### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT						SCOR	۶E											
ß			T. S. S.															
Estal	blist	imen	t Nar		La Altena II					_				O Fermer's Market Food Unit O Mobile	28		K	
Addr	655				8644 E Brainerd Rd Ste 120		Type of Establishment O Temporary O Seasonal											
City					Chattanooga Tim	e in 02	2:4	10 F	PM	_ A	M/P	м ті	me o	ит 03:25; РМ АМ/РМ				
Inspe	etic	n Da	rte		10/16/2023 Establishment # 605222	194		_	Emb	argoe	d C	)						
Purp	ose	of In	spect		Routine O Follow-up O Comple				elimir				Cor	nsultation/Other				
Risk	Cat				O1 X2 O3		_	<b>O</b> 4	_						ber of Sea		108	8
				as c	ors are food preparation practices and employ ontributing factors in foodborne illness outbre	aks. P	ubli	c He	alth	Inte	rver	tions	are	control measures to prevent illness or in	jury.	on		
		(Ma	ırk de	elgnet	FOODBORNE ILLNESS and compliance status (IK, OUT, HA, HO) for each numbered										subcatego	H77-)		
IN-	in ci	ompili			OUT=not in compliance NA=not applicable NO=not obs Compliance Status	erved		C						pection R*repeat (violation of the same cod	le provision	)	<u>. 1</u>	-
	IN	ουτ	NA	NO	Supervision		N N	WT	H	IN	lour	T NA	NO	Compliance Status Cooking and Reheating of Time/Tempera		09	ĸ	WT
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0				Control For Safety (TCS) Foods Proper cooking time and temperatures		οT	ग	
2			NA	NO	Employee Health Management and food employee awareness; reporting	- 0	0	-		Ó				Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Th		8	ō	•
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ou		NO	a Public Health Control				
4	IN 家	OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		19		0		_	Proper cooling time and temperature Proper hot holding temperatures		읽	응	
		O	NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	1°	20		X	0	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	×	0		0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approve	-	0	5		0	ō			Time as a public health control: procedures and re		_	0	
7 8		0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2		IN	out	_	NO	Consumer Advisory Consumer advisory provided for raw and undercos	the d	+	+	
	IN	OUT	NA	_	Approved Source Food obtained from approved source		0	-	23	S 💢	0	_	NO	food Highly Susceptible Populations		이	이	4
10	õ	ō	0		Food received at proper temperature	0	0		24	-	0		NO	Pasteurized foods used; prohibited foods not offen	ed (	0	ा	5
11	o I	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5		IN	out	-	NO	Chemicals		-	-	
	IN	OUT	NA	NO	Protection from Contamination		-		25	0	0	X		Food additives: approved and properly used		्		5
13 14		응	응		Food separated and protected Food-contact surfaces: cleaned and sanitized		8	4	26	5 😥 IN		T NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		0	0	
	1	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, an HACCP plan	d (	0	0	5
				Goo	d Retail Practices are preventive measures to	contro	l the	e intr	oduc	ction	of	patho	gens	, chemicals, and physical objects into fo	ods.			
								ETA				0						
				00	T=not in compliance COS=c Compliance Status	corrected o		durin WT	a inspe	ection				R-repeat (violation of the same code pro Compliance Status		05	R	WT
28	_	OUT		eurize	Safe Food and Water d eggs used where required	0	0	1			TUK	Food a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed	d.		a	
29 30	_	0	Wate	r and	ice from approved source btained for specialized processing methods	0		2		-	<u> </u>	constru	cted,	and used		+	<u> </u>	1
	_	OUT			Food Temperature Control		-	_		_	_			g facilities, installed, maintained, used, test strips ntact surfaces clean		-	0	1
31		0	contr	ol	sling methods used; adequate equipment for temperature	10	0	2		0	TUK			Physical Facilities				1
32	_				properly cooked for hot holding thawing methods used		8			_				water available; adequate pressure stalled; proper backflow devices		읽	읡	2
34	_		Then		eters provided and accurate Food Identification	0	0	1						waste water properly disposed is: properly constructed, supplied, cleaned			응	2
35	_			i prop	erly labeled; original container; required records available	0	0	1		_				use properly disposed; facilities maintained	_	_	<u></u>	1
		OUT			Prevention of Feed Contamination		-	_	5	3	0	Physica	al faci	lities installed, maintained, and clean		•	<u> </u>	1
36	-	٥	Insec	ts, ro	dents, and animals not present	•	0	2	5	-	-	Adequa	ste ve	ntilation and lighting; designated areas used		이	이	1
37	_	_			ition prevented during food preparation, storage & display		0	1			TUK	-		Administrative items			_	
38	_	-	-		leanliness ths; properly used and stored		0				8	Ourrien Most re	t pern cent	nit posted inspection posted			0	0
40	_	O OUT		hing fi	ruits and vegetables Proper Use of Utensils	0	0	1		_	_			Compliance Status Non-Smokers Protection Act	Y	ES	NO	WT
41		0	In-us		nsils; properly stored			1		7				with TN Non-Smoker Protection Act	2	ङ्ग	읽	
42		0	Singl	e-use	quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed		0		0
44	_				ed property	0	0	1										
					tions of risk factor items within ten (10) days may result in sur sit, items identified as constituting imminent health hazards shu													
mann	er ar	nd po	st the	most	recent inspection report in a conspicuous manner. You have th 14-703, 01-14-55, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-	e right to r	eque											
	/		1		111	0/16/2		3		-		$\sim$	1		10	)/16	5/2	023
1	-	/	in	1/4		, <b>1</b> 0, 2		-			/		$\sim$		<u>т</u> (	·, <u> </u> (		

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Signatu	ire of P	erson	In Charg	e

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<u>т</u> ,	U/	т	U/	2	U	2	J

Date

#### \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(19220) ((WY. 0-10))	Please call (	) 4232098110	to sign-up for a class.	

Date Signature of Environmental Health Specialist

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



#### Establishment Information

Establishment Name: La Altena II Establishment Number #: 605222194

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)						
Dish machine	Chlorine	100							

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	1

State of Food	Temperature (Fahrenheit)
Cold Holding	40
Cold Holding	40
Hot Holding	145
Hot Holding	145
Hot Holding	148
Reheating	80
Cold Holding	48
Cold Holding	48
Cooling	68
Cold Holding	38
	Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding Reheating Cold Holding Cold Holding Cooling

Observed 1	Violations
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Total # 3

Repeated # ()

17: Queso in deep pan from the cooler being reheated on top of shallow pan on steamwell at 80°F. Not an appropriate way to reheat for hot holding. Queso from cooler must reach 165°F for hot holding. Discussed alternatives for reheating queso to hot-hold.

20: TCS items below grill temping 48°F towards front of drawers.

49: Leak at faucet at triple sink.

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



#### Establishment Information

Establishment Name: La Altena II

Establishment Number : 605222194

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: PIC has knowledge of foodborne illness symptoms.
- 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: Proper handwashing observed.

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: 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed.

18: Proper cooling observed with queso in walk in cooler. Queso was placed in walk in cooler in metal pans without lids at 11:00.

- 19: Proper hot holding observed.
- 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: Consumer advisory located 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.

# Establishment Information

Establishment Name: La Altena II

Establishment Number : 605222194

Comments/Other Observations (cont'd)

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

Establishment Information						
Establishment Name: La	Establishment Name: La Altena II					
Establishment Number #:	605222194					

Sources				
Source Type:	Food	Source:	IWC, LC	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments