



**TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

84

Establishment Name Inside Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 800 Chestnut St. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 10:00 AM AM / PM Time out 10:45 AM AM / PM
Inspection Date 11/29/2023 Establishment # 605093457 Embargoed 2
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 50

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status															COS	R	WT												
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties										5														
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting										5														
3	IN	OUT	NA	NO	Proper use of restriction and exclusion																								
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use										5														
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth																								
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed										5														
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed																								
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible										2														
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source																								
10	IN	OUT	NA	NO	Food received at proper temperature										5														
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																								
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																								
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected										4														
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized										5														
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served										2														

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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)							
Compliance Status															COS	R	WT
Safe Food and Water																	
28	OUT				Pasteurized eggs used where required										1		
29	OUT				Water and ice from approved source										2		
30	OUT				Variance obtained for specialized processing methods										1		
Food Temperature Control																	
31	OUT				Proper cooling methods used; adequate equipment for temperature control										2		
32	OUT				Plant food properly cooked for hot holding										1		
33	OUT				Approved thawing methods used										1		
34	OUT				Thermometers provided and accurate										1		
Food Identification																	
35	OUT				Food properly labeled; original container; required records available										1		
Prevention of Food Contamination																	
36	OUT				Insects, rodents, and animals not present										2		
37	OUT				Contamination prevented during food preparation, storage & display										1		
38	OUT				Personal cleanliness										1		
39	OUT				Wiping cloths: properly used and stored										1		
40	OUT				Washing fruits and vegetables										1		
Proper Use of Utensils																	
41	OUT				In-use utensils; properly stored										1		
42	OUT				Utensils, equipment and linens; properly stored, dried, handled										1		
43	OUT				Single-use/single-service articles; properly stored, used										1		
44	OUT				Gloves used properly										1		

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)							
Compliance Status															COS	R	WT
Utensils and Equipment																	
45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										1		
46	OUT				Warewashing facilities, installed, maintained, used, test strips										1		
47	OUT				Nonfood-contact surfaces clean										1		
Physical Facilities																	
48	OUT				Hot and cold water available; adequate pressure										2		
49	OUT				Plumbing installed; proper backflow devices										2		
50	OUT				Sewage and waste water properly disposed										2		
51	OUT				Toilet facilities: properly constructed, supplied, cleaned										1		
52	OUT				Garbage/refuse properly disposed; facilities maintained										1		
53	OUT				Physical facilities installed, maintained, and clean										1		
54	OUT				Adequate ventilation and lighting; designated areas used										1		
Administrative Items																	
55	OUT				Current permit posted										0		
56	OUT				Most recent inspection posted										0		
Compliance Status															YES	NO	WT
Non-Smokers Protection Act																	
57	OUT				Compliance with TN Non-Smoker Protection Act										0		
58	OUT				Tobacco products offered for sale										0		
59	OUT				If tobacco products are sold, NSPA survey completed										0		

Failure 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. 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, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 11/29/2023 Signature of Environmental Health Specialist [Signature] Date 11/29/2023

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

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



Establishment Information

Establishment Name: Inside Restaurant

Establishment Number #: 605093457

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)
Triple Sink	chlorine	100	
Dish Machine (surface temp)	Hot Water		165

Equipment Temperature

Description	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced Tomatoes (salad low boy)	Cold Holding	36
Buttermilk (Reach in)	Cold Holding	40
Dairy (reach in 2)	Cold Holding	41
Cut Leafy Greens	Cold Holding	36
Sliced Tomatoes	Cold Holding	37
Ham (storage)	Cold Holding	41
Bologna (display case)	Cold Holding	41
Mashed Poatoes	Hot Holding	171
Chicken Pot Pie	Hot Holding	168
Green Beans	Hot Holding	189

Observed Violations

Total # 9

Repeated # 0

13: Raw eggs stored above ready-to-eat foods in reach in cooler in dry storage area. Items were moved at time of inspection. (COS)

21: Proper datemarking disposition of expired products not provided. Product was discarded at time of inspection and discussed datemarking procedures with PIC. (Embargoed ~2 lbs.)

34: No thermometers provided in freezer/cooler units in dry storage area.

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

41: In use knife stored between equipment. In us bulk ice scoop stored with handle in product. Store handle up to minimize manual contact with food products.

45: Excessive carbon build up noted on muffin pans.

46: Wash water 90°F at triple sink. Must be 110°F or above. No drainboards provided for triple sink. Must provide 2 attached drainboards on each side of triple sink or provide one drainboard and a movable dish cart.

47: Numerous non-food contact surfaces dirty throughout prep/kitchen areas.

53: Floors dirty behind/underneath equipment. Walls dirty throughout prep/kitchen areas. Walls/floors/ceilings in poor repair throughout kitchen and prep areas.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy. Discussed policy with PIC.
- 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: (IN) Observed employees washing hands as needed during inspection. Proper and adequate 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: (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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 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: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 22: (NA) No food held under time as a public health control.
- 23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 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.

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

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Establishment Number : 605093457

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Source Type: Source:

Additional Comments