

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Rafael's Italian Restaurant Permanent O Mobile Establishment Name Type of Establishment 5032 Ooltewah Ringgold Rd. O Temporary O Seasonal Address Ooltewah Time in 11:00; AM AM / PM Time out 12:00; PM AM / PM City 09/08/2022 Establishment # 605219119 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 100

О3

| 12 | in ¢ | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observ                                     |     |   | C  |
|----|------|-------|------|----|---|-----|---|----|
| _  |      |       |      |    | Compliance Status   | cos | R | WT |
|    | IN   | OUT   | NA   | NO | Supervisien   |     |   |    |
| 1  | 0    | 斑     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN   | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2  | 380  | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 | -  |
| 3  | 寒    | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN   | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | X    | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5  | *    | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | ٥  |
|    | IN   | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | 100  | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 氮    | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | XX.  | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN   | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9  | 窓    | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0    | 0     | 0    | 38 | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×    | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | 0    | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN   | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13 | ×    | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | X    | 0     | 0    | 1  | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | 300  | 0     |      |    | Proper disposition of unsafe food, returned food not re-                                  | 0   | О | 2  |

|    |     |     |     |     | Compliance Status   | cos | R | WT |
|----|-----|-----|-----|-----|---|-----|---|----|
|    | IN  | OUT | NA  | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 0   | 0   | 0   | 寒   | 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<br>a Public Health Control   |     |   |    |
| 18 | 0   | 0   | 0   | ×   | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | X   |     | 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   | 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<br>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  | оит | NA  | NO  | Chemicals   |     |   |    |
| 25 | 0   | 0   | 3%  |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 黨   | 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<br>HACCP plan            | 0   | 0 | 5  |

级 Yes O No

#### s, chemicals, and physical objects into foods.

|    |     |  | GOO |   |   |
|----|-----|--|-----|---|---|
|    |     | OUT=not in compliance COS=con  |     |   |   |
|    |     | Compliance Status  | cos | R | W |
|    | OUT | Safe Food and Water  |     |   |   |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1 |
| 29 | 0   | Water and ice from approved source   | 0   | 0 | 2 |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | 1 |
|    | OUT | Food Temperature Control   |     |   |   |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | 2 |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | 1 |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 1 |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | 1 |
|    | OUT | Food Identification  |     |   |   |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | 1 |
|    | OUT | Prevention of Food Contamination   |     |   |   |
| 36 | 麗   | Insects, rodents, and animals not present                                  | 0   | 0 | 2 |
| 37 | 885 | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1 |
| 38 | 0   | Personal cleanliness   | 0   | 0 | 1 |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0 | 1 |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | 1 |
|    | OUT | Proper Use of Utensils   |     |   |   |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | 1 |
| 42 | 100 | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | 1 |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | 1 |
| 44 |     | Gloves used properly   | 0   | 0 | 1 |

| pecti   |     | R-repeat (violation of the same code provision)  Compliance Status                       | COS | R  | W.  |
|---|-----|--|-----|----|-----|
|   | OUT | Utensiis and Equipment   | 1   |    |     |
| 45  | 涎   | Food and nonfood-contact surfaces cleanable, properly designed,<br>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  | - 3 |
| 49  | 0   | Plumbing installed; proper backflow devices  | 0   | 0  | -   |
| 50  | 0   | Sewage and waste water properly disposed   | 0   | 0  | - 2 |
| 51 O Toilet facilities: properly constructed, supplied, cleaned |     | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  | -   |
| 52  | ×   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  | ٠   |
| 53  | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  |     |
| 54  | 羅   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | •   |
|   | OUT | Administrative Items   |     |    |     |
| 55  | 0   | Current permit posted  | 0   | 0  | Г   |
| 56  | 0   | Most recent inspection posted  | 0   | 0  | ١,  |
|   |     | Compliance Status  | YES | NO | W   |
|   |     | Non-Smokers Protection Act   |     |    |     |
| 57  |     | Compliance with TN Non-Smoker Protection Act   | - X | 0  |     |
| 58  |     | Tobacco products offered for sale  | 0   | 0  | ١.  |
| 59  |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |     |

ost recent inspection report in a conspicuous manner. You have the right to request a hi 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

/ c Signature of Person In Charge

09/08/2022 Date Signature of Environmental Health Specialist 09/08/2022 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: Rafael's Italian Restaurant
Establishment Number # | 605219119

| 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.  | $\top$ |
| Garage type doors in non-enclosed areas are not completely open.  | $\top$ |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.  | $\top$ |
| 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) |  |  |  |  |  |
| 3 sink           | CL             | 100 |                           |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |

| Equipment Temperature          |    |  |  |  |  |  |  |
|--------------------------------|----|--|--|--|--|--|--|
| Description Temperature ( Fahr |    |  |  |  |  |  |  |
| Walk in cooler                 | 37 |  |  |  |  |  |  |
| Reach in cooler                | 38 |  |  |  |  |  |  |
| Low boy                        | 38 |  |  |  |  |  |  |
|                                |    |  |  |  |  |  |  |

| Food Temperature                  |               |                          |
|-----------------------------------|---------------|--------------------------|
| Description                       | State of Food | Temperature (Fahrenheit) |
| Sliced tomatoes (low boy)         | Cold Holding  | 38                       |
| Sliced green peppers (low boy)    | Cold Holding  | 38                       |
| Ham (low boy)                     | Cold Holding  | 38                       |
| Meatballs                         | Hot Holding   | 172                      |
| Lasagna                           | Hot Holding   | 168                      |
| Rice veggie mix (reach in cooler) | Cold Holding  | 38                       |
| Sliced tomatoes (reach in cooler) | Cold Holding  | 38                       |
| Dairy (reach in cooler)           | Cold Holding  | 38                       |
| Steak (walk in cooler)            | Cold Holding  | 36                       |
| Meatballs (walk in cooler)        | Cold Holding  | 38                       |
| Lasagna (walk in cooler)          | Cold Holding  | 38                       |
|                                   |               |                          |
|                                   |               |                          |
|                                   |               |                          |
|                                   |               |                          |

| Observed Violations   |
|---|
| Total # 8   |
| Repeated # 0  |
| 1: Manager in charge not present. See prior corrective action plans for more information.   |
| 21: Multiple cooked/prepped TCS foods not date marked in reach in cooler and low boy unit. TCS foods that are cooked/prepped and held overnight must be date marked and either served or discarded within 7 days.   |
| 36: Rodent droppings present near can rack in back kf food prep area. Rodent urine smell present throughout establishment.  |
| 37: Multiple TCS foods left uncovered in low boy unit. Foods held in cold storage must be covered to help prevent contamination.  |
| 42: Dishes stored wet nested. Dishes must be air dried before consolidating to help prevent microbial growth.   |
| 45: Ice machine panel missing. Walk in freezer door latch in poor repair. 52: 5 gallon buckets containing grease and trash stored outside in the open in rear of facility. Trash/waste products must be properly disposed in waste containers. Heavy grease build up on ground around grease disposal container. 54: Employee drink stored near customer foods in reach in cooler and freezer. Personal items must be properly stowed aeay from food and food contact surfaces. |
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<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Rafael's Italian Restaurant

Establishment Number: 605219119

## Comments/Other Observations

- 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: See temperatures.
- 20: See temperatures. Temperature logs available.
- 22: (NA) No food held under time as a public health control.
- 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.

<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: Rafael's Italian Restaurant |         |  |  |  |  |
|---|---------|--|--|--|--|
| Establishment Number: 605219119                 |         |  |  |  |  |
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| Comments/Other Observations (cont'd)            |         |  |  |  |  |
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| Additional Comments (cont'd)                    |         |  |  |  |  |
| See last page for additional co                 | mments. |  |  |  |  |
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Establishment Information

| Establishment Name: Rafael's Italian Restaurant |         |        |   |  |  |  |  |  |
|---|---------|--------|---|--|--|--|--|--|
| Establishment Number # 605219119                |         |        |   |  |  |  |  |  |
| Source  |         |        | - |  |  |  |  |  |
| Sources   |         |        |   |  |  |  |  |  |
| Source Type: Water                              | Source: | Public |   |  |  |  |  |  |
| Source Type:                                    | Source: |        |   |  |  |  |  |  |
| Source Type:                                    | Source: |        |   |  |  |  |  |  |
| Source Type:                                    | Source: |        |   |  |  |  |  |  |
| Source Type:                                    | Source: |        |   |  |  |  |  |  |
| Additional Comments                             |         |        |   |  |  |  |  |  |
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Establishment Information