

Establishment Name

Inspection Date

15 漢 〇

served

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 03:00 PM AM/PM Time out 03:10; PM AM/PM

09/22/2021 Establishment # 605006790 Embargoed 0

類Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection Routine

О3 04 Risk Category Follow-up Required rted to the Centers for Dis ase Control and Prevention

Number of Seats 120 O Yes A No

SCORE

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

#### sted compliance status (IN, OUT, HA, HO) for a OUT=not in compliance IN-in compliance NA=not app COS R WT Compliance Status IN OUT NA NO Supervision Person in charge present, demonstrates knowledge, and 製し 0 0 5 performs duties IN OUT NA NO **Employee Health** 2 X O Management and food employee awareness, reportin 0 0 3 🕱 O Proper use of restriction and exclusion 0 0 **Good Hygienic Practices** IN OUT NA NO 4 嵐 O 5 嵐 O Proper eating, tasting, drinking, or tobacco use 0 0 5 O No discharge from eyes, nose, and mouth IN OUT NA NO Preventing Contamination by Hands O Hands clean and properly washed 6 🚊 O 0 0 No bare hand contact with ready-to-eat foods or approved 0 0 0 7 製り 0 alternate procedures followed Handwashing sinks properly supplied and accessible 8 🐹 O III OUT NA NO 0 0 2 Approved Source 9 🕱 O Food obtained from approved source 0 0 10 O O O 0 0 Food received at proper temperature Food in good condition, safe, and unadulterated 5 Required records available: shell stock tags, parasite 0 12 O O 🐹 0 0 destruction IN OUT NA NO **Protection from Contamination** 0 0 4 (2) (0) (2) Food separated and protected 14 寒 O O Food-contact surfaces: cleaned and sanitized 0 0 5

Proper disposition of unsafe food, returned food not re

Honors Course Restaurant

9601 Lee Hwy.

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_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals	Chemicals		
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### od Retail Practices are preventive me res to control the introduction of pathogens, chemicals, and physical objects into foods.

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		AUV	G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	K	Ľ
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	Ι.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	OUT	Food Temperature Control	_		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Ι,
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)	)		
	OUT	Compliance Status Utensils and Equipment	COS	R	WT
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
OUT Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establish Ace establishment permit, Items identified as constituting imminent health hazards shall be corrected immediately or operation sicuous manner. You have the right to request a hi n ten (10) days of the date of th -14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

09/22/2021

file Signature of Person In Charge

Date Signature of Environmental Health Specialist Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

09/22/2021

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



Establishment Information							
Establishment Information							
Establishment Name: Honors Course Restaurant							
Establishment Number #: [605006790							
NSPA Survey – To be completed if							
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 r	not completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)			
			<u> </u>				
Equipment Temperature							
Description			Temperature ( Fahr	renhelt)			
Food Temperature							
Food Temperature		State of Food	Temperature ( Fah	renhelt)			
		State of Food	Temperature ( Fahi	renhelt)			
		State of Food	Temperature ( Fahi	renheit)			
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		State of Food	Temperature ( Fahi	renheit)			
		State of Food	Temperature (Fahi	renheit)			

Observed Violations					
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lepeated# ()					
3: See original report.					
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Honors Course Restaurant	
Establishment Number: 605006790	
Comments/Other Observations	
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18. 10.	
19. 20: DIC put cold prop har on hoovy icobath to holp keep TCS foods at 41°E or	holow
20: PIC put cold prep bar on heavy icebath to help keep TCS foods at 41°F or 21: 22: 23: 24: 25: 26: 27: 58:	below.
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23·	
24 <sup>.</sup>	
25:	
26:	
27:	
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58:	
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A -1-11/1	
Additional Comments	

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Honors Course Restaurant		
Establishment Number: 605006790		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

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Establishment Number #: 605006790					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					