TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	No.	114															^	>	
Establishment Name			Greek Plate Gyros						O Farmer's Market Food Unit Type of Establishment O Mobile						7	Ś			
Adx	fress	i.			811 Market	St.					_					O Temporary O Seasonal	O Mobile O Seasonal _ AM / PM AM / PM Yes No Number of Seats 36 Disease Control and Prevention to prevent illness or injury. Status COS R WT Status COS R WT Status COS R WT seting of Time/Temperature of the same code provision Status Status So O S R g, Date Marking, and Time as ic Health Control O O S S S S g, Date Marking, and Time as ic Health Control S S S g, Date Marking, and records O O S S S S addisposition O O S S S S S addisposition O O S S S S S ad disposition O O S S S S S ad and properly used entry identified, stored, used into foods. S S S bysical objects into foods. S S S S violation of the same code provision) S S S bysical objects into foods. S S S S bysical objects into foods. S S		
City	,				Chattanoog	a	Time in	11	.:15	5 A	Μ	AJ	4 / PI	M Tir	me ou	It 12:00: PM AM / PM			
Ins	pecti	on Da	ate		01/07/202	22 Establishment #						_							
			spec		Routine	O Follow-up	O Temporary O Seasonal Time in 11:15, AM AM / PM Time out 12:00; PM AM / PM Time out 12:00; PM AM / PM Time out 12:00; PM AM / PM Imment # 605263240 Embargoed 0 O Complaint O Preliminary O Consultation/Other O3 0.4 Follow-up Required O Yes No Number of Seas 36 Influeses outbreaks. Public Health Interventions are control measures to prevent lineses or Injury. 36 ODBONNETILLINESS RISK FACTOR'S AND PUBLICHEALTH INTERVENTIONS Monted black plats for estations or Injury. No or estates innowledge, and O 6 Second on-site during inspection Riverset Violation of the same code provision. Violation COS-corrected on-site during inspection Riverset for Beasting of Time/Temperatures 0 0 5 variantes. reporting O 5 Second Health Interventions are cooking time and temperatures 0 0 5 5 variantes. reporting O 5 Second Health Control Second Health Control 5 variantes. reporting O 5 Second Health Control Second Health Control 5												
Ris	k Ca	tegor	y		01	第2	03			04				Fo	ilow-i	up Required O Yes 🕄 No Number of S	Seats	36	
																I to the Centers for Disease Control and Preven	tion	_	
				45 0	ontributing fact				_	_			_	_					
		(M	urik de	algna	ed compliance statu												Holy.		
17	in ¢	:ompii	ance		OUT=not in complian Comp	nce NA=not applicable pliance Status	NO=not observe	_	R		S=cor	recte	d on-s	ite duri	ng ins			R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO		_	_	
1	×	0			Person in charge p performs duties	resent, demonstrates kr	nowledge, and	0	0	5	16	0	0	0	*		0	0	
2		OUT	NA	NO		Employee Health	ss: reporting	0						Ó	X		Ō	Ó	•
3	×	_	1			iction and exclusion	so, reporting			5		IN	ουτ	NA	NO				
ļ			NA			od Hygienic Practice									5				
4	嵐	0				ing, drinking, or tobacco eyes, nose, and mouth	use	0	8	5	20	25	8				0	0	
6	IN XX		NA		Prevent Hands clean and p	ing Contamination by properly washed	Hands	0	0										*
7	×	_	0	0		act with ready-to-eat foo	ds or approved		_	5	22	-					0	0	
8		0		NO		s properly supplied and a Approved Source	accessible	0	0	2	23		_	_		Consumer advisory provided for raw and undercooked	0	0	4
9	嵩	0			Food obtained from	n approved source				-		IN	OUT	NA	_				
		8	0	2	Food received at p Food in good cond	roper temperature ition, safe, and unadulte	rated	0	8	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	٥	5
12	0	0	×	0	Required records a destruction	available: shell stock tag	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
13		OUT		NO	Protect Food separated an	ction from Contamina of protected	ition	0	0	4	25	0 家	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0	ŏ	1	Food-contact surfa	ces: cleaned and sanitiz		ŏ	ŏ	5		N N	OUT	NA		Conformance with Approved Procedures	Ť	<u> </u>	
15	X	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practic	es are preventive n	neasures to co	ntro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						•				TAU				_	_				
				00	T=not in compliance Comp	liance Status	COS=corre		n-site		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_		OUT	_		Safe	Food and Water						0	UT			Utensils and Equipment			
- 1	28 29	0	Wate	er and	d eggs used where lice from approved	source		0	0	2	4	5 0				nfood-contact surfaces cleanable, properly designed, and used	0	٥	1
