TENNESSEE DEPARTMENT OF HEALTH

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1000 miles

			D		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT										SC SC	SCORE			
Feta	Sish	men	t Nan		Food Work	<s< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>O Farmer's Market Food Unit</td><td>5</td><td>S</td><td></td></s<>										O Farmer's Market Food Unit	5	S	
Addr					205 Manuf	facturers Rd.					_	Тур	xe of E	Establi	shme	O Temporary O Seasonal		J	
	ess				Chattanoo			03	2.0										
City									5.0			-			ne ou	и <u>03:40</u> ; <u>РМ</u> ам / РМ			
Insp	ectio	n Da	rte	-	12/28/20	21 Establishment	60521075	6			Emba	rgoe	d 0						
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other			
Risk	Cat	_			O 1	3 \$2	03			O 4						up Required O Yes 鏡 No Number o	f Seats	22	0
		R	isk F	acto as c	ors are food p ontributing fa	reparation practice ctors in foodborne	s and employee illness outbreak	beha s. P	vior	s mo : He:	et co aith	omm	nonly rven	repo	are	I to the Centers for Disease Control and Prev control measures to prevent illness or injury.	Intion		
																INTERVENTIONS			
		(Me	rk der	lignet	ed compliance st											ach item as applicable. Deduct points for category or sub-	atagory	9	
IN	in co	ompili	ance			iance NA=not applicabl mpliance Status	e NO=not observe	d COS	R)S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code pro Compliance Status		R	WT
Т	IN	OUT	NA	NO		Supervision				_		IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0	_			e present, demonstrates	s knowledge, and	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	+~		
			NA		performs duties	Employee Health				_	17		ŏ			Proper reheating procedures for hot holding	ŏ	00	5
23	_	0		- 1		d food employee aware striction and exclusion	ness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a	•		
		-	NA			ood Hygienic Practi	Ces	-		_	18	0	0	0	23	Public Health Control Proper cooling time and temperature	-	ГО	
4	1	0		0		sting, drinking, or tobac		0	0	5	19	黨	0	0	õ	Proper hot holding temperatures	0	0	
	IN	OUT	NA	-		meyes, nose, and mounting Contamination		0	0	_		12	00	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
_		0		_		f properly washed intact with ready-to-eat	foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	×	0	0	0	alternate proced	ures followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory			
	IN	OUT	NA		Handwashing si	nks properly supplied an Approved Source	id accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	8		0			om approved source		0	00			IN	OUT		NO	Highly Susceptible Populations		_	
10	×	8	0		Food in good co	t proper temperature ndition, safe, and unadu		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
		0	Ж	~	Required record destruction	s available: shell stock t	ags, parasite	0	0			IN	OUT			Chemicais			
13			NA	NO	Prot Food separated	and protected	ination	0	0	4	25	0 賞	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 8	8	5
14	R	ŏ	ŏ		Food-contact su	faces: cleaned and san		ŏ	_	5		ÎN		NA	NO	Conformance with Approved Procedures	Ť	Ţ.	
15	2	0			Proper disposition served	on of unsafe food, return	ed food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_	_		-							-							<u> </u>	
				Goo	d Retail Pract	lices are preventive	e measures to co						_		gens	, chemicals, and physical objects into foods.			
				001	Prot in compliance	ė	COS=corre	GO0 cled o						3		R-repeat (violation of the same code provision)		
	_	OUT				npliance Status e Food and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
21	3	0	Paste		d eggs used whe	ere required			0		4	_	n F			nfood-contact surfaces cleanable, properly designed,	0	0	1
25	_				ice from approve btained for speci	ed source alized processing meth	ods	0	0	2	\vdash	+	- 0			and used		+	
		OUT			Food T	emperature Control					4		-			g facilities, installed, maintained, used, test strips	0	0	1
31	۱	0	Prop		ang methods use	ed; adequate equipmen	t for temperature	0	0	2	4	_	O N UT	onioo	u-con	tact surfaces clean Physical Facilities	0	0	1
3:	_				properly cooked				0	1	4	_				water available; adequate pressure		0	2
33	_				thawing methods tens provided an			00	0	1	4	_				talled; proper backflow devices waste water properly disposed	0	0	2
		OUT			Fe	od identification			=		5	1	0 T	oilet fa	cilitie	s: properly constructed, supplied, cleaned	0	0	1
3			Food	prop		nal container; required r		0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
	_	OUT				of Food Contamina	tion				5	-+				ities installed, maintained, and clean	0	0	1
30	\rightarrow	0	Insec	ts, ro	dents, and anima	its not present		0	0	2	5	-	-	raequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	'	0	Cont	amina	tion prevented d	uring food preparation,	storage & display	0	0	1		0	UT			Administrative items			
3	_	-			leanliness ths; properly use	d and stored		0	0	1	5			Sument fost re	perm	nit posted inspection posted	0	0	0
4	>	0	Wasł		uits and vegetab	ies.			ŏ		Ĕ	· _ '	<u> </u>		Joint 1	Compliance Status		NO	WT
4	_	OUT O		e uter	Prop nsils; properly sto	er Use of Utensils		0	0	1	5		- 6	Comple	ance -	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 197	101	
43	2	0	Utens	sils, e	quipment and lin	ens; properly stored, dri	ed, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	8	0
4					/single-service a ed properly	rticles; properly stored,	used	0	0 0	1	5	9	11	10080	co pri	oducts are sold, NSPA survey completed	10	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 60-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-716, 4-5-329.

12/28/2021	136	12/28/2021
Date	Signature of Environmental Health Specialist	Date
**** Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice ****	
	Date	Date Signature of Environmental Health Specialist **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla		th at the county health department.	RDA 629
(19200) (1947. 0-10)	Please call () 4232098110	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Food Works Establishment Number #: 605210756

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	100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Coleslaw	Cold Holding	40
Rice	Cold Holding	40
Cut leafy greens	Cold Holding	40
Raw shrimp	Cold Holding	38
Mashed potatoes	Hot Holding	145
Rice	Hot Holding	148
Shredded pork	Cold Holding	40
Raw chicken	Cold Holding	39
Sliced tomatoes	Cold Holding	40
Diced tomatoes	Cold Holding	40
Sliced turkey	Cold Holding	40
Grilled chicken	Cold Holding	39

Observed Violations

Total # 2

Repeated # 0

53: Ceiling in poor repair in basement. 54: Multiple lights out in kitchen area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Food Works

Establishment Number : 605210756

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.
- 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: 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.
- 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.

Establishment Information

Establishment Name: Food Works

Establishment Number : 605210756

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Food Works

Establishment Number # 605210756

Sources			
Source Type:	Water	Source:	Public
Source Type:	Food	Source:	US Foods, Evans, Dixie
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments