

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit La Altena II Establishment Name Permanent O Mobile Type of Establishment 8644 E Brainerd Rd Ste 120

O Temporary O Seasonal Chattanooga Time in 10:20 AM AM / PM Time out 10:53: PM AM / PM

City 11/02/2021 Establishment # 605222194 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required ase Control and Prevention

Number of Seats 108 O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=cc	rrecte	d on-si	te duri	ing ins	pection
Compliance Status COS R WT Comp				Complia										
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Contro
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Proper cooking tin
	IN	OUT	NA	NO	Employee Health				17		0	O		Proper reheating p
2	ЭXС	0			Management and food employee awareness; reporting	0	0							Cooling and He
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	0	Proper cooling tim
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1	0	0	0	Proper hot holding
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0		Proper cold holdin
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 28	0	0	0	Proper date marki
6	100	0		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time as a public h
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_	Time as a public i
'	-		_		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0		Consumer advisor
	_	OUT	NA	NO	Approved Source		_	\blacksquare		-	_	_		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	320		Pasteurized foods
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ			(40)		r asteur ged 1000s
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	
		OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: ap
13	黛	0	0		Food separated and protected	0	0	4	20	窦	0			Toxic substances
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforman
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with v HACCP plan

_					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	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			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0-0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

es to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ
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	300	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	г
44		Gloves used properly	0	0	т

specti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W.
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	羅	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_ :
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by fill C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

Signature of Person In Charge

11/02/2021 Date Signature of Environmental Health Specialist 11/02/2021 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: La Altena II							
Establishment Number #: 605222194							
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 per	rson attempting to gain entry	y to submit acceptable fo	rm of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously posted at eve	ery entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)			
Equipment Temperature							
Description			Temperature (Fah				
Decomption			Temperature (Fan	rennen)			
Food Townsonton							
Food Temperature		Make at Freed	Transcriber (Feb.				
Description		State of Food	Temperature (Fah	renneit)			

served Violations	
al# 4 peated# 0	
peated # 0	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: La Altena II	
Establishment Number: 605222194	

Comments/Other Observations	
1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles	s applicable to the food
operation.	
2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.	
3:	
4:	
5:	
6: Corrected.	
7:	
8:	
9:	
10:	
11 :	
12:	
13:	
14:	
15:	
16 :	
17 :	
18:	
19:	
20:	
21: Corrected.	
22:	
23:	
24:	
25:	
26:	
<u> </u>	
57: 	
58:	

Additional	Comments	į
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See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: La Altena II		
Establishment Number: 605222194		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

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Establishment Name: La Altena II					
Establishment Number #: 605222194					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					