

Purpose of Inspection

**K**Routine

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Nooga -Q Permanent O Mobile Establishment Name Type of Establishment 301 Signal Mountain Rd. O Temporary O Seasonal Address Chattanooga Time in 12:40 PM AM / PM Time out 01:35: PM AM / PM City 10/13/2022 Establishment # 605215331 Embargoed 0 Inspection Date

Number of Seats 57 Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	O:
					Compliance Status	cos	R	WT	1
	IN	OUT	NA	NO	Supervision				l
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				l
2	D)(	0			Management and food employee awareness; reporting	0	0		1
3	×	0			Proper use of restriction and exclusion	0	0	5	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0		1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	ı
	IN	OUT	NA	NO	Preventing Contamination by Hands				١
6	滋	0		0	Hands clean and properly washed	0	0		1
7	왮	0	0	0	pare hand contact with ready-to-eat foods or approved onate procedures followed		5	ı	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0		ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ı
	IN	OUT	NA	NO	Protection from Contamination				1
13	黛	0	0		Food separated and protected	0	0	4	1
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	×	0			oper disposition of unsafe food, returned food not re-		1		

O Follow-up

O Complaint

_					Compliance Status	COS	к	WI
	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	8	0	0	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	0	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	0	黨	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### eduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

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	- 3
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	

er. You have the right to request a l in (10) days of the date of the

10/13/2022

Date Signature of Environmental Health Specialist

10/13/2022 Date

Signature of Person In Charge

\*\*\*\* 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: Nooga -Q

Establishment Number #: 605215331

### 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)		
Dishmachine	Chlorine	100			
Sani bucket	Chlorine	0			
Sani bucket after correction		100			

Equipment Temperature			
Description	Temperature ( Fahrenheit)		
Hot box	165		

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Baked beans	Hot Holding	146
Mac and cheese	Hot Holding	136
Pulled pork	Hot Holding	136
Hushpuppies-2 dr tall	Cold Holding	38
Raw hamburger-2 dr tall	Cold Holding	33
Baked beans	Hot Holding	112
Pulled pork	Hot Holding	120
Cut tomatoes-prep top	Cold Holding	41
Coleslaw-prep top	Cold Holding	41
Potato salad-1 dr reach in	Cold Holding	40
Chicken wings made 10/8	Cold Holding	45
Pork prepared 10/12-2 dr tall	Cold Holding	48
Beans reheated	Reheating	174

Observed No. Ledone
Observed Violations
Total # 4
14: Sani bucket on cookline tested 0ppm sanitizer. Yhis was corrected during inspection. Ensure proper sanitizer when holding wiping cloths in solution.  19: Baked beand and pupped pork in hot box are not holding proper temperature. Items were reheated for proper hot holding. Use thermometer to verify reheating temperatures.  20: Pork and chicken prepared 24 hours or more ago are not holding at proper temperature. Rapidly cool food to 41 for cold holding. Do not over stock unit to facilitate proper cold holding.  47: Grease dripping from ventilation hood. Clean on a more routine basis to prevent contamination.

<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: Nooga -Q Establishment Number: 605215331

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 proper handwashing by employees.
- 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: (IN) All TCS foods are properly 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: 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.

<sup>\*\*\*</sup>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: Nooga -Q	
Establishment Number: 605215331	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
700 last page 101 additional comments.	

Establishment Information					
Establishment Name: Nooga -Q Establishment Number #: 605215331					
stabilistificia (volitibe) #.	605215331				
ources					
Source Type:	Food	Source:	Chatt restaurant		
ource Type:	Water	Source:	Water is from approved source		
ource Type:		Source:			
ource Type:		Source:			
ource Type:		Source:			
Additional Comme	nts				