TENNESSEE DEPARTMENT OF HEALTH N REBORT ----____ ____

192.2

AND A				FOOD SERV	ICE ESTA	BL	ISI	iM	ENT	r 11	NSI	PEC	TI	ON REPORT SC	ORE				
Constant Alizant				Huddle Ho	ouse #624										O Fermer's Market Food Unit		2		
Establishment Name			110	5611 Brair	nerd Rd.					_	Ту;	e of l	Establi	ishme			J		
	ress				Chattanoo			0′	1 · /	1 0						0 Temporary 0 Seasonal			
City						<u> </u>						_			me o	ut 01:55: PM AM/PM			
Insp	ectio	n Da	te		02/14/20	023 Establishment #	60520122	.5		-	Emba	-	d O)					
Ρυη	pose	of In	spec	tion	O Routine	臠 Follow-up	O Complaint			O Pr	elimin	ary		C	Co	nsultation/Other			
Risi	Cat	egon			01	第2	O 3			O 4						up Required O Yes 🕄 No Number of	f Seats	63	3
		R	isk I													to the Centers for Disease Control and Prev control measures to prevent illness or injury			
																INTERVENTIONS			
IN	luin ce	(Ch ompiii		algna	OUT=not in comp		NO=not observ		ltem			_				ach Item as applicable. Deduct points for category or sub- spection R=repeat (violation of the same code pro		.)	
		or repres	a 100	_		mpliance Status	10-10.00001		R			10040		sile due		Compliance Status		R	WT
	_	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charg performs duties		nowledge, and	0	0	5		0	0			Proper cooking time and temperatures	0	8	5
2	IN XX		NA	NO	Management ar	Employee Health nd food employee awarene	ess: reporting	0	0		17	0	0	0	22	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time a	_	0	-
	×	0				estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	-		
	_	OUT	NA			Good Hygionic Practice						0	0	0		Proper cooling time and temperature		0	
4	区区	0		0		asting, drinking, or tobacco om eyes, nose, and mouth		8	0	5	20		0	0	-	Proper hot holding temperatures Proper cold holding temperatures	0	0	5
6	IN 演	001	NA	NO O		nting Contamination b d properly washed	y Hands	0	0			0	0	0		Proper date marking and disposition	_	0	ľ
7	0	0	0	X		ontact with ready-to-eat fo	ods or approved	0	0	5	22	SK IN	O	0	O NO	Time as a public health control: procedures and record: Consumer Advisory	0	0	
8	X	0				inks properly supplied and	accessible	0	0	2	23		0	0	-	Consumer advisory provided for raw and undercooked	0	0	4
	国家		NA	NO	Food obtained f	Approved Source rom approved source		0	0		-	IN N	OUT	-	NO	food Highly Susceptible Populations	-	-	
10	<u>。</u> ※	8	0		Food received a	at proper temperature indition, safe, and unadult	arated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ŏ	X	0	Required record	ts available: shell stock tag		6	ŏ			IN	OUT	NA	NO	Chemicals		_	
H	IN	OUT	NA	NO	destruction Pro	tection from Contamin	ation				25	0	0	X		Food additives: approved and properly used	0	0	6
	息区	00					Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ů									
	ž	ō	Ū		Proper dispositi	on of unsafe food, returned		6	ō	2	27	-	0	0		Compliance with variance, specialized process, and	0	0	5
					served											HACCP plan			
				God	d Retail Prac	tices are preventive	measures to c	ontro	l the	e intr	oduc	tion	of p	atho	gen	s, chemicals, and physical objects into foods.			
				0	T=not in compliance	-a	COS=com				IL PR			5		R-repeat (violation of the same code provision	,		
				~	Co	mpliance Status	003-001		R		Ē					Compliance Status		R	WT
2	_	OUT	Past	euriz	Sat ed eggs used wh	ere required		0	0	1	4		O F	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0		
_	9 0	_			tice from approv	ed source ialized processing method	8	8	00	2		+	c			and used		0	1
	-	OUT			Food	Temperature Control					4		-			g facilities, installed, maintained, used, test strips	0	0	1
3	1		Prop cont		oling methods us	ed; adequate equipment f	or temperature	0	0	2	4	_	©≦ N UT	vontoo	a-cór	ntact surfaces clean Physical Facilities	0	0	1
	2			_	properly cooked				0		4	_	-			water available; adequate pressure		8	2
_	3 4		<u> </u>		thawing method eters provided an			8	00	1	4	_	_			stalled; proper backflow devices	0	0	2
		OUT				od Identification			-		5	1	0 1	oilet fa	acilitie	es: properly constructed, supplied, cleaned		Ō	1
3	5		Food	d prog		inal container; required re-		0	0	1	5		-		·	use properly disposed; facilities maintained	0	0	1
	6	OUT	Inco	nte n	Prevention Indents, and anim	n of Food Contamination	on	0	0	2	5	-				lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
	-	-						+			ľ	+	-	voeque	ste ve		-	10	
3						during food preparation, st	orage & display	0	0	1			UT			Administrative items			
	8 9	-			cleanliness ths; properly use	ed and stored		0	0	1	5	_			-	nit posted inspection posted	8	0	0
_	0	0			ruits and vegetal	bles			õ			-				Compliance Status			WT
-4	_	OUT	In-us	se ute	nsils; properly st	per Use of Utensils ored		0	0	1	5	7	- 0	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 233	0	
4	2 3	0	Uten	sils, e	equipment and lin	ens; properly stored, dried articles; properly stored, us		0		1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
					ed properly	interes, property stored, us			ŏ			~	1	100000	ωµ	server are only not a same sompleted	10	10	
																Repeated violation of an identical risk factor may result in re e. You are required to post the food service establishment pe			
man	ner a	nd po	st the	most	recent inspection		her. You have the right	ght to r	eque							e. You are required to post the food service establishment pe filing a written request with the Commissioner within ten (10) d			
- apro					THE REAL PROPERTY OF			101.410						\sim					

DOF.	02/14/2023	\leq Z	02/14/2023
Signature of Person in Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on ou	r website, http://tn.gov/health/article/eh-foodservie	ce ****
	Free food safety training classes are available	each month at the county health department.	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
(Net: 0-15)	Please call () 4232098110	to sign-up for a class.	104 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Huddle House #624 Establishment Number #: 605201225

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 Mashine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Decoription	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 7	
Repeated # 0	
35:	
37:	
39:	
44:	
47:	
53:	
54:	
""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: Huddle House #624 Establishment Number : 605201225

Comments/Other Observations
1: 2: 3: 4: 5:
3:
4:
5: 6: Staff on break time of inspection 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: No fresh eggs out at time of inspection
6: Staff on break time of inspection
o. 0.
5. 10 [.]
11.
12:
13:
14:
15:
16:
17:
18:
20:
21. 22: No freeh agae out at time of increation
22: No fresh eggs out at time of inspection 23:
24:
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.
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: Huddle House #624

Establishment Number : 605201225

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Huddle House #624 Establishment Number #: 605201225

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments