TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

53L."		47	125															
12			a start															
	1100	THE CLOSE			Huddle House #624										O Fermer's Market Food Unit			
Estab	xish	men	t Nar	ne						_	Ту;	xe of I	Establi	ishme	O Fermer's Market Food Unit ant O Permanent O Mobile			
Address 5611 Brainerd Rd.							_					O Temporary O Seasonal						
City					Chattanooga	Time in	12	2:3	5 F	M	_ A	M/P	M Ti	me o	и 02:30: РМ АМ/РМ			
Inspe	ctio	n Da	rte		02/16/2024 Establishment # 60	520122	5			Embe	irgoe	d <u>1</u>						
Purpo	xse	of In	spect	tion	Contine O Follow-up	O Complaint			O Pro	limin	ary		c	Co	nsultation/Other			
Risk (Cat	egon	y		O1 382	03			O 4				Fo	low-	up Required 🕱 Yes O No Number of S	Seats	63	
		R													I to the Centers for Disease Control and Preven			
				elgnet				lie me										
IN=i	n ca	mpii	ance		OUT=not in compliance NA=not applicable N Compliance Status			R		S=cor	rrecte	d on-s	ite duri	ng int	pection R*repeat (violation of the same code provis Compliance Status		R	WT
1	N	ουτ	NA	NO							IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
		0			Person in charge present, demonstrates knowle performs duties	edge, and	0	0	5			0	0		Proper cooking time and temperatures	0	0	6
2			NA	NO	Employee Health Management and food employee awareness; n	porting	0			17	0	0	0	×		0	0	ÿ
		0			Proper use of restriction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control			
	_		NA		Good Hygienic Practices		~					0	0			0	0	
4 3 5 3		응			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		0	8	5			8		0				
1	N	OUT	NA	NO	Preventing Contamination by Ha	nds								0		ŏ	õ	5
	K	0			Hands clean and properly washed No bare band contact with ready-to-eat foods o	r approved			5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	K	0	0	0	alternate procedures followed			-	_		IN	OUT	NA	NO	Consumer Advisory			
8 3			NA	NO	Approved Source	ssible	0	0	2	23	8	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
		0		_	Food obtained from approved source						IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 C	읽	응	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	1	8	응	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	Ж	0	Required records available: shell stock tags, pa destruction	rasite	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination	1				25			X		Food additives: approved and properly used	0	0	5
13 (14)	읽	뵹	8		Food separated and protected Food-contact surfaces: cleaned and sanitized					26	_		NA	NO		0	0	
15 8	_	ŏ	Ĕ		Proper disposition of unsafe food, returned food	i not re-	_			27	_	-	_	110	Compliance with variance, specialized process, and	0	0	5
	~	•			served		-	-	-	<u> </u>	-	-	\sim		HACCP plan	-	•	-
				Goo	d Retail Practices are preventive mea	sures to co	ntro	the	intro	oduc	tion	of	atho	geni	, chemicals, and physical objects into foods.			
													3					
-	_			00	T=not in compliance Compliance Status	COS=corre				Inspe	ction				Compliance Status	COS	R	WT
	_	OUT			Safe Food and Water						0	_			Utensils and Equipment			
28		응	Wate	eunze er and	ed eggs used where required fice from approved source		8	8	2	4	5 X					0	0	1
30	_		Varia	ince o	obtained for specialized processing methods		Ô	Ô	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	-	OUT	Prop	er co		noecature				4	7 7		lonfoo	d-cor	tact surfaces clean		0	1
31		0	contr		engineereas asea, aasquate equipment in ter	Other property O Temporty O Sessonal Orga Trans in 12:35 PM AM / PM Tems ont 0:23:00 PM AM / PM OP closure O Compared O Propriot O Propriot O Non-Market 0:00 PM OP closure O Compared O Propriot O Propriot O Non-Market 0:00 PM OP closure O Compared O Propriot O Non-Market 0:00 PM OP closure O Compared O Propriot O Non-Market 0:00 PM OP closure O Compared O Consultation/Close Properticion Non-Market 0:00 PM OP closure O Consultation O Consultation Non-Market 0:00 PM 0:00 PM		-										
32	_				I properly cooked for hot holding	<u> 0 </u>			2									
34	_				thawing methods used eters provided and accurate		_					_					허	2
		OUT					-			5	_	-					Ō	1
35		0	Food	i prop	erly labeled; original container; required records	available	0	0	1	5	2	o o	Sarbag	e/ref	use properly disposed; facilities maintained	0	0	1
	_	OUT			Prevention of Feed Contamination					-	_	o F	hysica	al fac	ities installed, maintained, and clean		0	1
36		001					0	ol	2	5	4 1	ex la	decus	ite ve	ntilation and lighting; designated areas used	0	0	1
	-		Insec	:ts, ro	odents, and animals not present		<u> </u>	-			_	~ [_		
37		0			idents, and animals not present ation prevented during food preparation, storage	& display			1		0		-ac-das		Administrative items			
38		0 0 0	Cont Pers	amina onal o	ation prevented during food preparation, storage cleanliness	& display	0 0	0 0	1	_	5	ит 0 0	Jument	-	nit posted	0	0	0
38 39		0000	Cont Pers Wipir	amina onal o ng cic	ation prevented during food preparation, storage cleanliness ths; properly used and stored	& display	0 0 0	0 0 0	1	_	5	ит 0 0	Jument	-	nit posted inspection posted	0	0	0
38		0000	Cont Pers Wipir Was	amina onal o ng cic	ation prevented during food preparation, storage cleanliness	& display	0 0 0	0 0 0	1	_	5	ит 0 0	Jument	-	nit posted inspection posted Compliance Status	0	0	0 WT
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38 39 40 41 42 43		0005000	Cont Persi Wipir Wasi In-us Uten Singi	amina onal o hing f e ute sils, e e-use	ation prevented during food preparation, storage cleanliness this; properly used and stored fruits and vegetables Proper Use of Utensils nsils; properly stored squipment and linens; properly stored, dried, han s/single-service articles; properly stored, used		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 00 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 0		Current fost re	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O YES	0 0 0	0 WT 0
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PH-2267 (Rev. 6-15)		sses are available each mon) 4232098110	th at the county health department.		
	Please call (14232090110	to sign-up for a class.		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Huddle House #624 Establishment Number #: 605201225

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Bmoking' symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine Sanitizer bucket	Heat Qa	200	161					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk-in cooler	40
Reach-in cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Grits	Hot Holding	198
Gravy	Hot Holding	177
Hollendaise sauce r-in 1	Cold Holding	39
Green beans r-in 1	Cold Holding	39
*sausage in drawer	Hot Holding	128
Sliced tomatoes cb	Cold Holding	39
Diced tomatoes cb	Cold Holding	37
Sliced apples r-in 2	Cold Holding	40
Raw sausage patty	Cold Holding	34
Milk in I-boy 3	Cold Holding	39
Fried chicken patty	Cooking	204
Deli meat w-in	Cold Holding	39
Diced tomatoes w-in	Cold Holding	39

Total # 8

Repeated # 0

13: Whipped cream in walk-in cooler touching/on top of raw meat. All raw meat must be stored away from ready-to-eat foods.

19: Drawer under waffle makers holding cooked sausage patties at 128 degrees. Drawer needs to be serviced in order to hot hold TCS foods at 135 degrees or above.

21: Hollandaise sauces not labeled or date-marked.

41: Waffle-maker spatula on counter under waffle-maker. All in-use utensils must be stored on a easily-cleanable surface.

44: Observed employee touching raw, frozen meat and then going to cold bar without changing gloves. Also observed employee wearing gloves while using the register and then went to cold bar without changing gloves.

45: Coating on skillets flaking off.

47: Heavy grease build-up under and on all grill surfaces.

54: Light cover broken in walk-in cooler.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Huddle House #624

Establishment Number : 605201225

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.

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 frequency and methods were 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 has been obtained by an approved source.

- 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: See temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling procedures were not taking place at the time of inspection.
- 20: See temps
- 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:

***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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Huddle House #624

Establishment Number : 605201225

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Huddle House #624

Establishment Number # 605201225

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Huddle House	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type.				

Additional Comments