

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rafael's Italian Restaurant Permanent O Mobile Establishment Name Type of Establishment 5032 Ooltewah Ringgold Rd. O Temporary O Seasonal Address Ooltewah Time in 02:00 PM AM / PM Time out 03:30; PM AM / PM City 04/08/2021 Establishment # 605219119 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 100 04

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	os
					Compliance Status	COS	R	WT	1
	IN	OUT	NA	NO	Supervisien				ı
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				
2	Management and food employee awareness; reporting		0	0		ı			
3	☑ O Proper use of restriction and exclusion		0	0	5	ı			
	IN	ОИТ	NA	NO	Good Hygienic Practices				ı
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	ı
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	L
	IN	OUT	NA	NO	Preventing Contamination by Hands				ı
6	滋	0		0	Hands clean and properly washed	0	0		L
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	ı
	IN	OUT	NA	NO	Approved Source				ı
9	黨	0			Food obtained from approved source	0	0		ı
10	0	0	0	×	Food received at proper temperature	0	0	1	L
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				ı
13	Ŕ	0	0		Food separated and protected	0	0	4	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	黨	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	338	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	10	Gloves used properly	0	0	_

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l ten (10) days of the date of the

04/08/2021

Signature of Person In Charge

e

04/08/2021 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

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



#### Establishment Information

Establishment Name: Rafael's Italian Restaurant
Establishment Number # [605219119

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	8anitizer Type	PPM	Temperature ( Fahrenheit)						
Triple Sink	CL	50							
			I						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Low boy	47					
New reach in	38					
Walk in cooler	40					

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit				
Ham (low boy)	Cold Holding	41				
Ground beef (low boy)	Cold Holding	47				
Ground beef (walk in cooler)	Cold Holding	40				
Beef (reach in cooler)	Cold Holding	38				
Raw ground beef (walk in cooler)	Cold Holding	40				
Meatballs	Hot Holding	170				
Turkey (low boy)	Cold Holding	45				
Baked pasta (Cooling room temperature)	Cooling	120				
Cut leafy greens (walk in cooler)	Cold Holding	41				
Lasagna	Hot Holding	157				

Observed Violations
Total # 4
Repeated # ()
20: New low boy unit holding TCS foods 45-47°F. Due to business demand and low boy being main prep area, not using low boy is not feasible. PIC is putting low boy TCS foods on TILT, TCS foods will be used, put in walk in cooler, or discarded every 4 hours. TCS foods in cold storage must be held at 41°F or below.
31: Multiple TCS foods left out to cool at room temperature. TCS foods must be cooled in a cold holding unit, in a ice bath, ice wand etc. to ensure 6 hour cooling period is met.
. 37: Numerous TCS foods left uncovered in low boy unit. Foods held in cold storage must be covered to help prevent contamination.
45: Reach in freezer doors and gaskets in poor repair.

<sup>&</sup>quot;"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: Rafael's Italian Restaurant

Establishment Number: 605219119

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 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: Good 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 from approved sources.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TILT procedures used correctly for new low boy cooler.
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Rafael's Italian Restaurant					
Establishment Number: 605219119					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional co	mments.				

Establishment Information

Establishment Information								
Establishment Name: Rafael's Italian Restaurant								
Establishment Number #:	605219119							
				.,,				
Sources								
Source Type:	Food	Source:	US Foods					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comm	ents							
Lowboy unit holding #20. No rodent action PIC.	g foods 45-47°F. Lowboy vity observed during rou	/ foods put on TILT and to be time inspection. Establishm	oe used or discarded every 4 ent has active pest control pr	hours. See ogram per				