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

-

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