



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Food Works Type of Establishment ☒ Permanent ☐ Mobile
 Address 205 Manufacturers Rd.
 City Chattanooga Time in 03:45 PM AM / PM Time out 04:05 PM AM / PM
 Inspection Date 10/23/2023 Establishment # 605210756 Embargoed 0
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 220

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT
Supervision							
1	IN	OUT	NA	NO			
Person in charge present, demonstrates knowledge, and performs duties					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Employee Health							
2	IN	OUT	NA	NO			
Management and food employee awareness, reporting					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
3	IN	OUT	NA	NO			
Proper use of restriction and exclusion					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Good Hygienic Practices							
4	IN	OUT	NA	NO			
Proper eating, tasting, drinking, or tobacco use					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
5	IN	OUT	NA	NO			
No discharge from eyes, nose, and mouth					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Preventing Contamination by Hands							
6	IN	OUT	NA	NO			
Hands clean and properly washed					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
7	IN	OUT	NA	NO			
No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
8	IN	OUT	NA	NO			
Handwashing sinks properly supplied and accessible					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
Approved Source							
9	IN	OUT	NA	NO			
Food obtained from approved source					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
10	IN	OUT	NA	NO			
Food received at proper temperature					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
11	IN	OUT	NA	NO			
Food in good condition, safe, and unadulterated					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
12	IN	OUT	NA	NO			
Required records available: shell stock tags, parasite destruction					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Protection from Contamination							
13	IN	OUT	NA	NO			
Food separated and protected					<input checked="" type="radio"/>	<input checked="" type="radio"/>	4
14	IN	OUT	NA	NO			
Food-contact surfaces: cleaned and sanitized					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
15	IN	OUT	NA	NO			
Proper disposition of unsafe food, returned food not re-served					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT
Safe Food and Water							
28	OUT						
Pasteurized eggs used where required					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
29	OUT						
Water and ice from approved source					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
30	OUT						
Variance obtained for specialized processing methods					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Food Temperature Control							
31	OUT						
Proper cooling methods used; adequate equipment for temperature control					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
32	OUT						
Plant food properly cooked for hot holding					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
33	OUT						
Approved thawing methods used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
34	OUT						
Thermometers provided and accurate					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Food Identification							
35	OUT						
Food properly labeled; original container; required records available					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Prevention of Food Contamination							
36	OUT						
Insects, rodents, and animals not present					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
37	OUT						
Contamination prevented during food preparation, storage & display					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
38	OUT						
Personal cleanliness					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
39	OUT						
Wiping cloths: properly used and stored					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
40	OUT						
Washing fruits and vegetables					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Proper Use of Utensils							
41	OUT						
In-use utensils; properly stored					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
42	OUT						
Utensils, equipment and linens; properly stored, dried, handled					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
43	OUT						
Single-use/single-service articles; properly stored, used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
44	OUT						
Gloves used properly					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 10/23/2023 Signature of Environmental Health Specialist [Signature] Date 10/23/2023

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Food Works
Establishment Number #: 605210756

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations**Total #** 3**Repeated #** 0

45:

49:

53:

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Comments/Other Observations

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***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:	Source:
Source Type:	Source:
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Source Type:	Source:
Source Type:	Source:

Additional Comments

Handwash sinks are accessible today and food is stored properly.
Recommend shortening microwave shelf to make handwash sink onprep line more accessible