



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 67

Establishment Name Cajun Oasis Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 2100 Hamilton Place Blvd Unit 302 ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 04:02 PM AM / PM Time out 05:04 PM AM / PM  
Inspection Date 04/15/2022 Establishment # 605258923 Embargoed 125  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.**

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					COS	R	WT																	
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					COS	R	WT																	
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					COS	R	WT																	
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					COS	R	WT																	
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					COS	R	WT																	
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed					COS	R	WT																	
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					COS	R	WT																	
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					COS	R	WT																	
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source					COS	R	WT																	
10	IN	OUT	NA	NO	Food received at proper temperature					COS	R	WT																	
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					COS	R	WT																	
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					COS	R	WT																	
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected					COS	R	WT																	
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					COS	R	WT																	
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					COS	R	WT																	

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

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

## GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)									
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT				
	OUT	Safe Food and Water									OUT	Utensils and Equipment							
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1				
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2	46	<input checked="" type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1				
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1				
	OUT	Food Temperature Control									OUT	Physical Facilities							
31	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2				
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2				
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2				
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1				
	OUT	Food Identification									OUT	Administrative Items							
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1				
	OUT	Prevention of Food Contamination								53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1		
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1				
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1		OUT	Compliance Status			YES	NO	WT				
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	Non-Smokers Protection Act									
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	0				
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>					
	OUT	Proper Use of Utensils								If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>					
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1												
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1												
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1												
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1												

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.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.

Signature of Person In Charge AVS Date 04/15/2022 Signature of Environmental Health Specialist [Signature] Date 04/15/2022

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

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



<b>Establishment Information</b>	
Establishment Name:	Cajun Oasis
Establishment Number #:	605258923

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Triple sink not set up	Chlorine		

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Reach in cooler	46
Reach in cooler	37

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Noodles	Cooling	58
Potatoes	Cooling	72
Pasta	Cold Holding	53
Pre cook chicken	Cold Holding	58
Raw marinated chicken	Cold Holding	55
Raw chicken	Cold Holding	53
Cooked chicken hot bar	Hot Holding	140
Cooked potatoes	Hot Holding	134
Rice	Hot Holding	150

## Observed Violations

Total # 13

Repeated # 0

- 1: Staff have not been properly trained on cooling procedures, required temp for cold holding, no managerial control food handling
- 2: Staff did not know health policy and no policy was posted
- 4: Staff eating in back of kitchen, food over rack with pans
- 8: No water at sink in back kitchen, sink blocked by pans
- 14: Triple sink not set up for sanitizing, washing in sanitizer compartment , pans and sinks soiled old food collected. Triple sink is not large enough for large hotel size pan to fit and soak in sanitizer compartment
- 18: Still not cooling properly, food in too large volumes and coolers not adequate for this amount of food being cooled
- 20: Cooler was 46, food inside over 50, discarded
- 21: Food in coolers no dates
- 31: Rapid cooling not being followed, reach in cooler was 46 will need to be around 36 to cool foods
- 39:
- 43: Styrofoam cups being used to measure ingredients
- 46: No test strips, need to maintain better during day
- 53: Floors soiled

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Cajun Oasis

Establishment Number : 605258923

**Comments/Other Observations**

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 10: (NO): No food received during 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.
- 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.
- 19:
- 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:
- 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.***

\*\*\*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: Cajun Oasis

Establishment Number : 605258923

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



<b>Establishment Information</b>	
Establishment Name:	Cajun Oasis
Establishment Number #:	605258923

**Sources**

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

**Additional Comments**

Complaint chicken spoiled