

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Plaza Food Court Remanent O Mobile Establishment Name Type of Establishment 2 W Aquarium Way O Temporary O Seasonal Chattanooga Time in 11:25 AM AM / PM Time out 12:15: PM 11/30/2022 Establishment # 605078344 Embargoed 3 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 96

Follow-up Required

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								Ö
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	\Box
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ı °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	Ö	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	涎	Proper cooling time and temperature	0	0	
19		180	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	٠
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

cals, and physical objects into foods.

OUT Safe Food and Water 28 O Pasteurized eggs used where required O 0 1 29 O Water and ice from approved source O 0 1 30 O Variance obtained for specialized processing methods O 0 1 31 Proper cooling methods used; adequate equipment for temperature control OUT Feed Temperature Control O 0 1 32 O Plant food properly cooked for hot holding O 1 33 O Approved thawing methods used O 0 1 34 O Thermometers provided and accurate O 0 1 35 O Food properly labeled; original container; required records available O 0 1 36 O Insects, rodents, and animals not present O 0 2 37 O Contamination prevented during food preparation, storage & display O 1 38 O Personal cleanliness O 0 1 39 O Wiping cloths; properly used and stored O 0 1 40 O Washing fruits and vegetables O 0 1 41 O In-use utensits; properly stored dired, handled O 0 1 42 O Ubensits, equipment and linents; properly stored, dried, handled O 0 1 43 O Single-use/single-service articles; properly stored, used O 0 1 44 O Gloves used properly		ΙL				
						ш
	_		_	_	-	П
						ΙL
30	_		0	0	1	П
	OUT	Food Temperature Control				ΙL
31	氮		0	0	2	H
32	0	Plant food properly cooked for hot holding	0	0	1	1 1
33	0	Approved thawing methods used	0	0	1	1 1
34	0	Thermometers provided and accurate	0	0	1	1 1
	OUT	Food Identification				ΙĖ
35	0	Food properly labeled; original container; required records available	0	0	1	۱Г
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	2	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	П
38	0	Personal cleanliness	0	0	1	1 1
39	0	Wiping cloths; properly used and stored	0	0	1	ır
40	0	Washing fruits and vegetables	0	0	1	lΓ
	OUT	Proper Use of Utensils				П
41	0	in-use utensils; properly stored	0	0	1	1 1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	Ιħ
43	0		0	0	1	ŀ
			- ^	\sim		_

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

11/30/2022

Date Signature of Environmental Health Specialist

11/30/2022 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: Plaza Food Court
Establishment Number ≠: |605078344

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.	
	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.

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)		
			1		

Equipment Temperature					
Description	Temperature (Fahrenhei				

Food Temperature Description	State of Food	Temperature (Fahrenheit
Milk (reach in cooler-ice cream shop)	Cold Holding	37
Pepperoni (reach in cooler-pizza place)	Cold Holding	38
Sliced tomatoes	Cold Holding	60
Hot dogs	Hot Holding	100
Ranch dressing (walk in cooler)	Cold Holding	37
Meat sauce (walk in cooler)	Cold Holding	38
Cut lettuce	Cold Holding	59

Observed 15 de la constantination de la cons
Observed Violations
Total # 4 Reposted # 0 19: (OUT) Hot dogs were being hot held at 101°F during inspection. Must be held at 135°F or above. 20: (OUT) Sliced tomatoes and lettuce were being held at 60°F and 59°F, respectively, during inspection. 3 lbs embargoed by PIC. 31: (OUT) TCS foods were being cooled using ice near a heat source resulting in ice melting. Advised PIC to use reach in cooler. 47: (OUT) Floors dirty throughout kitchen and storage areas. Pieces of old food on floor near walls. Attracts pests.

[&]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: Plaza Food Court
Establishment Number: 605078344

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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: (IN) Proper employee handwashing guidelines 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: (IN) Food obtained from 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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.

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

ment Name: Plaza Food Court ment Number: 605078344 ents/Other Observations (cont'd)	
nment Number: 605078344	
ents/Other Observations (cont'd)	
ents/Other Observations (cont'd)	
nal Comments (cont'd)	
st page for additional comments.	

Establishment Infor	mation					
Establishment Name: Plaza Food Court						
Establishment Number #:	605078344					
Sources						
Source Type:	Water	Source:	TN American			
Source Type:	Food	Source:	Chattanooga Restaurants, Sam's			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	ents					