

Purpose of Inspection

**K**Routine

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rafael's Italian Restaurant Permanent O Mobile Establishment Name Type of Establishment 5032 Ooltewah Ringgold Rd.

O Temporary O Seasonal Ooltewah Time in 12:50 PM AM / PM Time out 02:30: PM AM / PM

02/28/2022 Establishment # 605219119 Embargoed 0 Inspection Date

O Follow-up

Number of Seats 100 Risk Category Follow-up Required 级 Yes O No

O Complaint

O Preliminary

O Consultation/Other

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>¥</b> =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe			С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	斑			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	22			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит		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	0	<b>X</b>	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	X		Food additives: approved and properly used	0	0	5
26	0	280			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

### trol the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment		_	
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	6
56	0	Most recent inspection posted	0	0	·
		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	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cent inspection report in a conspicuous manner. You have the right to request a hearing rega -703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

02/28/2022

Signature of Person In Charge

02/28/2022

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

Date

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.

Date

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Rafael's Italian Restaurant

Establishment Number #: |605219119

# 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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
CL sani bucket	CL	200						

Equipment Temperature							
Description	Temperature ( Fahrenheit)						
Walk in cooler	38						
Low boy	39						
Reach in cooler	38						

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Pasta	Cold Holding	68
Lasgna (room temperature)	Cooling	100
Mushrooms (room temperature)	Cold Holding	69
Dairy (reach in cooler)	Cold Holding	37
Rice mix (walk in cooler)	Cold Holding	37
Raw hamburger (walk in cooler)	Cold Holding	38
Dairy (walk in cooler)	Cold Holding	38
Sliced tomatoes (low boy)	Cold Holding	38
Sliced steak (low boy)	Cold Holding	38
Sliced green pepper (low boy)	Cold Holding	39
Lasgna	Hot Holding	157
Tomato sauce	Hot Holding	160
Raw chicken	Cooking	180
Dairy (walk in cooler)	Cold Holding	38

### Observed Violations

Total # 17

Repeated #

- 1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.
- 6: No observation of handwashing from establishment employees throughout routine inspection. Food prep employees must wash hands after handling raw products to RTE foods, after restroom use, breaks, coming in from outside etc.
- 8: Handsoap and paper towels not available in handsink in rear corner of establishment.
- 11: Raw chicken stored on ground outside of establishment uncovered by walk in cooler. Raw animal products must not be kept outside and stored on the ground to help prevent contamination. 30 pounds of raw chicken embargoed.
- 14: Numerous food and non food contact surfaces dirty throughout establishment. Adequate cleaning and and sanitizing frequency not provided. Outside rear of establishment contains many harborage areas that attract pests. Old dirty equipment, grease buckets, garbage present in outside rear facility. Numerous rodent droppings present on/in food shelves, storage closets, underneath soda fountains, restrooms etc.
- 20: Cooked pasta noodles, garlic oil mixture, cooked sliced mushrooms held at room temperature for entire routine inspection. TCS foods intended for cold holding must be 41°F or below.
- 26: Sanitizer bucket 200+ppm CL. CL used as sanitizer must be between 50-100ppm CL.
- 31: Lasgna left out to cool at room temperature in rear corner of establishment. Not an approved cooling method. Cooked TCS foods not intended to be immedaitely served must be cooled in a cold holding unit, a ice bath, ice wand etc.
- 36: Rodent droppings present in many areas of establishment. Rodent urine smell present in some areas of establishment.
- 37: Multiple TCS foods left uncovered in reach in coolers, low boy coolers, and walk in coolers. Foods held in cold storage must be covered to help prevent contamination.
- 39: Multiple dirty rags on counters and shelves.
- 42: Numerous wet containers stacked—must air dry before stacking.
- 45: Walk in freezer door in poor repair. Does not latch, large gap opening.
- 47: Unit fan cover in walk in cooler dirty. Multiple reach in cooler/low boy coolers dirty.
- 52: Multiple 5 gallon buckets with grease and trash stored outside in the open in rear of facility. Trash/waste products must be properly disposed in a waste container.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations
Total # 17
Repeated # ()
53: Walk in cooler floor dirty with excessive food debris, excessive food debris in
food prep area.
54: Multiple light covers hanging from ceiling in rear of establishment.

<sup>\*\*\*</sup>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: Rafael's Italian Restaurant

Establishment Number: 605219119

# Comments/Other Observations

- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food from approved sources.
- 10: (NO): No food received during 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: See temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.
- 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.

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

Establishment Name: Rafael's Italian Restaura	ant		
Establishment Number: 605219119			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional co	mments.		

Establishment Information

Establishment Information							
	afael's Italian Restaura	nt					
Establishment Number #:	605219119						
Sources							
Source Type:	Food	Source:	US Foods				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						