TENNESSEE DEPARTMENT OF HEALTH TARI ISUMENT INSPECTION DEPORT ----

						FOOD SERV	ICE ESTA	BL	ISH	M	ENT	r IN	ISF	PEC	TIC	ON REPORT	sco	RE		
Estat	ې Mish	men	t Nan		Rib And Loin	1						-				Farmer's Market Food Unit Ø Permanent O Mobile	9	f		
Addr					5946 Brainer	rd Rd.						Typ	e of t	Establi	shme	O Temporary O Seasonal		L		
	000				Chattanooga			10)·5	5 0										
City									2.5			-			ne ou	ut 02:02;PM_ AM/PM				
Inspe	ctio	n Da	te		03/2/1202	Establishment#	60506856	1			Emba	irgoe	d 0							
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risk	Cate	9000	,		O 1	\$22	O 3			O 4				Fo	ilow-i	up Required 🕱 Yes O No	Number of \$	eats	12	5
			isk F	act	ors are food prep	aration practices a	and employee	beha	vior	s mo	st c	omm	only	repo	rted	to the Centers for Disease Con	trol and Preven	tion	_	
				as c	ontributing facto											control measures to prevent illr	iess or injury.			
		(11	rk der	Ignat	ed compliance status											INTERVENTIONS such item as applicable. Deduct points for	category or subcate	igery.		
IN-	in co	mpīi	ance			NA=not applicable	NO=not observe)\$ <u>≖</u> co	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of t	he same code provisi		_	
		01/7		110	Comp	liance Status		COS	R	WT						Compliance Status Cooking and Reheating of Time	Temperatura	cos	R	WT
	-	-	NA	NO	Person in chame or	Supervision esent, demonstrates kn	owledge and			_		IN	OUT	NA	NO	Control For Safety (TCS)				
		٥			performs duties		owieuge, and	0	0	5		2	0	0		Proper cooking time and temperatures		0	8	5
2			NA	NO		Employee Health od employee awarenes	s; reporting	0	ГОТ	-	17	0	0	0	22	Proper reheating procedures for hot ho		0	0	
		0			Proper use of restric			0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
		_	NA			d Hygionic Practicos			<u> </u>			×	0	0	_	Proper cooling time and temperature		0	0	
4	8	8				g, drinking, or tobacco eyes, nose, and mouth	use	0	8	5		2	00	0		Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN (OUT	NA	NO	Preventin	g Contamination by	Hands					1	ŏ	ŏ		Proper date marking and disposition		ŏ	ŏ	5
		0			Hands clean and pro	operly washed ct with ready-to-eat foor	ds or approved	0	-	5	22	0	0	×	0	Time as a public health control: proced	ures and records	0	0	
	×	<u> </u>	0	0	alternate procedures	s followed		0	0			IN	OUT	NA	NO					
8	O N (NA	NO		properly supplied and a Approved Source	ccessible	22	0	2	23	0	0	2		Consumer advisory provided for raw ar food	nd undercooked	0	0	4
	ŝ.				Food obtained from	approved source			0			IN	OUT	NA	NO	Highly Susceptible Popu	intions		_	
10 1	0	응	0	*	Food received at pro Food in good condit	oper temperature ion, safe, and unadulter	rated	00	00	5	24	0	0	X		Pasteurized foods used; prohibited food	is not offered	0	0	5
	_	ō	x	0	Required records av	vailable: shell stock tags		0	ō			IN	OUT	NA	NO	Chemicals				
			NA	NO	destruction Protect	tion from Contamina	tion				25	0	0	X		Food additives: approved and properly	used		0	
13	2	<u> </u>	<u> </u>		Food separated and	P	a.d		2	_	26	<u>R</u>		NA	100	Toxic substances properly identified, st Conformance with Approved		0	0	0
14) 15)	_	0	_			es: cleaned and sanitiz f unsafe food, returned		0	0 0	5	27	_	0	2	NO	Compliance with variance, specialized		0	0	5
10	~	•			served			<u> </u>	U	-	21	•	<u> </u>	~		HACCP plan		•	~	0
				Goo	d Retail Practice	is are preventive m	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objec	ts into foods.			
								600	D R	at/Al	L PR	АСТ	ICE	3						
				00	Find in compliance	iance Status	COS=corre	cted o	R R	during WT	inspe	ction				R-repeat (violation of the sa Compliance Status	me code provision)	005	R	WT
	(OUT				ood and Water			~			0	UT			Utensils and Equipment			~ 1	
28 29					d eggs used where r ice from approved s				0		4	5 (propod-contact surfaces cleanable, prop and used	erly designed,	0	0	1
30		Õ	Varia		btained for specializ	ed processing methods		ŏ	ŏ	1	4	6 6				g facilities, installed, maintained, used, t	est strips	0	0	1
	+	DUT		or cor		adequate equipment for	r temperature			-	4		-			ntact surfaces clean		0	0	1
31		鼠	contr		ang menoda daed, i	and galaxy equipment for	(compensate	0	0	2		0	UT			Physical Facilities				
32					properly cooked for thawing methods use			00	8	1	4	_				f water available; adequate pressure stalled; proper backflow devices		00	8	2
34	_				eters provided and a			ŏ	ŏ	i	5	_				i waste water properly disposed		ŏ	ŏ	2
	-	DUT			Food	Identification					5	_	0 T	oilet fa	cilitie	es: properly constructed, supplied, clean	ed	0	0	1
35	_		Food	prop		container; required reco		0	0	1	5		-	-		use properly disposed; facilities maintain	ied	0	0	1
	-	OUT				Food Contamination	n	-		-	5	_	-			ilities installed, maintained, and clean		0	0	1
36	+	<u> </u>	insec	rts, ró	dents, and animals r	tot present		0	0	2	5	+	-	vaequa	de vé	entilation and lighting; designated areas	used	0	0	1
37		0	Cont	amina	ition prevented durin	g food preparation, stor	rage & display	0	0	1		0	UT			Administrative items				
38		-			leanliness	ad stand		0	0	1	5		0	urrent	perm	nit posted		00	2	0
39	_				ths; properly used an ruits and vegetables				8	1	5	9 (ncrist re	centi	inspection posted Compliance Status				WT
		DUT			Proper	Use of Utensils										Non-Smokers Protection	Act			
41 42					nsils; properly stored quipment and linens	; properly stored, dried,	handled		8		5	8				with TN Non-Smoker Protection Act oducts offered for sale		× 0	응	0
43		0	Singl	e-use		es; properly stored, use		0	8	1	5	9				roducts are sold, NSPA survey complete	d	õ	0	
- 44		~	101011	00.00	on property															

