### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

		Ľ			FOOD SERVICE EST	ABL	ISł	IM	EN'	т II	NSI	PEC	TIC	ON REPORT	SCOR	E		
Ŵ		H.	T. Car															
Esta	blish	imen	t Nar		El Meson					_				Fermer's Market Food Unit     Ø Permanent     O Mobile	)/		•	
Addr					248 Northgate Mall Rd.					Ту	pe of	Establi	shme	O Temporary O Seasonal			•	
City					Chattanooga Time	n <u>1</u> 1	L:2	0 /	١M	_ A	M/P	м ті	ne o	ит 12:00: РМ АМ / РМ				
Insp	ectio	n Da	rte		10/02/2023 Establishment # 60521130				Emb	_								
Purp	ose	of In	spect	tion	Routine O Follow-up O Complain	t		<b>O</b> Pr	elimir	nary	_	c	Cor	nsultation/Other				_
Risk	Cat				O1 X2 O3		_	<b>O</b> 4	_						er of Seat		.75	,
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbrea											•		
		(Ma	ırk de	elgnet	FOODBORNE ILLNESS R ied compliance status (IH, OUT, HA, HO) for each numbered its										ubcatago	<b>77-</b> )		
IN	in co	ompii			OUT=not in compliance NA=not applicable NO=not obser	ved		C						spection R=repeat (violation of the same code	provision)			
	IN	OUT	NA	NO	Compliance Status Supervision	cos	R	WT	H	IN	OUT	NA	NO	Compliance Status Cooking and Reheating of Time/Temperat	_	26 F	1	WT
1	8	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0				Control For Safety (TCS) Foods Proper cooking time and temperatures		510	П	
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	0			ŏ				Proper reheating procedures for hot holding			5	5
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Tin a Public Health Control	• • •			
	_		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		18	0	0			Proper cooling time and temperature Proper hot holding temperatures			3	
5	1	0	NA	0	No discharge from eyes, nose, and mouth Preventing Contamination by Hands		ō	5	20		0	0		Proper cold holding temperatures Proper date marking and disposition			5	5
6	2	0		0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	-	ō	×		Time as a public health control: procedures and rec			-	
7		0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0			IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercool	ed -		+	
	IN	OUT	NA	NO	Approved Source Food obtained from approved source		0	-	23	S O	0	NA	NO	food Highly Susceptible Populations	~~ c		<u>'</u>	4
	0	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	- Ö		5	24	-	0	88		Pasteurized foods used; prohibited foods not offere	3 C		Л	5
	_	ō	X	0	Required records available: shell stock tags, parasite destruction	ō	0			IN	ουτ	NA	NO	Chemicals		-	-	
13			NA	NO	Protection from Contamination Food separated and protected	155	0	4		0 12	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used		3	य	5
14	ĸ	õ	ŏ		Food-contact surfaces: cleaned and sanitized	õ		5		IN	_	NA	NO	Conformance with Approved Procedure			- -	
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan				5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	int:	oduc	ction	n of p	atho	gens	, chemicals, and physical objects into foc	ds.			
				011	T=not in compliance COS=con	GOO						8		R-repeat (violation of the same code prov	size)			
	_	OUT	_		Compliance Status		R		ĨĔ			_	_	Compliance Status		XS F	1	WΤ
28	-	0	Past		Safe Feed and Water d eggs used where required	0	0	1			NUT Kalif	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed	. c		1	1
29	_				lice from approved source obtained for specialized processing methods	8	0	2	$\vdash$	-	c			and used		+	+	
	-	OUT	Prop	er cov	Food Temperature Control bing methods used; adequate equipment for temperature	T					_			g facilities, installed, maintained, used, test strips ntact surfaces clean		_	_	1
31		٥	contr	lo		0	0	2		4	TUC			Physical Facilities				
33					properly cooked for hot holding thawing methods used	+8	0	1		_				water available; adequate pressure stalled; proper backflow devices		8		2
34	1	0	Then		eters provided and accurate	0	0	1	5	0	0	Sewag	and	waste water properly disposed	0		7	2
35	_	OUT O		locoo	Food Identification erly labeled; original container; required records available	0	0	1		_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	- 0		_	1
		OUT	1000	, prop	Prevention of Feed Contamination	Ť	<u> </u>				-	-		lities installed, maintained, and clean			_	1
36	;	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 /	Adequa	ite ve	ntilation and lighting; designated areas used	0			1
37	'	0	Cont	amina	ation prevented during food preparation, storage & display	0	0	1		0	TUK			Administrative Items				
38	_				leanliness ths: properly used and stored	0	0	1						nit posted inspection posted			2	0
40	_	0		<u> </u>	ruits and vegetables	0		1	E	_	_			Compliance Status		S N		WΤ
41	_	OUT	In-us	e ute	Proper Use of Utensils nsils; properly stored	0	0	1		7	-	Somple	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	KT C	1	
42	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8		lopacc	o pro	ducts offered for sale	Ğ	5	2	0
4	_				visingle-service articles; properly stored, used ed properly		0		6	9	ł	r tobac	co pr	oducts are sold, NSPA survey completed	C		1	_
		-			tions of risk factor items within ten (10) days may result in susp				servi		ablish	ment p	ermit.	Repeated violation of an identical risk factor may result	n revocatie	n of s	/our	food
servi		tablis	shmen	t perm	nit. Items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the r	be corre	icted i	immed	liately	or op	eratio	ns shal	ceas	e. You are required to post the food service establishmer	t permit in	a con	spice	uous
		CA.	sectio	ns 68-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-						-							
ľ	à	29	2	$-\epsilon$	10/	02/2	023	3				6	M		10	/02	/20	)23

		10/0

02/2023 Date

RDA 629

Signature	of Perso	n In Charge	
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PH-2267 (Rev. 6-15)

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	Date	Signature of Environmental Health Specialist
****	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. Please call ( ) 4232098110 to sign-up for a class.

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



#### Establishment Information

Establishment Name: El Meson Establishment Number #: 605211305

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.	
"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 (Fahrenhelt)					
Sani bucket Dish machine	Lactic acid Heat	1875	167					

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Walkin	41

hrenheit)

#### Observed Violations

Total # 4

Repeated # ()

- 13: Raw eggs over produce in walkin.
- 45: Gaskets in poor repair, chip baskets stored on cardboard 48: Front hand sink cold faucet not workin
- 53: Ceiling and floor tiles in poor repair



### Establishment Information

Establishment Name: El Meson

Establishment Number : 605211305

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy posted at entry
- 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: Observed hand washing

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: Approved

- 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.
- 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 cooking observed

17: (NO) No TCS foods reheated during inspection. Discussed reheating methods. All steam table items are reheated on the stove

- 18: No cooling observed
- 19: Adequate hot holding in steam well and hot box
- 20: Adequate cold holding in walkin
- 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: (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: El Meson

Establishment Number: 605211305

Comments/Other Observations (cont'd)

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

## Establishment Information Establishment Name: El Meson Establishment Number #: 605211305

Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Us foods, reinhardt	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments