TENNESSEE DEPARTMENT OF HEALTH A SERVICE ESTARI ISHMENT INSPECTION REPOR

663

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT						RE		_												
ß		1	a star													O Fermer's Market Food Unit	1 (ſ	٦
Esta	bīst	nem	t Nar	ne	Ooltewah	Nutrition					_	Tv	ne of	Establ	ishmi	ent SPermanent O Mobile	10			
Add	ess				9408 Apis	son Pike						.,	peor	25400		O Temporary O Seasonal				
City					Ooltewah		Time in	10):4	0 /	١M	_ A	M/P	мт	ime o	ut <u>11:10:AM</u> AM/PM				
Insp	ectic	n Da	rte		07/12/2	022 Establishmen	60530511	3		_	Emb	argo	ed ()						
Purp	ose	of In	spec		Routine	O Follow-up	O Complaint			O Pr	elimir	hary		c) Co	nsuitation/Other				
Risk	Risk Category O1 22 O3 O4 Follow-up Required O Yes X No Number of Seats																			
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.																				
																INTERVENTIONS				
IN	in ci	(Ch ompli		elgne		pliance NA=not applicable			llens							spection Rerepeat (violation of the				
	_	_	_	_	Ce	ompliance Status			R		Ē	_	-		-	Compliance Status		cos	R	WT
	_	-	NA	NO		Supervision ge present, demonstrate	s knowledge and					IN	out	r na	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1	义 N	0	NA	NO	performs duties			0	0	5	16 17	0		×		Proper cooking time and temperatures Proper reheating procedures for hot hold	lina	0	<u> </u>	5
2	X	0	ne.	no		nd food employee aware			0	5	H"	IN			NO	Cooling and Holding, Date Marking				
		0				estriction and exclusion		0	0	•						a Public Health Contr	ol	-	- 1	
4	1	0	NA			Good Hygienic Practi tasting, drinking, or tobar		0	0			0				Proper cooling time and temperature Proper hot holding temperatures		8	0	
5	1	0	NA	0	No discharge fr	rom eyes, nose, and more enting Contamination	uth	Ō	õ	5	20		0	0		Proper cold holding temperatures Proper date marking and disposition		0	8	5
	2	0	144			nd properly washed	by riands	0	0		22		-	_		Time as a public health control: procedur	res and records	0	0	
7	×	0	0	0	No bare hand o alternate proce	contact with ready-to-eat dures followed	foods or approved	0	0	5	H	-	-	r NA	1			<u> </u>	-	_
8		0	NA	NO	Handwashing s	sinks properly supplied a Approved Source		0	0	2	23	0	0	12		Consumer advisory provided for raw and food	undercooked	0	0	4
9	黨	0			Food obtained	from approved source			0			IN	out	NA	NO	The second se	tions			
10 11	0 ※	0	0	2	Food received Food in good o	at proper temperature ondition, safe, and unadi	ulterated	8	0	5	24	0	0	22		Pasteurized foods used; prohibited foods	s not offered	0	0	5
	0	0	×	0	Required recor destruction	ds available: shell stock	tags, parasite	0	0			IN	out	r na	NO	Chemicais				
			NA		Pro	stection from Contam	ination				25	0	0	X] _	Food additives: approved and properly u		0	의	5
13 14		8	家 0			d and protected urfaces: cleaned and sar	nitized	8	0	4	26	IN IN	0	_	NO	Toxic substances properly identified, sto Conformance with Approved P		0	0	
\rightarrow	2	0			Proper disposit served	ion of unsafe food, return	ned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized pr HACCP plan	rocess, and	0	0	5
				-							_				-			_		_
				GO	od Retail Prac	ctices are preventiv	e measures to co								gen	s, chemicals, and physical object	s into foods.			
				00	T=not in complian	ce	COS=com							5		R-repeat (violation of the sam	ne code provision)			
	_	OUT		_		mpliance Status		COS	R	WT	Ē				_	Compliance Status Utensils and Equipment		COS	R	WT
2	3	0	Past		ed eggs used wh	here required		0	0	1			0			onfood-contact surfaces cleanable, proper	fy designed,	0	0	1
2	_				d ice from appro- obtained for spe	ved source cialized processing meth	ods	8	0	2	\vdash	+	-			and used	at at line		-	-
		OUT	_			Temperature Control		1				_	_			g facilities, installed, maintained, used, te	st strips	0	0	1
