# TENNESSEE DEPARTMENT OF HEALTH

ي.	e an	19	Sec. 1			T	ENNESSEE D	)EP/	AR'	тм	EN	тο	)F	HE/	1LT	Г <b>н</b>			
AND A						RVICE EST										RE			
Estal	द्रः blish	imen	t Nan		State of C	confusion						Tur	n of	Establi	ehme	O Fermer's Market Food Unit			
Address 301 E. Main Street 0 Type of Establishment 0 Type of Stablishment 0 Type of Stablis																			
City					Chattanoc	oga	Time	n 02	2:3	1. F	PM	A	M/P	M Tr	me or	ut 02:50; PM AM / PM			
Inspe	etie	n Da	to.		09/06/2	022 Establishe	6052558					argoe							
			spect		ORoutine	留Follow-up	O Complain			- 0 Pr			-		0.000	nsultation/Other			
					01	\$\$2	<b>O</b> 3	•		04	Qual Fills			-			Cante	27	'0
Risk	Cap	-	isk F	acto	ors are food p	reparation pract	ices and employed		vior	na ma				y repo	ortec	to the Centers for Disease Control and Preven			-
				as c	ontributing f											control measures to prevent illness or injury.	_		
		(144	rk der	elgnet	ed compliance s		BORNE ILLNESS R 0) for each numbered lite									INTERVENTIONS ach litem as applicable. Deduct points for category or subcat	egory.	)	
IN-	in co	mpīi	ance			bliance NA=not appli					05=00	mecte	d on-t	site duri	ng ins	pection R=repeat (violation of the same code provis			
	IN	оит	NA	NO	Ga	mpliance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
$\rightarrow$		0				e present, demonstr	ates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
			NA	NO	performs duties	Employee Her	etth	-		Ľ		0	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2		_				nd food employee aw		_	-	5		IN	ουτ		NO	Cooling and Holding, Date Marking, and Time as			
		о 0UT	NA			estriction and exclusi Good Hygionic Pro		0	0		18	5 NX	0	0	0	Public Health Control  Proper cooling time and temperature	0		
4	1	0	-	0	Proper eating, t	asting, drinking, or to	bacco use	0	0	5	19	受	0	0	0	Proper hot holding temperatures	0	0	
	IN	OUT	NA	NO	Preve	om eyes, nose, and nting Contaminat			0		20		8			Proper cold holding temperatures Proper date marking and disposition	0	00	5
_		0				d properly washed ontact with ready-to-	eat foods or approved	_	0	5	22	2 0	0	×	0	Time as a public health control: procedures and records	0	0	
7		0	0	•	alternate proces	dures followed inks properly supplie		0	0	-		IN	001	-	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Sou	rce			-	23	0.0	0			food	0	0	4
9 ) 10			0			from approved source at proper temperature			00			IN		_	NO	Highly Susceptible Populations			
11 )	$\approx$	0			Food in good or	ondition, safe, and un ds available: shell sto	adulterated	0	-	5	24	-	0	-		Pasteurized foods used; prohibited foods not offered	0	0	•
	iii I	0	O NA	0	destruction	tection from Cont		0	0		25	IN	1	r na		Chemicals Food additives: approved and properly used	0	o	
13	2	0	0	110	Food separated	i and protected			0		26		0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
14	_	_	0			urfaces: cleaned and ion of unsafe food, re		0	-	5		IN	-	r NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	-		
15	8	0			served			0	0	2	27	r o	0	黨		HACCP plan	0	0	5
				Goo	d Retail Prac	tices are preven	tive measures to c	ontro	l the	e intr	oduc	ction	of	patho	gens	, chemicals, and physical objects into foods.			
										ETA				8					
				00	T=not in complian Co	e mpliance Status	COS=con	COS	R	durin WT	inspe	ection				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	OUT	_	au 1972 au	Sat d eggs used wh	te Food and Water	1	0	0	4			UT I	Food ar	ad no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
29	-	0	Wate	r and	ice from approv	ved source	and the section	0	0	Ż		15	0 1			and used	0	0	1
30	_	OUT	varia	nce c		cialized processing m Temperature Com			0	1	4	16	<u>ہ</u>	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31			Prop		oling methods us	sed; adequate equipr	nent for temperature	0	0	2	4	_	1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
32	_	0	Plant	food	properly cooked				0	_	_	18	0			water available; adequate pressure	-	0	
33	_				thawing method eters provided ar			0	00	1		_				stalled; proper backflow devices	0	0	2
		OUT				ood identification			-		5		-			is: properly constructed, supplied, cleaned	0	Ō	
35	_		Food	i prop		ginal container; requir		0	0	1			-	-		use properly disposed; facilities maintained	0	0	1
- 26	_	OUT Si	Incor	de en		n of Food Contam	ination	-		-		_	-			ities installed, maintained, and clean	0	0	1
36	+	8		-	dents, and anim			0	0	2	ŀŀ	-	-	loequa	ne ve	ntilation and lighting; designated areas used	0	0	1
37	-	_				ouring food preparati	ion, storage & display         O         I         OUT         Administrative items           O         O         1         55         O         Current permit posted         O		-		_								
38	_	Ó	Wipir	ng clo	leanliness ths; properly use			0	0	1						inspection posted		0	0
40	_	O OUT	Wast	hing fi	ruits and vegeta	bles per Use of Utensil		0	0	1		-				Compliance Status Non-Smokers Protection Act	YES	NO	WT
41		0			nsils; properly st	ored		_	0			7				with TN Non-Smoker Protection Act	X	2	
42	-	0	Singl	e-use	/single-service a	nens; properly stored articles; properly stor			0	1		3 9				ducts offered for sale oducts are sold, NSPA survey completed		0	0
44	44     O     Gloves used property     O     O     1																		

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 haards 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. 08-14-708, 68-14-709, 68-14-716, 68-14-716, 68-14-716, 68-520.

	09/06/2022	- 09/06/2022
Signature of Person In Charge	Date Signature of Environmental Health Speci	alist Date
	**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-f	oodservice
PL 0007 (P	Free food safety training classes are available each month at the county health depa	rtment.

PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
(19220) (Net. 0-10)	Please call (	) 4232098110	to sign-up for a class.	nun des

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



#### Establishment Information

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Establishment Name: State of Confusion Establishment Number #: 605255858

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

	Observed Violations					
epeated # () 1: 6:	Total # 13					
1: 6:	Repeated # 0					
6:						
	31.					
7:	36:					
	87·					

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#### Establishment Information

Establishment Name: State of Confusion Establishment Number : 605255858

Comments/Other Observations	
Comments/Other Observations         1:         2:         3:         4:         5:         6:         7:         8:         9:         10:         11:         12: (IN) Parasite destruction paperwork available         13:         14:         15:         16:         17:         18:         19:         20:         21:         22:         23: Add asterisk to poached egg on brunch menu         24:         25:         26: (IN) All poisonous or toxic items are properly identified, stored, and used.         27:         58:	
2:	
3.	
4:	
0. 7.	
8.	
9:	
10:	
11:	
12: (IN) Parasite destruction paperwork available	
13:	
14:	
18.	
19:	
20:	
21:	
22:	
23: Add asterisk to poached egg on brunch menu	
24:	
25: 26. (INI) All asis success successis items are unanarly identified, stored, and your d	
26: (IN) All poisonous or toxic items are properly identified, stored, and used.	
27. 57 <sup>.</sup>	
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: State of Confusion

Establishment Number : 605255858

Comments/Other Observations (cont'd)

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

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Establishment Name: State of Confusion Establishment Number #. 605255858

Sources		
Source Type:	Source:	

### Additional Comments