

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 46

O Farmer's Market Food Unit Taconooga Remanent O Mobile Establishment Name Type of Establishment 207 A Frazier Avenue O Temporary O Seasonal Address Chattanooga Time in 11:15; AM AM/PM Time out 12:10; PM AM/PM City 07/14/2020 Establishment # 605240837 Embargoed 0

Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

О3

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for each numb

	N≃in o	compli	ance		OUT=not in complia	nce NA=not applicable	NO=not observe	ed		С	05=cc	rrecte	ed on-s	ite dur	ing int	spection R=repeat (
					Com	npliance Status		cos	R	WT	ı⊏					Compliance Stat
	IN	OUT	NA	NC		Supervision					П	IN	оит	NA	NO	Cooking and Reheatin
1	盔	0				present, demonstrates k	nowledge, and	0	0	5	10		_	_	(3)	Control For Saf
_	IN	OUT	NA	NO	performs duties	Employee Health		-	_	_	17	_	0	8	8	Proper cooking time and tem
3	100	-	NA	NV.	Management and	food employee awarene	ee moorting	_	_	_	1 124	10	۳.	-	100	Proper reheating procedures
ŕ	A	_					ss, reporung	0	0	5	ш	IN	ООТ	NA	NO	Cooling and Holding, De
3	×	0			Proper use of rest	triction and exclusion		0	0	*	ш	""				a Public He
Т	IN	OUT	NA	NC	Go	od Hygienic Practice	·s				18	1 100	0	0	0	Proper cooling time and tem
4	100	0		0	Proper eating, tas	ting, drinking, or tobacco	use	0	0	5	19		0	0	0	Proper hot holding temperate
5	*	0		0	No discharge from	n eyes, nose, and mouth		0	0	l °	20	123	0	0		Proper cold holding tempera
	IN	OUT	NA	NC	Prevent	ting Contamination by	y Hands				2.	1 24	0	0	0	Proper date marking and dis
6	100	0		0	Hands clean and	properly washed		0	0		2	0	0	×	0	Time as a public health conti
7	왮	0	0	0		stact with ready-to-eat for	ods or approved	0	0	5	Ľ	_	_		_	
_			_		alternate procedu				_			IN	OUT	NA	NO	Consume
8	100	0			Handwashing sink	ks properly supplied and	accessible	0	0	2	23	×	0	0		Consumer advisory provided
	IN	OUT	NA	NC		Approved Source			_	_		-	_	_		food
9	黨	0				m approved source		0	0			IN	OUT	NA	NO	Highly Suscepti
10	0	0	0	20		proper temperature		0	0] _	24	0	0	326		Pasteurized foods used; proi
11	100	0				dition, safe, and unadulte		0	0	5	ľ	1	ľ	(40)		Pasted ized loods used, pro
12	0	0	×	0	Required records destruction	available: shell stock tag	s, parasite	0	0		П	IN	OUT	NA	NO	Chen
	IN	OUT	NA	NC		etion from Contamin	ation				25		0	X		Food additives: approved an
13	窟	0	0		Food separated a	nd protected		0	0	4	20	1	0		4	Toxic substances properly id
14	0	巡	0	1	Food-contact surf	aces: cleaned and saniti	zed	0	0	5	1 🗆	IN	OUT	NA	NO	Conformance with
15	Ħ	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, s HACCP plan

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	26		Food additives: approved and properly used	0	0	-
26	1	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=con			
		Compliance Status	COS	R	WI
	OUT	Caro roce and crimes			
28		Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	黨	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	335	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	ō	Utensils, equipment and linens; properly stored, dried, handled	0	ō	1
	0	Single-use/single-service articles; properly stored, used	0	0	1
43					

pecti		Compliance Status	cos	R	W.
	OUT	Utensils and Equipment	1		
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a h . 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

07/14/2020

Signature of Person In Charge

Date Signature of Environmental Health Specialist

07/14/2020 Date

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information					
Establishment Name: Ta	conooga				
Establishment Number #:	605240837				

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 (Fahrenheit)					
Dish machine	Chlorine	0						

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes	Cold Holding	40
Shredded cabbage	Cold Holding	40
Raw beef	Cold Holding	40
Queso	Cold Holding	38
Black beans	Cold Holding	39
Chicken stew	Hot Holding	156
Raw shrimp	Cold Holding	38
Rice	Hot Holding	158
Steak	Hot Holding	146
Tortilla soup	Cooling	64
Dairy	Cold Holding	40

Observed Violations
Total # 4
Repeated # 0
14: Dishwasher testing at 0 ppm chlorine.
33: Raw beef thawing at room temperature. Not an approved thawing method.
37: Stainless steel cleaner stored with ready-to-eat vegetables.
45: Cutting board heavily scorred.
43. Cutting board ricavily scorred.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taconooga Establishment Number: 605240837

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Proper handwashing observed.
- 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: 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.
- 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: Proper cooling of tortilla soup observed.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located on menu.
- 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.

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

hment Name: Taconooga hment Number: 605240837 ents/Other Observations (cont'd)	
hment Number: 605240837	
ents/Other Observations (cont'd)	
ents/Other Observations (cont'd)	
onal Comments (cont'd)	
ast page for additional comments.	

Establishment Information Establishment Name: Taconooga Establishment Number #: 605240837 Sources Source Type: Water Source: Public Source Type: Food Source: Prime Meats, Legendary Meats Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**