

Risk Category

Signature of Person In Charge

PH-2267 (Rev. 6-15)

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

07/29/2021

Date

RDA 629

O Farmer's Market Food Unit Nic & Norman's O Permanent O Mobile Establishment Name Type of Establishment 1386 Market St O Temporary O Seasonal Address Chattanooga Time in 11:00; AM AM / PM Time out 12:00; PM AM / PM City 07/29/2021 Establishment # 605302912 Embargoed Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

orted to the Centers for Dis ase Control and Prevention

Follow-up Required

O Yes 🕱 No

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#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	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							W	ו פ						Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision				ш	П	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Н			-		Person in charge present, demonstrates knowledge, and	-	_	_	4 1		IN	001	NA	NO	Control For Safety (TCS) Foods			
1	氮	0			performs duties	0	0	5	П	16	0	0	0	320	Proper cooking time and temperatures	0	ТО	Т
	IN	OUT	NA	NO	Employee Health		-	-	Ш	17	ō	ŏ	ō		Proper reheating procedures for hot holding	ŏ	ō	1 5
2	X	_		_	Management and food employee awareness; reporting	0	ा	$\overline{}$	11						Cooling and Holding, Date Marking, and Time as			_
3	×	0	1		Proper use of restriction and exclusion	0	0 0 5		Ш		IN	OUT	NA	NO	a Public Health Control			
Ľ	-	_				_		ᆫ	4 1		_			1000	ar and training country	10101		_
Ш	IN		NA		Good Hygienic Practices	Ь.			4 1	18	0	0	0		Proper cooling time and temperature	0	_	1
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	ш	19	×	0	0	0	Proper hot holding temperatures	0	0	1
5	黨	0			No discharge from eyes, nose, and mouth	0	ŏ	Ľ	IJ	20	245	0	0		Proper cold holding temperatures	0	0	J 5
		-	NA	10000	Preventing Contamination by Hands				0	Proper date marking and disposition	0	0	] `					
6	凝	0		0	Hands clean and properly washed	0	0		Ш	22	0	0	×	0	Time as a public health control: procedures and records	0	lo	1
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lo	o   °   L ⊥		_	_		_		_	Ľ		
Ŀ	_	_	_		alternate procedures followed	_			ш	IN	OUT	NA	NO	Consumer Advisory				
8	×				Handwashing sinks properly supplied and accessible	10	0	2	41	23	×	l٥l	0		Consumer advisory provided for raw and undercooked	0	lο	4
			NA	NO	Approved Source	-		_	4 1			_	_		food		13131	
9	黨		_		Food obtained from approved source	0		J	ш	ш	IN	OUT	NA	NO	Highly Susceptible Populations			
10		0	0	100	Food received at proper temperature	0			ш	24	0	0	320		Pasteurized foods used; prohibited foods not offered	0	0	- 5
11	×	0			Food in good condition, safe, and unadulterated	0	0	] 5	ш	2.4	_		(40)		rasted lead loods asea, profitated loods flot offered			L.
12	33	0	0	0	Required records available: shell stock tags, parasite	0	O O IN OUT N		NA	NO	Chemicals							
		_	NA	NO	Protection from Contamination	-	_	_	ш	25	$\overline{}$	_	W		Food additions appeared and procedured	-	10	_
43				NO	***************************************	-			4.1	26	0	Ö	350	J. I	Food additives: approved and properly used	9	8	- 5
	Ŕ	0			Food separated and protected	_	0	_	41	26		0	***	110	Toxic substances properly identified, stored, used	-	10	ᆫ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	<b>ا</b> ا	Ш	IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2		27	0	0	×		Compliance with variance, specialized process, and	0	Ιo	5
Ľ	~				served		Ľ		ا ل		•	Ŭ	~		HACCP plan			Ľ

#### 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							Compliance Status	COS	R	WT		
	OUT	Safe Food and Water				1 [	OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	О	1	1 [	45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I			constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 I	40	•	viralewasining lacilizes, ilistalied, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	7 [	47 O OUT		Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	11			Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11			Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t			Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination			4 6	53	^	Physical facilities installed, maintained, and clean	0	0	1	
_	-		-		_	4 6	-				-	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	M	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш	OUT Administrative items					
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				11	Non-Smokers Protection Act					
41	0	In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 C	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 [	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

ner and post the most recent inspection report in a conspicuous manner. You have the right to requirt. 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. er. You have the right to request a hearing regarding this report by filling a written request with the Co er within ten (10) days of the date of the

> 07/29/2021 Date Signature of Environmental Health Specialist

> > to sign-up for a class.

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

Please call (

Free food safety training classes are available each month at the county health department. ) 4232098110

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



### Establishment Information

Establishment Name: Nic & Norman's
Establishment Number #: |605302912

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.	Т
'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.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
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)
Dish Machine Sanitizer Bucket	Chlorine QA	50 200	

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Table top air cooler	36				
Freezer	6				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Shank	Hot Holding	165
Brisket	Hot Holding	156
Mac and Cheese	Hot Holding	145
Salmon	Cold Holding	36
Beef	Cold Holding	36
Chicken	Cold Holding	36
Tomato	Cold Holding	38
Watermelon	Cold Holding	39
Greens	Cold Holding	41

Total # 1 Repeated # 0 54: Personal food product observed near work station.
54: Personal food product observed near work station.
***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: Nic & Norman's Establishment Number: 605302912

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Proper 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: Source approved.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<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: Nic & Norman's Establishment Number: 605302912	Establishment Information	
Establishment Number: 605302912  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Nic & Norman's	
Additional Comments (cont'd)	Establishment Number: 605302912	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information								
Establishment Name: Nic &	k Norman's							
Participation   Participatio	05302912							
Sources								
Source Type:	Food	Source:	US Foods					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments	3							