

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Common Table Permanent O Mobile Establishment Name Type of Establishment 3413 Broad St. O Temporary O Seasonal Address

Time in 11:15; AM AM / PM Time out 12:15; PM 09/23/2021 Establishment # 605262699 Embargoed 3 Inspection Date

Chattanooga

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 275 Risk Category О3 04 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

11	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							WT	] [	Compliance Status				COS	R	WT	
	IN	OUT	NA	NO	Supervision					IN	ОИТ	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	610	$\overline{}$	-	_	Person in charge present, demonstrates knowledge, and	$\overline{}$			11	"		101	"	Control For Safety (TCS) Foods			
יו	氮	0			performs duties	0	0	9	Ιī	6 14	0	0		Proper cooking time and temperatures	0	ГО	T 6
			NA	NO	Employee Health			] [1	7 0	0	0	3%	Proper reheating procedures for hot holding		0	1 *	
2	DK.	0			Management and food employee awareness; reporting	0 0 5		1 Г				NA NO	Cooling and Holding, Date Marking, and Time as				
3	寒	0			Proper use of restriction and exclusion			ш	IN	N OUT N			a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 0	0	0	涎	Proper cooling time and temperature	0	0	П
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0			9 2	0	0	0	Proper hot holding temperatures	0	0	1
5	200	0			No discharge from eyes, nose, and mouth	0	0	l °		0 2	0	0		Proper cold holding temperatures	0	0	
		-	NA	NO	Preventing Contamination by Hands				] [2	1 0	120	0	0	Proper date marking and disposition	1980	0	] ~
6	黨	0		0	Hands clean and properly washed	0	0	١.	<sub>2</sub>	2 0	0	38	0	Time as a public health control: procedures and records	0	l٥	1
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	l٩	8   100		6117				-	Ľ	ㅗ
8		~		_	alternate procedures followed	_	0 0 0		1 E	_	OUT	NA	NO	Consumer Advisory  Consumer advisory provided for raw and undercooked			
L	IN.	OIII	NΔ	NO	Handwashing sinks properly supplied and accessible  Approved Source	-	0 0 2		{   2	23 X O O Consumer advisory provided for raw and undercooked		0	0	4			
9	X	0	nen.	no	Food obtained from approved source			ा ।	IN	-	NA	NO	Highly Susceptible Populations		_	_	
10	8	ŏ	0	32	Food received at proper temperature	ŏ	ŏ	ł	LЕ	-	-		110				_
	×		Ŭ	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	2	4 0	0	38		Pasteurized foods used; prohibited foods not offered	0	0	5
12	o	0	Ж	0	Required records available: shell stock tags, parasite	0	0	1	Ιħ	IN	OUT	NA	NO	Chemicals		_	
-		OUT	NA	NO	destruction  Protection from Contamination	_	_	_	ł I	5 0	1	8		Food additions appeared and assessing used	<u> </u>	10	_
43	_		_	NO	***************************************	-			1 15	5 O	0	350	J	Food additives: approved and properly used	9	_	- 5
13			0		Food separated and protected	28	_	_	1 ≝	_		210	LNO	Toxic substances properly identified, stored, used	0	10	_
14	×	0	0	J	Food-contact surfaces: cleaned and sanitized	0	0	5	1 F	IN	001	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	]  2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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		COS	R	WT		
OUT Safe Food and Water						OUT	Utensiis and Equipment				
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0		45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	8	18	1	ι⊢	-	constructed, and used	-	-	-
30	OUT				Ŀ.	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
-	001		_	_	_	47	<u> </u>	Manfand anatost surfaces along	+-	_	
31	180	Proper cooling methods used; adequate equipment for temperature	0	lo	2	4/	_	Nonfood-contact surfaces clean	0	0	
		control	_	_			OUT	Physical Facilities			
32	_	Plant food properly cooked for hot holding	0	0	1	48		Hot and cold water available; adequate pressure		0	
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting, designated areas used	0	0	1
37	850	Contamination prevented during food preparation, storage & display	0	0	1		OUT Administrative Items				
38	245	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı "
40	0	Washing fruits and vegetables	0	0	1		Compliance Status		YES	NO	WT
	OUT	Proper Use of Utensils					Non-Smokers Protection Act				
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	W	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale	0		0
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	_					

n (10) days of the date of the

09/23/2021 Signature of Person In Charge Date Signature of Environmental Health Specialist 09/23/2021 Date

\*\*\*\* 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. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: Common Table
Establishment Number #: [605262699]

### 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 ( Fahrenheit)				
Dish Machine	Chlorine	100					
Triple Sink	QA	150					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below.					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Grilled chicken	Cooking	189			
Ham	Cold Holding	38			
Black Beans	Cold Holding	38			
Rice	Cold Holding	38			
Ground Beef (cooling drawer)	Cold Holding	39			
Salmon	Cold Holding	38			
Wings	Cold Holding	39			
Rice	Hot Holding	155			
Mashed Potatoes	Hot Holding	163			

Observed Maladana							
Observed Violations							
Total # 5 Repeated # 0							
L3: Raw, TCS foods not properly stored in walk in cooler to prevent							
cross-contamination. Products were removed at time of inspection. (COS)							
21: Some RTE, TCS foods not properly datemarked. Proper disposition of							
expired foods not provided. (COS)							
31: Proper cooling method not provided for gravy in walk in cooler. Advised on							
proper cooling methods at time of inspection.							
37: Uncovered/unprotected food items in walk in freezer unit. Food products							
stored on floor in walk in freezer. Must be 6" off floor.							
38: Employees observed preparing food with jewelry other than a simple							
wedding band. Discussed with PIC at time of inspection.							
wedding band. Discussed with FIC at time of inspection.							

<sup>&</sup>quot;"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: Common Table
Establishment Number: 605262699

# 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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135\*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41\*F or below. See food temperatures listed above.
- 22: (NA) No food held under time as a public health control.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

# 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.

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Establishment Information	
Establishment Name: Common Table	
Establishment Number: 605262699	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information									
Establishment Name: Common Table									
Establishment Number #:	605262699								
www									
Sources									
Source Type:	Food	Source:	Approved sources noted						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								