

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Zois Harbor Lights Restaurant Remanent O Mobile Establishment Name Type of Establishment 9718 Hixson Pike O Temporary O Seasonal Soddy Daisy Time in 11:20; AM AM / PM Time out 12:10; PM AM / PM

> 12/06/2022 Establishment # 605302424 Embargoed 5

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

Number of Seats 120 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=0	ют	ecte
					Compliance Status	cos	R	WT	ΙC		
	IN	OUT	NA	NO	Supervision				ΙГ	Т	IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	0
	IN	OUT	NA	NO	Employee Health	-			1 17	17	0
2	300	0			Management and food employee awareness; reporting	0	0		ır	\top	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш		IN
	IN	OUT	NA	NO	Good Hygienic Practices				7	18	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	17	19	×
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		2	200	24
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	21	×
6	黨	0		0	Hands clean and properly washed	0	0		ΙG	22	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ	-	IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23	×
	IN	OUT	NA	NO	Approved Source				ΙĽ	~	
9	黨	0			Food obtained from approved source	0	0				IN
10	0	0	0	×		0	0		ΙĘ	24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	_
12	0	羅	0	0	Required records available: shell stock tags, parasite destruction	0	0				IN
	IN	OUT	NA	NO	Protection from Contamination					25	0
13	Ŕ	0	0		Food separated and protected	0	0	4	2	26	黨
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0

					Compliance Status	cos	R	WT
	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	333	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ures to control the introduction of pathogo is, chemicals, and physical objects into foods.

						L PRA		33
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0		40		con
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control		_			-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	100	Nor
31	١,٠	control	١ -	١٧	'		OUT	П
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	Ō	Approved thawing methods used	O	ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT		1	_		51	ō	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	86	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1	_		

Signature of Person In Charge

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	2%	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	
\Box		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	

You have the right to request a in (10) days of the date of the

12/06/2022

12/06/2022 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Zois Harbor Lights Restaurant
Establishment Number # | 605302424

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.	П
"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.	\vdash
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.	\top
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Dishmachine Sani bucket	Chlorine Chlorine	100 200				

Equipment Temperature				
Description	Temperature (Fahrenhe			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	144
Hamburger soup	Hot Holding	135
Sliced tomatoes-prep top	Cold Holding	39
Taziki-prep top	Cold Holding	40
Hamburger-2 dr reach in	Cold Holding	41
Raw fish-walk in	Cold Holding	39
Raw chicken-walk in	Cold Holding	38
Sliced tomatoes-walk in	Cold Holding	39
Sliced tomatoes-salad prep	Cold Holding	39

Observed Violations
Total # 5
Repeated # ()
12: Opened oysters in walk in refrigerator with no tags. A folder of prior tags is maintained but owner is unable to verify which tags go with these specific oysters. Maintain oyster tags with product until they are served or discarded, and then maintain available for review for 3 months. The oysters were discarded as a precaution. 37: Keep food covered in walk in refrigerator. 47: Clean black debris from refrigerator gaskets. 47: Clean black accumulation from inside top of ice machine on a more routine basis to prevent contamination. 53: Flooring is in poor repair. Maintain flooring smooth, non absorbant, easily cleanable, and durable.
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[&]quot;"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: Zois Harbor Lights Restaurant

Establishment Number: 605302424

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: (IN) Observed proper handwashing by employees.
- 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: (IN) Food obtained from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 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: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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:

Additional Comments

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: Zois Harbor Lights Restaurant			
Establishment Number: 605302424			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional co	mments.		

Establishment Information

Establishment Information Establishment Name: Zois Harbor Lights Restaurant					
Establishment Number # 605302424					
	000002424				
ources					
ource Type:	Food	Source:	US Foods		
ource Type:	Water	Source:	Water is from approved source		
ource Type:		Source:			
ource Type:		Source:			
ource Type:		Source:			
Additional Comme	ents				