#### TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPORT

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| FOOD SERVICE ESTAN  |   |                  |                 | ABL  | ISI  | IME   | ENT INSPECTION REPORT                      |                   |        |   |   |  | SCO      | RE       |   |                     |           |        |        |
|---|---|------------------|-----------------|--|--|---|--|-------------------|--------|---|---|--|----------|----------|---|---------------------|-----------|--------|--------|
|   |   |                  |                 |  |  |   |  |                   |        |   |   |  |          |          |   |                     |           |        |        |
| Nut'n But Guac  |   |                  |                 |  |  |   |  |                   |        | Tota b P  | -   | Farmer's Market Food Unit Sermanent O Mobile | 10       |          |   |                     |           |        |        |
| Address 6940 Lee Hwy Ste 103  |   |                  |                 |  |  |   |  | T Y               | peort  | Establi   | shme  | O Temporary O Seasonal                       |          |          |   | /                   |           |        |        |
| City  |   |                  |                 |  | Chattanooga  | Time  | in 02                                      | 2:3               | QF     | M   | A   | M/P  | м ті     | me o     | ut 03:00; PM AM / PM  |                     |           |        |        |
|   |   | on Da            | te              |  | 08/30/2022   | Establishment # 6053089   | _  |                   | _      |   | _   |  |          |          |   |                     |           |        |        |
|   |   |                  |                 |  |  | Follow-up O Compla  |  |                   |        |   |   | -  |          | Cor      | nsultation/Other  |                     |           |        | _      |
| Risi  | Purpose of Inspection IRRoutine     O Follow-up     O Complaint     O Preliminary     O Consultation/Other       tisk Category     01     Image: Complaint     0.4     Follow-up Required     0.4     Yes Image: No     Number of Seats 15  |                  |                 |  |  |   |  |                   |        |   |   |  |          |          |   |                     |           |        |        |
|   | Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention<br>as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. |                  |                 |  |  |   |  |                   |        |   |   |  |          |          |   |                     |           |        |        |
|   |   |                  |                 |  | ontributing factors in   | FOODBORNE ILLNESS   |  |                   | _      |   |   |  |          |          |   | as or injery.       |           |        |        |
|   |   |                  |                 | algna  |  | OUT, NA, NO) for each numbered h  | em. For                                    |                   | mark   | <b>H</b> 01   | л, н  | ark Co                                       | 08 or R  | for e    | ach item as applicable. Deduct points for o   |                     |           |        |        |
| IN  | ⊧in c   | ompli            | ance            |  | OUT=not in compliance Compliance   | NA=not applicable NO=not obse<br>ce Status                                |  | R                 |        | \$=00   | rrecte  | d on-s                                       | ite duri | ng ins   | spection R=repeat (violation of the<br>Compliance Status  |                     | n)<br>COS | R      | WT     |
|   | IN  | ουτ              | NA              | NO   |  | upervision  |  |                   |        | Γ   | IN  | ουτ  | NA       | NO       | Cooking and Reheating of Time/  |                     |           |        |        |
| 1   | 鬣   | 0                |                 |  | Person in charge presen<br>performs duties   | t, demonstrates knowledge, and  | 0  | 0                 | 5      |   | 0   |  | ×        |          | Control For Safety (TCS) I<br>Proper cooking time and temperatures                              |                     | 8         | 0      | 5      |
| 2   | N   |                  | NA              | NO   |  | ployee Health<br>mployee awareness; reporting                             | 0  | 0                 |        | 17  | 0   |  |          |          | Proper reheating procedures for hot hold<br>Ceeling and Holding, Date Marking                   |                     | 0         | 0      | ÷      |
| 3   | ×   | 0                |                 |  | Proper use of restriction  | and exclusion   | 0  | 0                 | 5      |   | IN  | OUT  | NA       | NO       | a Public Health Contro  |                     |           |        |        |
| 4   | IN<br>送   |                  | NA              | NO   | Good Hy<br>Proper eating, tasting, dr  | gionic Practicos  | 0  | 0                 |        |   | 0   | -  |          |          | Proper cooling time and temperature<br>Proper hot holding temperatures                          |                     | 0         | 0      |        |
|   | 25  | 0                |                 | 0  | No discharge from eyes,  | nose, and mouth   | ŏ  | ŏ                 | 5      | 20  | 25  | 0  | 0        |          | Proper cold holding temperatures  |                     | 0         | 01     | 5      |
| 6   | N N   |                  | NA              | NO<br>O  | Hands clean and propert  | y washed  | 0  | 0                 |        | 21  | 0   | 0  | 0        |          | Proper date marking and disposition   | and manufe          | _         | 0      |        |
| 7   | X   | 0                | 0               | 0  |  | th ready-to-eat foods or approved   | 0  | 0                 | 5      | ľ"  | -   | -  | NA       |          | Time as a public health control: procedur<br>Consumer Advisory                                  | es and records      | 0         | 9      | _      |
| 8   | X   | 0                | NA              | NO   | Handwashing sinks prop   | erly supplied and accessible  | 0  | 0                 | 2      | 23  | _   | 0  | 12       |          | Consumer advisory provided for raw and<br>food  | undercooked         | 0         | 0      | 4      |
| 9   | 黨   | 0                |                 |  | Food obtained from appr  | oved source   | 0  |                   |        |   | IN  | OUT  | NA       | NO       | Highly Susceptible Popula   | tions               |           |        |        |
| 10<br>11  | 0   | 0                | 0               | 8  | Food received at proper<br>Food in good condition, s   |   | - 8  | 0                 | 5      | 24  | 0   | 0  | X        |          | Pasteurized foods used; prohibited foods  | not offered         | 0         | 0      | 5      |
| 12  | 0   | 0                | ×               | 0  | Required records availab<br>destruction  | de: shell stock tags, parasite  | 0  | 0                 |        |   | IN  | N OUT NA NO Chemicals                        |          |          |   |                     |           |        |        |
| 43  |   |                  | NA<br>IS        | NO   | Protection<br>Food separated and prot  | from Contamination  |  | 0                 |        | 25  | 0   | 8  | X        |          | Food additives: approved and properly u<br>Toxic substances properly identified, sto            |                     | 0         | 읭      | 5      |
