TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name			Final Girl Vegan Food Mobile Type of Establishment O Mobile														
Address			2207 E 14th St					AC OF L	.540.01	Con 114	O Temporary O Seasonal			/			
City					Chattanooga Time in 10:00 AM AM / PM Time out 10:30: AM AM / PM												
Inspection Date 02/18/2023 Establishment # 60531																	
		of In			KRoutine O Follow-up O Compla			O Pr		-	_		Cor	nsultation/Other			
Ris	k Cal	tegor	y		O1 第2 O3			04				Fc	ollow-	up Required O Yes 🕄 No Number of S	Seats	0	
		R	isk I		ors are food preparation practices and employe contributing factors in foodborne illness outbre									I to the Centers for Disease Control and Preven			
					FOODBORNE ILLNESS			_				_					
				algna	ted compliance status (IN, OUT, NA, NO) for each numbered I	em. For		mark	ed OL	л, н	ark CO	rS or R	t for e	ach item as applicable. Deduct points for category or subcat)	
	∉in c	ompli	ance	_	OUT=not in compliance NA=not applicable NO=not obse Compliance Status		R		5=00	recte	d on-s	te dun	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
		ουτ	NA	NO						IN	оυт	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0		×		Proper cooking time and temperatures	0	0	5
2	2		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	<u>\$</u>		0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT		NO	a Public Health Control			
4	28		NA	NO O	Good Hygionic Practices Proper eating, tasting, drinking, or tobacco use	- 0	0			0 烹				Proper cooling time and temperature Proper hot holding temperatures	00	0	
5	25	0	NA	0 NO	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	5	20	12	0	8		Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	邕	0	1.00-1		Hands clean and properly washed	0	0	5	22		ō	×		Time as a public health control: procedures and records	ō	ō	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0			IN	OUT		NO	Consumer Advisory			
		OUT	NA	NO			0	2	23		0	簒		Consumer advisory provided for raw and undercooked food	0	0	4
	高の	0	0	122	Food obtained from approved source Food received at proper temperature	- 8	00			IN	OUT		NO	Highly Susceptible Populations			
11	×	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0	×		Pasteurized foods used; prohibited foods not offered	0	0	•
12		0	X	O NO	destruction	0	0		25	IN O	OUT		NO	Chemicals Food additives: approved and properly used	0		
	X	0	0		Food separated and protected		0	4	26	嵐	ŏ		·	Toxic substances properly identified, stored, used	00	ŏ	5
								_							_	_	
			0	1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	-	5	27		OUT		NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
		0	0	J		0	0	5 2	27	-	-	NA XX	NO			0	5
			0		Proper disposition of unsafe food, returned food not re-	0	0	2	-	0	0	実		Compliance with variance, specialized process, and HACCP plan		0	5
			0	Goo	Proper disposition of unsafe food, returned food not re- served	O contro	O I the	2 intr	oduc	O tion	o ofp	実 atho		Compliance with variance, specialized process, and HACCP plan , chemicale, and physical objects into foods.		0	5
		0		Goo	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to Trinot in compliance COS=cc Compliance Status	O contro cot	O I the	2 intr ar/1	oduc	O tion	O ofp (Cl≅	実 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0		5 WT
15			Past	Goo	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to T=not in compliance COS=cc Compliance Status Safe Food and Water ed eggs used where required	Contro Contro COS COS	0 I the n-site R	2 Intro July WT	oduc Inspe	O tion	O of p ICES	笑 atho	gena	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	0	R	
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PH-2267 (Rev. 6-15)	Free food safety training class	es are available each mon	th at the county health department.	RDA 629
(19220) (Net. 0-10)	Please call () 4232098110	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information							
Establishment Name:	Final Girl Vegan Food Mobile						
Establishment Number	605310651						

Warewashing Info								
Machine Name	Sanitizer Type	PPM Temperature (Fa						
Sani wipes	Quat	400						
3 sink	Bleach	100						

Equipment l'emperature	perature						
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Cut lettuce	Cold Holding	38
'Beef"	Reheating	170

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Final Girl Vegan Food Mobile

Establishment Number : 605310651

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: Hands washed

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.
- 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: (NA) No raw animal foods served.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 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: Final Girl Vegan Food Mobile Establishment Number : 605310651

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Final Girl Vegan Food Mobile Establishment Number # 605310651

Sources				
Source Type:	Food	Source:	Unfi, costoc, gfs	
Source Type:	Water	Source:	Public, tnam	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
1				

Additional Comments