### TENNESSEE DEPARTMENT OF HEALTH ----

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	5					F	OOD SER	VICE ESTA	BL	ISH	ME	IN1	1	ISI	PEC	TIO	ON REPORT	sco	RE		
Contract of the second s																$\mathbf{\cap}$	^				
Taziki's							_				Farmer's Market Food Unit Permanent O Mobile	Q									
Address 2020 Gunbarrel Rd. STE 120						_	Тур	e of t	Establi	shme	O Temporary O Seasonal										
City					Chattan	ooga		Time in	02	2:3	0 F	M	AJ	A/P	и та	me oi	ut 03:30; PM AM / PM				
		n Da	ato.		11/10/	2021	Establishment	60522922					_								
			spec		Routine		O Follow-up	O Complaint			- O Pre			-		Cor	nsultation/Other				
		egon			01		EC2	03			04		,				up Required X Yes O No	Number of S	io ats	97	
		-	isk I		ors are foo	d prepar	ration practice	and employee		vior	s mo				repo	ortec	to the Centers for Disease Cont	rol and Prevent		_	
				as c	ontributing	g tactors											control measures to prevent illne INTERVENTIONS	ss or injury.			
		(11	urik de	algae			H, OUT, HA, HO) to	r each numbered Iten	n. For		mark	M 00	T, M	irk Co	38 or R	for e	ach Item as applicable. Deduct points for o			)	
IN	•in c	ompili	ance				NA=not applicabl	e NO=not observe	d COS	R		\$=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the Compliance Status			R	WT
	IN	ουτ	NA	NO			Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/				
1	×	0			Person in ch performs dut		ent, demonstrates	s knowledge, and	0	0	5		1	0	0		Control For Safety (TCS) I Proper cooking time and temperatures		0	8	
2	IN XX		NA	NO	Managemen		mployee Health demployee aware		0			17	0	0	0	×	Proper reheating procedures for hot hold Ceeling and Helding, Date Marking		0	0	5
	×	0					on and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contr				
	IN 波	_	NA	NO	Droport option		drinking, or tobac						0	×	0		Proper cooling time and temperature Proper hot holding temperatures		0	8	
5	25	0		0	No discharge	e from eye	es, nose, and mou	ιth	ŏ	ŏ	5	20	0	×	0		Proper cold holding temperatures		0	0	5
	IN A	001	NA	NO	Hands clean		Contamination env washed	by Hands	0	0	-		*	0			Proper date marking and disposition		0		-
7	×	0	0	0		nd contact	with ready-to-eat	foods or approved	0	ō	5	22	-	O	× NA		Time as a public health control: procedur Consumer Advisory	es and records	0	0	
	X					ng sinks pr	operly supplied an		0	0	2	23	×	0	0	no	Consumer advisory provided for raw and	undercooked	0	0	4
_	IN 嵐		NA	NO	Food obtaine		pproved Source oproved source		0	σ		-	IN N	OUT	-	NO	food Highly Susceptible Popula	tions	-	-	
10	0 ※	8	0	8	Food receive	ed at prope	er temperature h, safe, and unadu	iterated	0		5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	ō	×	0	Required rec		lable: shell stock		ŏ	ŏ		H	IN	OUT	NA	NO	Chemicais				
	IN	OUT	NA	NO			n from Contam	ination				25	0	0	X		Food additives: approved and properly u		0	0	5
13 14		00			Food separa Food-contac		rotected c cleaned and sar	nitized	8	8	4	26	N N	O OUT	NA	_	Toxic substances properly identified, sto Conformance with Approved P		0	0	
	X	0	-	1	Proper dispo		insafe food, return		ō	ō	2	27	0	0	×		Compliance with variance, specialized pr		0	0	5
					served												HACCP plan				
				God	d Retail Pr	ractices	are preventive	e measures to co						_		gens	, chemicals, and physical object	into foods.			
				00	T=not in compl	lance		COS=corre						ICE	3		R-repeat (violation of the sam	e code provision)			
	_	0.07	_			Complia	nce Status			R		Ĕ					Compliance Status		COS	R	WT
2	8		Past		ed eggs used	where rec			0	0	1	4	_	UT K	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, proper	ly designed,	0	0	
2	_				tice from app obtained for s		arce processing meth	ods	8	8	2	$\vdash$	+	0			and used			-	
-	-	OUT			Fee	od Temp	erature Control		-		_	40		_			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	黨	Prop		oling methods	s used; ad	lequate equipmen	t for temperature	0	0	2	43	_	∧ C UT	ontoo	d-cor	Physical Facilities		0	0	1
3	_				properly coo					2		4	5 0	o ⊦			water available; adequate pressure		0		2
3	3 4		<u> </u>		thawing meth eters provided				0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		0	0	2
		OUT				Food Id	entification					5	1	<u> 1</u>	oilet fa	cilitie	es: properly constructed, supplied, cleane	d	0	0	1
3	5		Food	d prop		-	intainer; required		0	0	1	53		-	-		use properly disposed; facilities maintaine	d	0	0	1
3	0		Inco				ood Contamina	tion	0		2	5	_	-			lities installed, maintained, and clean intilation and lighting; designated areas us		0	0	1
	-	-			dents, and ar					0	_	F	+-	-	deque	ne ve		.ed	-	9	1
3	_					ed during f	food preparation,	storage & display	0	0	1		-	UT			Administrative Items		-		
3	_	-			ths; properly	used and	stored		0	0	1	50	_			-	nit posted inspection posted		0		0
4	-	O TUO	_	hing	ruits and veg		a of literally		0	0	1			_			Compliance Status		YES	NO	WT
4	1	0	In-us		nsils; properly	y stored	e of Utensils				1	57					Non-Smokers Protection / with TN Non-Smoker Protection Act	wt	X	0	
4	_						roperly stored, dri ; properly stored,			0		58 58	5				ducts offered for sale oducts are sold, NSPA survey completed		00	0	0
	44 O Gloves used properly O O 1																				
																	Repeated violation of an identical risk factor e. You are required to post the food service e				
	ner a		st the	most	recent inspecti	ion report is	n a conspicuous ma		ht to r	eques							lling a written request with the Commissioner				
	ľ	$\langle$		$\sim$				11/1					`	_	$\overline{}$	7		1	1/1	ດເຈ	021
Sice	natur	to of	Pere	ion In	Charge	>		L / T T	.0/2		Date	Sie	natu	re of	Envir		ental Health Specialist		<u>.</u> ⊥/⊥		Date
		~ 91															and a second sec				

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****	
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA (		
(Net: 0-15)	Please call (	) 4232098110	to sign-up for a class.	104 025

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



### Establishment Information

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Establishment Name: Taziki's Establishment Number #: 605229228

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 wenty-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.	
Sarage 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)						
Sanitizer bucket	QA	150							
Dish machine	Chlorine	100							
Triple sink		150							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cooked pasta	Cold Holding	38			
Pimento cheese	Cold Holding	40			
Chicken	Cooking	168			
Rice	Hot Holding	170			
Cooked cut potatoes	Hot Holding	148			
Cooked chicken	Cold Holding	38			
Raw chicken	Cold Holding	38			
Diced tomatoes	Cold Holding	40			
Cooked chicken in walk in cooler	Cold Holding	45			
Raw beef in walk in cooler	Cold Holding	45			
Tilapia in walk in cooler	Cold Holding	45			
*Cooling chicken after 3 hours	Cooling	74			

Total # 6

Repeated # 0

18: Chicken baked at noon temping 74 degrees F at 3:00 PM. Must cool to 70 degrees F within two hours. Advised PIC to reheat chicken to 165 degrees F and start cooling process over. Covered proper cooling procedures with PIC and gave fact sheets.

20: TCS foods in walk in cooler temping 45 degrees F. Must be 41 degrees F or below.

31: Proper cooling procedures and policies not provided with baked chicken.

39: Wet wiping cloth stored on counter. Must be stored inside sanitizer bucket.

45: Rusted equipment.

45: Sheet pans with carbon build-up.



Establishment Name: Taziki's

Establishment Number : 605229228

### 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: Proper handwashing 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 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.
- 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.
- 19: Proper hot holding temperatures observed.
- 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: Consumer advisory located.
- 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: Taziki's

Establishment Number: 605229228

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Taziki's

Establishment Number # 605229228

## Additional Comments