3	۱	0	cont		oing methods u	sed; adequate equipmen	a for temperature	0	0	2	H	_	O DUT	*	4-001	Physical Facilities		0	0	1
3	_				t property cooked thawing method			8	8	1		8	-			d water available; adequate pressure stalled; proper backflow devices		8	8	2
3	1	0	Ther		eters provided a	nd accurate		ŏ	ŏ	1	5	0	0	Sewag	e and	i waste water properly disposed		0	0	2
	_	OUT	_			ood identification						_	_			es: properly constructed, supplied, cleane			0	1
3			Food	i prog		ginal container; required		0	0	1			-		-	use properly disposed; facilities maintaine	,d	0	0	1
3	-	000	Inse	ts n	dents, and anim	on of Food Contamina pais not present	tion	0	0	2		3	-			ilities installed, maintained, and clean entilation and lighting; designated areas us	sed	0	0	1
3	-	_				during food preparation,	etorago 8 display	0	0	1	H	-	DUT	- and the	010 10	Administrative items			_	
3	_				cleanliness	doming rood preparation,	storage o orspray	6	0	1	5			Oumen	t perr	nit posted		0	0	_
3	2	Ó	Wipi	ng ck	oths; properly us			0	0	1		_			-	inspection posted		0	0	0
4	_	0 OUT	_	hing	fruits and vegeta Pro	bies per Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection		YES	NO	WT
4					insils; properly st	tored	ind handled		8			7 8				with TN Non-Smoker Protection Act		X	읭	~
4	3	0	Sing	e-us	e/single-service	inens; properly stored, dr articles; properly stored,		0	0	1	5	8 9				oducts offered for sale roducts are sold, NSPA survey completed		0	0	0
					sed properly			-	0											
servi	ce es	tablis	shmer	t per	nit. Items identifie	d as constituting imminent	health hazards shall b	e corre	cted i	mmed	iately	or op	eratio	ns sha	ll ceas	Repeated violation of an identical risk factor ie. You are required to post the food service e	establishment permit	t in a c	onspi	icuous
						report in a conspicuous m 68-14-708, 68-14-709, 68-14				t a he	aring	regar	ding ti	nis repo	at by I	filing a written request with the Commissioner	within ten (10) days	of the	date	of this
(),	1	-1	(. / e		07/	12/2	022	2		T	Л.	\mathcal{T}	-0	Eil	()7/1	212	2022
Sigr	atur	re of	Pers	on Ir										f Envir	onme	ental Health Specialist		Date		

****	Additional food safety information can be found on our website	http://tn.gow/health/article/eh-foodservice
------	--	---

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1172201 (1001:0-10)	Please call () 4232098110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ooltewah Nutrition Establishment Number #: 605305113

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 wenty-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.	
Sarage 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	QA	200						
Qa bucket	QA	200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk in cooler	37						
Low boy	38						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chopped tomatoes (ice bath)	Cold Holding	37				
Sliced cucumbers (ice bath)	Cold Holding	35				
Dairy (low boy)	Cold Holding	37				
Turkey (low boy)	Cold Holding	37				
Turkey (walk in cooler)	Cold Holding	37				
Pasta (walk in cooler)	Cold Holding	38				
Potato soup	Hot Holding	138				
Bisque	Hot Holding	140				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ooltewah Nutrition

Establishment Number : 605305113

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 handashing 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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: Ooltewah Nutrition

Establishment Number : 605305113

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Ooltewah Nutrition

Establishment Number # 605305113

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments