



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Alleia Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 25 E. Main St., Suite 101 ☐ Temporary ☐ Seasonal
 City Chattanooga Time in 03:25 PM AM / PM Time out 03:44 PM AM / PM
 Inspection Date 02/28/2022 Establishment # 605208431 Embargoed 0
 Purpose of Inspection ☐ Routine ☐ Follow-up ☒ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 140

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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

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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status		
OUT					COS	R	WT
Safe Food and Water							
28	☒			Pasteurized eggs used where required	☒	☒	1
29	☒			Water and ice from approved source	☒	☒	2
30	☒			Variance obtained for specialized processing methods	☒	☒	1
Food Temperature Control							
31	☒			Proper cooling methods used; adequate equipment for temperature control	☒	☒	2
32	☒			Plant food properly cooked for hot holding	☒	☒	1
33	☒			Approved thawing methods used	☒	☒	1
34	☒			Thermometers provided and accurate	☒	☒	1
Food Identification							
35	☒			Food properly labeled; original container; required records available	☒	☒	1
Prevention of Food Contamination							
36	☒			Insects, rodents, and animals not present	☒	☒	2
37	☒			Contamination prevented during food preparation, storage & display	☒	☒	1
38	☒			Personal cleanliness	☒	☒	1
39	☒			Wiping cloths: properly used and stored	☒	☒	1
40	☒			Washing fruits and vegetables	☒	☒	1
Proper Use of Utensils							
41	☒			In-use utensils; properly stored	☒	☒	1
42	☒			Utensils, equipment and linens; properly stored, dried, handled	☒	☒	1
43	☒			Single-use/single-service articles; properly stored, used	☒	☒	1
44	☒			Gloves used properly	☒	☒	1

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status		
OUT					COS	R	WT
Utensils and Equipment							
45	☒			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☒	☒	1
46	☒			Warewashing facilities, installed, maintained, used, test strips	☒	☒	1
47	☒			Nonfood-contact surfaces clean	☒	☒	1
Physical Facilities							
48	☒			Hot and cold water available; adequate pressure	☒	☒	2
49	☒			Plumbing installed; proper backflow devices	☒	☒	2
50	☒			Sewage and waste water properly disposed	☒	☒	2
51	☒			Toilet facilities: properly constructed, supplied, cleaned	☒	☒	1
52	☒			Garbage/refuse properly disposed; facilities maintained	☒	☒	1
53	☒			Physical facilities installed, maintained, and clean	☒	☒	1
54	☒			Adequate ventilation and lighting; designated areas used	☒	☒	1
Administrative Items							
55	☒			Current permit posted	☒	☒	0
56	☒			Most recent inspection posted	☒	☒	
Non-Smokers Protection Act							
57	☒			Compliance with TN Non-Smoker Protection Act	☒	☒	0
58	☒			Tobacco products offered for sale	☒	☒	
59	☒			If tobacco products are sold, NSPA survey completed	☒	☒	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/28/2022 Signature of Environmental Health Specialist [Signature] Date 02/28/2022

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information	
Establishment Name:	Alleia
Establishment Number #:	605208431

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)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Alleia

Establishment Number : 605208431

Comments/Other Observations

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: Alleia

Establishment Number : 605208431

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Alleia

Establishment Number #: 605208431

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Complaint