# **TENNESSEE DEPARTMENT OF HEALTH**

FOOD SERVICE ESTA														DN REPORT	SCOF			$\neg$			
Establishment Name										Tun	e of F	Establis	ehmo	O Fermer's Market Food Unit	LO						
Address 5959 Shallowford Rd.										ιyp	e ui E	SLOUTE	SHILLING	O Temporary O Seasonal				/			
City Chattanooga Time in							10	0:0	Q A	M	AN	/PN	/ Tin	ne ou	л <u>11:00</u> :АМ ам/рм						
Insp	ectio	n Da	te		08/11/2	021	Establishmen	60530852						d 0							
			spect		Routine		ollow-up	O Complain			- O Pro			_		Cor	nsultation/Other				_
Risk	Cat	egon	,		01	\$172		03			04				Fo	low-	up Required O Yes K No N	Number of Sea	ats	48	
		-	isk F	acto	ors are food			and employee		vior	s mo				repo	rted	to the Centers for Disease Control an	d Preventio		_	
				as c	ontributing f	actors in											control measures to prevent illness or INTERVENTIONS	'injury.			
		(11	rk des	ignat	ed compliance s	status (IN, O											ach liem as applicable. Deduct points for category	y or subcateg	ery.)		
IN	in co	mpīi	ance		OUT=not in com	pliance Ni ompliance		le NO=not observ		R		S=cor	rected	d on-si	ite durir	ng ins	pection R*repeat (violation of the same of Compliance Status			R	WT
	IN	ουτ	NA	NO		Su	pervision						IN	оит	NA	NO	Cooking and Reheating of Time/Tempe			-	
1	×	0			Person in charge performs duties		demonstrate	s knowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures		oT	न	
	IN I		NA	NO		Empl	oyee Health	eness; reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding		8	0	-
		ō			Proper use of r			neos, reporting	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	Time as			
		_	NA				Ionic Pract						0				Proper cooling time and temperature		्रा	्रा	
5	X			0	Proper eating, t No discharge fr				8	0	5	20	25	0	0		Proper hot holding temperatures Proper cold holding temperatures		8	0	5
	IN P	OUT O	NA		Preve Hands clean ar		ntamination washed	by Hands	0	0	_		黨		0		Proper date marking and disposition			0	Ĩ
_	<u>z</u>	ō	0		No bare hand o	contact with	ready-to-eat	foods or approved	ō	ō	5	22	-	0	O NA		Time as a public health control: procedures and	i records	이	이	
8	2	0			alternate proce Handwashing s	sinks proper	rly supplied a		0	0	2	23	0	001	X		Consumer Advisory Consumer advisory provided for raw and under	cooked ,	0	0	4
_	_	001	NA		Food obtained		ved Source	•	0	0	-	-		OUT		_	food Highly Susceptible Populations		-		-
	0	0	0	>	Food received Food in good o	at proper te	mperature	diaratad	8	8	5	24	0	0	×		Pasteurized foods used; prohibited foods not off	fered	0	0	5
	_	ŏ	×	0	Required recor				ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals		-	-	
	IN	OUT	NA	NO	destruction Pro	otection fr	rem Centam	ination				25	0	0	X		Food additives: approved and properly used		0	्	5
13	夏	8			Food separated Food-contact s			nitized	8	8		26	IN		NA		Toxic substances properly identified, stored, use Conformance with Approved Proced		0	0	_
	_	0			Proper disposit served	tion of unsa	fe food, return	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, HACCP plan	, and	0	0	5
				Goo	d Retail Prac	ctices are	preventiv	e measures to c	ontro	l the	intr	oduc	tion	of p	athog	gens	, chemicals, and physical objects into	foods.			
				011	lenot in complian	×.		COS=corr		DR				ici și	3		R-repeat (violation of the same code	nmulsion)			
_	_		_	~	Co	mpliance		003-001		R		Ē					Compliance Status		:05	R	WT
20	3	OUT	Paste	urize	eggs used wf	fe Feed at here require			0	0	1	4	_	UT D <sup>Fe</sup>	ood an	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly desig	gned,	0	0	1
25	_				ice from appro- btained for spe			ods	8	0	2	$\vdash$	+				and used		$\rightarrow$	+	-
		OUT			Food	Temperat	ture Control	l	-			4		_			g facilities, installed, maintained, used, test strips			이	1
3	۱	0	contro		ling methods u	ised; adequ	ate equipmen	t for temperature	0	0	2	4	_	O N UT	ontood	3-con	Physical Facilities		0	0	1
3:	_				properly cooked thawing method		iding		8	8	1	4	_	_			water available; adequate pressure talled; proper backflow devices		읽	응	2
34	1	0	<u> </u>		ters provided a		b		ŏ	ŏ		50		o s	ewage	and	waste water properly disposed		0	0	2
	_	OUT	_			ood identi						5	_	_			s: properly constructed, supplied, cleaned			0	1
3	_	O	Food	prop		-	ner; required	records available	0	0	1	5		_	-		use properly disposed; facilities maintained ities installed, maintained, and clean		_	이	1
30	_		Insec	ts, ro	dents, and anim			ltion	0	0	2	5	-	-			ntilation and lighting; designated areas used		-	ŏ	1
3	,	0	Conta	imina	tion prevented	during food	preparation,	storage & display	0	0	1	F	0	υт			Administrative items			-	
38	_	-			leanliness				0	0	1	54					nit posted		0	0	0
3	_				ths; properly us uits and vegeta		ed		8	8		54	5 (	о∣м	lost rei	cent i	Inspection posted Compliance Status		O 'ES		WT
4		OUT				per Use o	f Utensils					5	,		ome	10.00	Non-Smokers Protection Act with TN Non-Smoker Protection Act				
43	2	0	Utens	sils, e	quipment and li	inens; prope			0	0	1	5	5	Te	obacco	o pro	ducts offered for sale		8	0	٥
4					/single-service ed properly	articles; pro	perly stored,	used		8		5	9	If	tobacc	co pri	oducts are sold, NSPA survey completed		0	0	
																	Repeated violation of an identical risk factor may re- e. You are required to post the food service establish				
manr	er ar	nd po	st the	most	ecent inspection	report in a c	onspicuous m		ght to r	eques							ling a written request with the Commissioner within t				

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Signature of Person In	h Charge	

AND STOP

08/11/2021	
Delta	а.

Art. 21 Signature of Environmental Health Specialist

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08/11/2021

Date

****	Additio	nal fo	ood saf	ety info	rmation	can be	found or	our	website,	http://tr	.gov/he	aith/ar	ticle/e	h-foodse	rvice	****	

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(Net. 0-10)	Please call (	) 4232098110	to sign-up for a class.	101015

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



#### Establishment Information

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Establishment Name: Ankar's Express Establishment Number #: 605308526

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)							

Equipment Temperature								
Description	Temperature (Fahrenheit)							

escription	State of Food	Temperature ( Fahrenheit

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



#### Establishment Information

Establishment Name: Ankar's Express

Establishment Number : 605308526

#### 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: Good 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 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: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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: (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: Ankar's Express

Establishment Number : 605308526

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Ankar's Express Establishment Number #: 605308526

Sources		
Source Type:	Source:	

## Additional Comments