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. 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, 68-14-708, 68-14-709, 68-14-719, 78-14-719, 78-1

Konna	Offerrer	03/27/2023	\leq	\sim	03/27/2023
Signature of Person In Charge		Date	Signature of Enviro	nmental Health Specialist	Date
	**** Additional food safety info	ormation can be found on our	website, http://tn.go	ow/health/article/eh-foodservice	

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	nDr 013

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Rib And Loin Establishment Number #: 605068561

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)			
Auto chlor Triple sink	Chlorine Quat	50 200				

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Bbq pork	Hot Holding	150	
Bake beans	Hot Holding	155	
Slaw	Cold Holding	36	
Mac cheese	Hot Holding	144	
Potato salad	Cold Holding	38	
Bbq beef	Hot Holding	180	
Corn cob	Hot Holding	177	
Green beans	Hot Holding	175	
Chili	Hot Holding	160	
Hot dog	Hot Holding	180	
Bbq chicken	Hot Holding	170	
Tomatoes	Cold Holding	38	
Lettuce	Cold Holding	40	
Mashed potatoes	Hot Holding	142	
Stew	Hot Holding	155	

Observed Violations

Total # 2

Repeated # 0

8: Sink in back area had buckets blocking access to sink. Do not store anything in sink.

31: Cooling buckets with bbq meats too full, had too much food in plastic to cool within the 2 hour below 70 additional 4 hours to get below 41. Must not put over 4 inches meat inside containers, plastic insulates metal is better to cool in



Establishment Information

Establishment Name: Rib And Loin

Establishment Number : 605068561

Comments/Other Observations	
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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed between task

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9:

- 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:
- 17: (NO) No TCS foods reheated during inspection.
- 18: Bake beans ambient air cooling temp 64 after 1 hour.
- 19: Bake potatoes 180. Hot foods in hot baths all above 135
- 20: Foods below 41
- 21: Work on labels for dates that do not blow off lids or write date
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Rib And Loin

Establishment Number : 605068561

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Rib And Loin Establishment Number #. 605068561

Sources		
Source Type:	Source:	

Additional Comments