|   | ×   | ŏ                |                 |  | Food-contact surfaces: c   |   | Ť  | ŏ                 | 5      | 20  | IN OUT NA NO Conformance with Approved Procedures |  |          | -        | -   |                     |           |        |        |
| 15  | ×   | 0                |                 |  | Proper disposition of uns<br>served  | afe food, returned food not re-   | 0  | 0                 | 2      | 27  | 0   | 0  | ×        |          | Compliance with variance, specialized pr<br>HACCP plan  | rocess, and         | 0         | 0      | 5      |
| _   | Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.   |                  |                 |  |  |   |  |                   |        |   |   |  |          |          |   |                     |           |        |        |
|   |   |                  |                 | 900  | d Retail Practices at  | re preventive measures to   |  |                   | ETA    |   |   |  |          | yena     | , chemicals, and physical object  | into tooda.         |           |        |        |
|   |   |                  |                 | 00   | T=not in compliance  |   | mected o                                   | n-site            | during |   |   |  | 5        |          | R-repeat (violation of the sam  |                     |           |        |        |
| _   | _   | OUT              |                 |  | Compliance<br>Safe Food  |   | cos  | R                 | WT     |   |   | UT   |          |          | Compliance Status<br>Utensils and Equipment   |                     | COS       | R      | WT     |
|   | 8<br>9  |                  |                 |  | ed eggs used where required eggs used where required source to the second source to the secon |   |  | 8                 |        | 4   | 5   |  |          |          | infood-contact surfaces cleanable, proper<br>and used   | ly designed,        | 0         | 0      | 1      |
| _   | 0   | 0                |                 |  | obtained for specialized pr  | rocessing methods   | ŏ  | 0                 | 1      | 4   | 6   |  |          |          | g facilities, installed, maintained, used, te   | st strips           | 0         | 0      | 1      |
|   |   | OUT              | Prop            | er co  | Food Temperation<br>oling methods used: adeq   | uate equipment for temperature  |  |                   |        |   | _   | -  |          |          | ntact surfaces clean  |                     | 0         | 0      | 1      |
|   | 1   | 0                | cont            | rol  |  |   | 0  | 0                 | 2      |   | 0   | TUK  |          |          | Physical Facilities   |                     |           |        |        |
| -   | 23  |                  |                 |  | properly cocked for hot h<br>thawing methods used  | olding  | -8   | 00                |        |   | _   | _  |          |          |   |                     | 8         | 윙      | 2      |
| 3   | 4   | -                | Ther            | mom  | eters provided and accura  |   | 0  | 0                 | 1      |   |   | O Sewage and waste water properly disposed   |          |          |   |                     | 0         | 2      | 2      |
| 3   | 5   | OUT<br>O         | Food            | 1 non  | Food Iden  | ainer, required records available   | 0  | 0                 | 1      | -   | _   | _  |          |          | es: properly constructed, supplied, cleane<br>use properly disposed; facilities maintaine       |                     | 0         | 0      | 1      |
| -   | •   | OUT              |                 | , prop   | Prevention of Fee  |   | -  | -                 | -      |   |   | -  | -        |          | lities installed, maintained, and clean   | -                   |           | 0      | 1      |
| 36 O Insects, rodents, and animals not prese                            |   | resent           | 0               | 0  | 2  | 5   | 4  | 0 A               | dequa  | de ve   | ntilation and lighting; designated areas us       | ied  | 0        | 0        | 1   |                     |           |        |        |
| 37 O Contamination prevented during food preparation, storage & display |   | 0                | 0               | 1  |  | 0   | лл   |                   |        | Administrative items  |   |  |          |          |   |                     |           |        |        |
|   | 8   | -                | -               |  | leanliness   |   | 0  | 0                 | 1      |   |   |  |          | -        | nit posted  |                     | 0         | 0      | 0      |
| _   | 9<br>0  |                  |                 |  | ths; properly used and sto<br>ruits and vegetables   | ored  | 0  |                   | 1      | -5  | 6   | 0 [N   | fost re  | cent     | Compliance Status   |                     | O<br>YES  |        | WT     |
| OUT Proper Use of Utensils  |   |                  | · · ·           | _  | ļ.,  | ,   |  | amat              |        | Non-Smokers Protection A<br>with TN Non-Smoker Protection Act | Act   |  | -        |          |   |                     |           |        |        |
| 42 O Ute  |   | Uten             | sils, e         | ils, equipment and linens; properly stored, dried, handled |  |   | O O 1 58 Tobacco products offered for sale |                   |        |   |   |  |          | <u>×</u> | 0   | 0                   |           |        |        |
|   | 3<br>4  |                  |                 |  | single-service articles; p<br>ed properly  | roperly stored, used  |  | 00                |        | 5   | 9   | lf   | tobac    | co pr    | oducts are sold, NSPA survey completed  |                     | 0         | 0      |        |
| Fails   | are to  |                  |                 |  |  | thin ten (10) days may result in sus                                      |  |                   | _      | servic  | e est   | ablish                                       | ment pe  | ermit.   | Repeated violation of an identical risk factor  | may result in revoc | ation o   | of you | r food |
| man   | ice e<br>ner a  | stablis<br>nd po | shmer<br>st the | t per  | nit. Items identified as const<br>recent inspection report in a  | ituting imminent health hazards shall<br>conspicuous manner. You have the | l be com                                   | ected i<br>reques | immed  | iately  | or op   | eration                                      | ns shall | ceas     | e. You are required to post the food service e<br>fling a written request with the Commissioner | stablishment permit | in a c    | onspi  | icuous |
| repo  | n. 1.   | CA               | sectio          | ns 68-   | 14-703, 68-14-706, 68-14-708,  | 68-14-709, 68-14-711, 68-14-715, 68-1                                     |  |                   |        |   | 1   | 2  | 14       | -        | $\int d$  |                     |           | _      |        |
| _   | $\leq$  | )                | n               |  | 1-: 1e   | 30  | 30/2                                       | -                 |        | _   | /\  | Λ  | ~        | <        |   | C                   | )8/3      | 0/2    | 022    |
| Sig   | natu  | re of            | Pers            | on In  | Charge   |   |  | 1                 | Date   | Si  | gnatu   | are of                                       | Envir    | onme     | ental Health Specialist   |                     |           |        | Date   |

| **** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservi | ce **** |
|--|---------|
| Erection of a state training classes are similable each month at the equate health department                  |         |

| PH-2267 (Rev. 6-15) | Free food safety training cla | RDA 629      |                         |         |
|---------------------|-------------------------------|--------------|-------------------------|---------|
| (Net: 0-15)         | Please call (                 | ) 4232098110 | to sign-up for a class. | hDH 023 |

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



#### Establishment Information

Establishment Name: Nut'n But Guac Establishment Number #: 605308906

| 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<br>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) |  |  |  |  |  |  |  |
| Triple sink      | CL             | 50  |                          |  |  |  |  |  |  |  |

| Equipment l'emperature |                          |  |  |  |  |  |
|------------------------|--------------------------|--|--|--|--|--|
| Description            | Temperature (Fahrenheit) |  |  |  |  |  |
| Fridge                 | 38                       |  |  |  |  |  |
|                        |                          |  |  |  |  |  |
|                        |                          |  |  |  |  |  |
|                        |                          |  |  |  |  |  |
|                        |                          |  |  |  |  |  |

| Food Temperature        |               |                         |  |  |  |
|-------------------------|---------------|-------------------------|--|--|--|
| Description             | State of Food | Temperature (Fahrenheit |  |  |  |
| Diced tomatoes (fridge) | Cold Holding  | 38                      |  |  |  |
| Diced peppers (fridge)  | Cold Holding  | 38                      |  |  |  |
| Guacamole (fridge)      | Cold Holding  | 38                      |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |
|                         |               |                         |  |  |  |

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



#### Establishment Information

Establishment Name: Nut'n But Guac

Establishment Number : 605308906

#### 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: No raw animal products present at facility during time of inspection.
- 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: (NÁ) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Nut'n But Guac

Establishment Number : 605308906

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Nut'n But Guac Establishment Number #. 605308906

| Sources      |       |         |               |  |  |  |  |  |
|--------------|-------|---------|---------------|--|--|--|--|--|
| Source Type: | Food  | Source: | Grocery store |  |  |  |  |  |
| Source Type: | Water | Source: | Public        |  |  |  |  |  |
| Source Type: |       | Source: |               |  |  |  |  |  |
| Source Type: |       | Source: |               |  |  |  |  |  |
| Source Type: |       | Source: |               |  |  |  |  |  |

## Additional Comments