NO	Management and	Employee Health food employee awaren	ess: recorting	0			17	0	0	0	22	Proper reheating procedures for hot holding		0	0	•
	Ŕ	ŏ				riction and exclusion	eos, reponding	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control	d Time as			
			NA			od Hygionic Practic						区	0	0		Proper cooling time and temperature		0	0	_
4	X	0				ting, drinking, or tobacc reves, nose, and mouth			8	5	19		0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	8	
	IN	OUT	NA	NO	Prevent	ing Contamination b						X		ŏ	0	Proper date marking and disposition		ŏ	ŏ	9
6 7	皇鼠	0 0	0	0	Hands clean and No bare hand con	propeny washed tact with ready-to-eat fo	ods or approved	6	0 0	5	22	0	0	×		Time as a public health control: procedures an	d records	0	0	
1 ° 1		-	•	-	alternate procedur Handwashing sink	res followed is properly supplied and	1 accessible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and und	rcooked	-	-	
	IN	OUT	NA			Approved Source	- accession				23	-	0	2		food		0	0	4
	<u>高</u>		0			m approved source proper temperature			0			IN	OUT		NO	Highly Susceptible Population		-		
11	×	0		~	Food in good cond	tition, safe, and unadult		0	0	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not (offered	0	0	5
	0	0	×	0	destruction	available: shell stock ta		0	0			IN	OUT		NO	Chemicals				
		OUT	NA	NO	Prote Food separated an	ction from Contamin nd protected	ation	0	0	4		0 度	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, u	sed	8	읭	5
14	õ	×	ŏ		Food-contact surfa	aces: cleaned and sanit				5		IN		NA	NO	Conformance with Approved Prece	dures		_	
15	黛	0			Proper disposition served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proces HACCP plan	s, and	0	٥	5
				Goo	d Retail Practic	ces are preventive	measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects int	o foods.			
								GOO	DD R	ar/A	IL PR	ACT	TICE	8						
				00	T=not in compliance	pliance Status	COS=corre	cted o	R R	durin; WT	inspe	ction				R-repeat (violation of the same cod Compliance Status		cos	RI	WT
	_	OUT			Safe	Food and Water				_		0	TUK	_		Utensils and Equipment			~ 1	
2					d eggs used when ice from approved			8	8	1	4	5				infood-contact surfaces cleanable, properly de- and used	signed,	0	0	1
3	0		Varia		btained for special	ized processing methor mperature Control	ds .	Ő	ŏ	1	4	6	-			g facilities, installed, maintained, used, test stri	ps	0	0	1
	_		_	er coo		t; adequate equipment f	for temperature	0	0		4	7 7	0	lonfoo	d-cor	ntact surfaces clean		0	0	1
3		500	contr	lo	-					2			TUK			Physical Facilities				
3	_				properly cooked for thawing methods u				8	1	4	_				f water available; adequate pressure stalled; proper backflow devices		8	윙	2
3	_	0			eters provided and	accurate		0	0	1	5	0	o [8	Sewage	e and	waste water properly disposed		0	0	2
	_	OUT	E e e e			didentification	and an Zable					_				es: properly constructed, supplied, cleaned			0	1
3		O OUT	r 000	prop		al container; required re of Food Contaminati		0	0	1	5		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean		0	0	1
3	_	-	Insec	ts. ro	dents, and animals		en .	0	0	2	5	_				entilation and lighting; designated areas used		ŏ	0	1
3	-	O Contamination prevented during food preparation, storage & display O O 1 OUT Administrative Items			-	-1														
3	_	-			leanliness		-	0	0	1	5	5	0	Current	pern	nit posted		0	0	
3	9	Ó	Wipir	ng cio	ths; properly used			0	0	1						inspection posted		0	0	0
4	-	O OUT	Was	ning fi	ruits and vegetable Prope	s r Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act		YES	NO	WT
4	1	0			nsils; properly store	id .			0		5					with TN Non-Smoker Protection Act		8	0	
4	23					ns; properly stored, drie cles; properly stored, ur			0		5	5 9				ducts offered for sale oducts are sold, NSPA survey completed		8	8	0
					ed properly				ŏ		-								- 1	

alure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food 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 anner 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 port. T.C.A. sections (8-14-703, 68-14-706, 68-14-708, 68-14-713, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

Dum	09/14/2023	\leq					
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****						
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629				
	Please call () 4232098	110 to sign-up for a class.					

2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA 62
-2207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Rib And Loin Establishment Number #: 605068561

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 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)						
Triple sink ADS	Quaternary Chlorine	200 0							

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
Reach in cooler	36				
Walkin cooler	36				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Bbq pork	Hot Holding	166				
Bbq beans	Hot Holding	166				
Slaw	Cold Holding	36				
Potatoe salad	Cold Holding	39				
Green beans	Hot Holding	166				
Corn cob	Hot Holding	155				
Ribs	Hot Holding	166				
Chicken	Hot Holding	165				
Chili	Hot Holding	144				
Hot dogs	Hot Holding	166				
Dressing	Cold Holding	37				
Bake potatoes	Hot Holding	160				
Stew	Hot Holding	144				
Mac cheese	Hot Holding	155				
Mashed potatoes	Hot Holding	160				

Observed Violations

Total # 3

Repeated # ()

14: Dish machine not dispensing 50ppm, was 0ppm. Cannot use until dispensing 50ppm chlorine. Use manual dishwashing sink

31: Cooling pulled pork in hotel pans keep no thicker than 4 inches. Move to cooler once meat reaches 135, was at 100 still at room temp, cooler was 36° 54: Ceiling vents above dish machine area soiled

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Establishment Information

Establishment Name: Rib And Loin

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Comments/Other Observations

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

2: Policy posted

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed between task

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:
- 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: Chicken cooked over 165°
- 17: Ribs reheated immediate service, 144°
- 18: Pulled pork cooling was between 100-140, less than hour
- 19: Food held above 135°
- 20: Cold food held below 41°
- 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: Rib And Loin

Establishment Number : 605068561

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments