#### 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	<b>O</b> 3			<b>O</b> 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 <sup>.</sup>
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