

**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 Violations

Total # 4

Repeated # 0

14: Sani bucket on cookline tested 0ppm sanitizer. This was corrected during inspection. Ensure proper sanitizer when holding wiping cloths in solution.

19: Baked beans and pulled 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.

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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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Chatt restaurant
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments