TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD S	ERVICE ESTA	BL	SH	IM	ENT	TI	NS	PEC	TIO	ON REPORT	SCO	RE		
Ŵ		1	T. C. C.																
Esta	hist	men	t Nar		J. Alexander's										Fermer's Market Food Unit Ø Permanent O Mobile	U		ł	
Add					2215 Hamilton Place I	3lvd.				_	Тур	pe of	Establi	ishme	O Temporary O Seasonal				
City					Chattanooga	Time in	11	.:3!	5 A	M	A	M/P	мті	me ou	ut 11:45:AM AM/PM				
	ectic	n Da	rte		08/26/2022 Establish						argoe								
			spect		ORoutine Hollow-up	O Complaint			- O Pr					Cor	nsultation/Other				
Risk	Cat	egon			O1))(2	03			O 4						up Required O Yes 🕄 No	Number of Se		23	2
		R	isk I	acto as c	ors are food preparation prac ontributing factors in foodbo	tices and employee me illness outbreak	behs s. P	vior: ublic	s mo ; Hea	at c ilth	omn Inte	noni; rven	y repo tions	are	I to the Centers for Disease Contro control measures to prevent illnes	l and Prevent s or injury.	ion		
						BORNE ILLNESS RI									INTERVENTIONS ach liom as applicable. Deduct points for cal	anors or subcata			
IN	in c	ompili			OUT=not in compliance NA=not app	licable NO=not observe	ю		cc						spection R=repeat (violation of the s	same code provisio	n)		
	IN	OUT	NA	NO	Compliance Statu Supervisie		cos	R	WT	H				NO	Compliance Status Cooking and Reheating of Time/Te		cos	R	WT
1	黨	0			Person in charge present, demonst		0	0	5	16		0	0		Control For Safety (TCS) Fo Proper cooking time and temperatures			~	
	IN		NA	NO	performs duties Employee He		~				ŏ	ŏ		Ŷ	Proper reheating procedures for hot holding		8	ŏ	5
2 3		0			Management and food employee a Proper use of restriction and exclus		6	0	5		IN	001	NA	NO	Cooling and Holding, Date Marking, a Public Health Control				
4	_	_	NA		Good Hygienic Pr Proper eating, tasting, drinking, or t						0	8	0		Proper cooling time and temperature Proper hot holding temperatures		8	ᇬ	
5	*	0	NA	0	No discharge from eyes, nose, and Preventing Centamina	mouth	ŏ	ŏ	5	20	8	0	0		Proper cold holding temperatures Proper cold holding temperatures Proper date marking and disposition			0	5
6	×.	0	NA	100000000000000000000000000000000000000	Hands clean and properly washed		0	0			0	6	8		Time as a public health control: procedures		0	0	
	×	0	٥	0	No bare hand contact with ready-to alternate procedures followed		0	0	<u></u>		IN	001		NO	Consumer Advisory		_	_	
	IN	OUT	NA	_	Handwashing sinks property supple Approved Sec	urce .		0	-	23		0	0		Consumer advisory provided for raw and u food		٥	0	4
10	窟 0	0	0		Food obtained from approved sour Food received at proper temperatu	re	0	0		24		0	NA	NO	Highly Susceptible Populati Pasteurized foods used; prohibited foods n		0	0	5
11 12	<u>×</u>	0	X	0	Food in good condition, safe, and u Required records available: shell st		0	0 0	5	-	IN	001	-	NO	Chemicals	or othered	-	-	•
H	IN	OUT	NA	-	Protection from Con	tamination				25	0	0	X		Food additives: approved and properly use		0		5
13 14		8	0		Food separated and protected Food-contact surfaces: cleaned an	d sanitized		8	4 5	26	彩 IN	0		NO	Toxic substances properly identified, store Conformance with Approved Pro		0	0	
	×	0			Proper disposition of unsafe food, r served	eturned food not re-	0	0	2	27	0	0	冥		Compliance with variance, specialized proc HACCP plan	cess, and	0	0	5
				Goo	d Retail Practices are prever	tive measures to co	ontro	the	intr	oduc	ction	of	atho	gens	, chemicals, and physical objects i	into foods.			
							GOO	D R	ar/A	L PR	LACT	ficie	8	-					
				00	Inot in compliance Compliance Status	COS=corre		n-site R		inspe	ection				R-repeat (violation of the same Compliance Status		COS	R	WT
2	_	OUT		eurize	Safe Food and Wate d eggs used where required	r	0	0	1			TUK	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	designed.	-	-	
2)	0	Wate	r and	ice from approved source btained for specialized processing r	mathode	0	0	2	4	-	<u> </u>	constru	cted,	and used		0	0	1
	_	OUT			Food Temperature Cor	trei			_	4		_			g facilities, installed, maintained, used, test		0	0	1
3		0	contr	lo	ling methods used; adequate equip	ment for temperature	0	0	2	4	0	TUK			ntact surfaces clean Physical Facilities		0	0	1
3	_				properly cocked for hot holding hawing methods used			8	1	_					I water available; adequate pressure stalled; proper backflow devices		0	8	2
3		0	Then		ters provided and accurate		0	0	1	5	0	0	Sewag	e and	waste water properly disposed		0	0	2
3	_	OUT O		Incon	Food Identification any labeled; original container; requ		0	0	1		_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
		OUT		, hi ch	Prevention of Feed Contan		-		-			-	-	·	lities installed, maintained, and clean			0	1
3	3	0	Insec	ts, ro	dents, and animals not present		0	0	2	5	i4	o /	Adequa	ite ve	ntilation and lighting; designated areas use	d	0	0	1
3	7	0	Cont	amina	tion prevented during food preparat	tion, storage & display	0	0	1		C	TUK			Administrative items				
3	_	-	-		leanliness hs: properly used and stored		0	0	1						nit posted inspection posted		0	0	0
4)	0		- N	uits and vegetables			ŏ		Ľ		- 1		115	Compliance Status		YES		WT
4	_	OUT 😒	In-us	e uter	Proper Use of Utensi isils; properly stored	19		0	1		7				Non-Smokers Protection Act with TN Non-Smoker Protection Act		0		
4		0	Uten	sils, e	quipment and linens; properly store /single-service articles; properly sto		0	0	1	5	8				ducts offered for sale oducts are sold. NSPA survey completed		0		0
4					ed properly			ŏ		Ľ				are pr			-	-	
															Repeated violation of an identical risk factor m e. You are required to post the food service est				
man	er a	nd po	st the	most		us manner. You have the rig	fit to r	eques							lling a written request with the Commissioner wi				
/	Λ	\sim	Χ	9	· ~ K	08/2	26/2	022	2			\geq	_	~		0	8/2	6/2	2022
/				(-						

		-
Signature of	Person In Charge	

		_
Date	Signature of Environmental Health Specialist	

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D	a	te	

**** 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		nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: J. Alexander's Establishment Number #: 605224707

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Decoription	State of Food	Temperature (Fahrenheit
Rotisserie chicken	Hot Holding	160

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
41:	

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Establishment Information

Establishment Name: J. Alexander's Establishment Number : 605224707

Comments/Other Observations		
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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.

Establishment Information

Establishment Name: J. Alexander's

Establishment Number : 605224707

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: J. Alexander's Establishment Number #. 605224707

Sources		
Source Type:	Source:	
Additional Comments		

Additional Comments

#19 corrected.