	90	OUT		ance o		ized processing methods mperature Control	<u>,</u>	0	0	1	44	6	0 V	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	٥	1
;	и	0	Prop		oling methods used	; adequate equipment fo	r temperature	0	0	2	47	_	O N UT	lonfoo	d-con	tact surfaces clean Physical Facilities	0	0	1
	12		Plan	t food	properly cooked for			0		1	41	5 0	0 1			water available; adequate pressure			
	33 34		<u> </u>		thawing methods u eters provided and a			0	0	1	49	_			- T	talled; proper backflow devices waste water properly disposed			
		OUT	_			Identification					51	_	_			is: properly constructed, supplied, cleaned			
-	35	O		1 prop		I container; required rec		0	0	1	53		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean		-	
;	6	-	_	cts, ro	dents, and animals		n	0	0	2	54	_	-			ntilation and lighting; designated areas used	0	0	1
:	97	88	Cont	tamina	ation prevented duri	ing food preparation, sto	race & disclay	0	0	1		0	UT			Administrative items		-	
	38	-			leanliness	ig roos preparatori, oro	iogo a aispiaj	0	0	1	54	_	_	Jurrent	perm	nit posted	0	0	
_	39	Ó	Wipi	ng cic	ths; properly used a			0	0	1	54	_				inspection posted Compliance Status	O YES	0	0
	40 O Washing fruits and vegetables OUT Proper Use of Utensils			0		1						Non-Smokers Protection Act			WI				
_	11		_		nsils; properly store quipment and linen	d s; properly stored, dried,	handled	8	8	1	5	5				with TN Non-Smoker Protection Act ducts offered for sale	8		0
	13	0	Sing	le-use		cles; properly stored, use		0		1	55	F				oducts are sold, NSPA survey completed	ō		_
			-			ems within ten (10) days m	ay result in suspen			_	servic	esta	blish	ment pe	ermit.	Repeated violation of an identical risk factor may result in revo	ation	of you	r food
ser	ice e vier a	stabli and po	shmer ist the	t perm	nit. Items identified as recent inspection rep-	constituting imminent her	alth hazards shall be er. You have the rig	t corre	cted is equest	mmedi	ately (or ope	mation	is shall	cease	e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days	t in a c	onsp	icuous
гер	ML 1	2	sectio		alla	14-708, 68-14-709, 68-14-711	, 68-14-715, 68-14-7	16, 4-5	320.				\sim	2	1) r M.			
							01/0)7/2	022		_		Ó	N	м'		01/0	7/2	
Sig	natu	re of	Pers	ion In	Charge					Date						ental Health Specialist			Date
						Additional food safety	information can	be fo	und o	on ou	r web	site,	http	c//tn.g	ow/h	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
Prezzon (new. 0-10)	Please call () 4232098110	to sign-up for a class.	HDR 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Greek Plate Gyros Establishment Number #: 605263240

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 wenty-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.	
Sarage 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 Wiping Cloth Solution	Chlorine Chlorine	50 100						
	Chionne	100						

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below. Product temperatures taken from					

State of Food Cold Holding	Temperature (Fahrenheit 38
-	38
	00
Cold Holding	38
Cold Holding	38
Cold Holding	37
Hot Holding	198
Hot Holding	189
	Cold Holding Cold Holding Hot Holding

Observed Violatio	ns		

Total # 2

Repeated # ()

37: Food prep at triple sink with sink set up for sanitizing. Must clear triple sink from dishwashing activities before preparing food items.

54: Employee beverages stored in area designated for customer food storage. Keep personal items separated to prevent contamination.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605263240

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (IN): Observed employees washing hands as needed.

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.

13: (IN) All raw animal food is separated and protected as required.

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: (N.O.) No cooling of TCS foods during 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.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: (IN) Establishment does not allow smoking inside facility.

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.

Establishment Information

Establishment Name: Greek Plate Gyros Establishment Number : 605263240

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Greek Plate Gyros

Establishment Number # 605263240

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments