#### **TENNESSEE DEPARTMENT OF HEALTH** VICE ESTARI ISHMENT INSPEC NI DEDO

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCO	RE							
*					Rafael's											O Farmer's Market Food Unit	8	1		
Establishment Name		ne								U										
Addr	655				3877 Hixson Pike O Temporary O Seasonal															
City		Chattanooga Time in 02:00 PM AM / PM Time out 03:00: PM AM / PM																		
Inspe	ctio	n Da	te		11/29/2	021 Establishment#	60524937	8		_	Emba	irgoe	<u>d</u>	)						
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary	_	c	Cor	nsuitation/Other				
Risk	Cate		,		01	<b>30</b> /2	03			04				Fc	ilow-	up Required 🕱 Yes O No	Number of S	eats	69	
			isk I			preparation practices								repo	ortec	to the Centers for Disease Contr	rol and Prevent	tion	_	
						FOODBORN	E ILLNESS RI	SK F	ACT	orts	AND	PU	BLIC	HEA	LTH	control measures to prevent illne INTERVENTIONS				
				elg ne					ltem:							ach liem as applicable. Deduct points for c				
IN-	in co	тры	noe			ompliance NA=not applicable	NO=not observe	cos	R		55=00	recte	d on-s	ite dun	ng ins	pection Rerepeat (violation of the Compliance Status			R	WT
	IN (	τυς	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/T				
1	0	篾			Person in char performs dutie	ge present, demonstrates kr	owledge, and	0	0	5	16	0	0	0	57	Control For Safety (TCS) F Proper cooking time and temperatures	eeds	0	0	
			NA	NO		Employee Health		_				ŏ		ŏ	X	Proper reheating procedures for hot hold	ing	00	ŏ	5
2 3 3	_	읭				and food employee awarener restriction and exclusion	ss; reporting	0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking				
L+	_	-	NA	NO	Proper use or	Good Hygienic Practice		Ľ	-	-	18	0	0	0	<u>8</u> 4	a Public Health Centre Proper cooling time and temperature	A	0	0	
4	X	0		0		tasting, drinking, or tobacco		0	0	5	19	12	0	0		Proper hot holding temperatures		0	0	
5		0	NA	-		from eyes, nose, and mouth enting Contamination by	Hands	0	0	-	20		0	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
		0			Hands clean a	nd properly washed		0	0		22		0	X		Time as a public health control: procedure	es and records	0	ō	
7	×	0	0	0		contact with ready-to-eat foo edures followed	ds or approved	0	0	°		IN	OUT	NA	-	Consumer Advisory		-	-	
8 .		0	NA	NO	Handwashing	sinks properly supplied and a Approved Source	accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and food	undercooked	0	0	4
9 3	×	0				from approved source			0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10		8	0	$\gtrsim$		at proper temperature condition, safe, and unadulte	rated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_	ō	×	0	Required reco	rds available: shell stock tag		ō	ō			IN	OUT	NA	NO	Chemicals				
h	IN (	DUT	NA	NO	destruction Pr	etection from Contamina	ition			-	25	0	0	X		Food additives: approved and properly us	sed		0	
13 14						d and protected surfaces: cleaned and sanitiz	and .		00	4	26	<u>実</u> IN		NA	10	Toxic substances properly identified, stor Confermance with Approved P		0	0	-
15	_	0	-			tion of unsafe food, returned		6	0	2	27	_	0	22	no	Compliance with variance, specialized pr		0	0	5
<u> </u>	~	Ÿ			served			Ŭ	Ŭ	-		Ŭ	Ŭ	~		HACCP plan		Ŭ	Ŭ	-
				God	d Retail Pra	ctices are preventive n	neasures to co	ontro	l the	intr	oduc	tion	ı of p	atho	gens	, chemicals, and physical objects	into foods.			
											IL PR			3						
-				00	T=not in complian	ompliance Status	COS=come		R		2 inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
	_	DUT	Deed			fe Food and Water							TUK			Utensils and Equipment			_	
28	1	0	Wate	r and	ed eggs used w fice from appro	ived source		0	0	2	4	5 1	SUR 11			nfood-contact surfaces cleanable, properl and used	y designed,	0	0	1
30		0 001	Varia	nce		cialized processing methods Temperature Control	6	0	0	1	4	6	0 V	Varew	ashin	g facilities, installed, maintained, used, ter	at strips	0	0	1
31	-					used; adequate equipment fo	r temperature	0	0	2	4	_		lonfoo	d-cor	ntact surfaces clean		0	0	1
32		-	Contr		property seeks	d for hot holding			0	1	4		NUT O ⊦	int one	f cold	Physical Facilities water available; adequate pressure		0	~	2
33	_				thawing methor			ŏ	ŏ	1	4	_	-			stalled; proper backflow devices			ŏ	2
34		O	Then	mom	eters provided a	and accurate food identification		0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleaned		0	0	2
35	-		Eand	Interior		iginal container; required rec	orde available	0	0	1	5	_				use properly disposed; facilities maintaine		0	0	1
L.		DUT		1010	,	on of Food Contaminatio		Ľ	-	-	5		-	-		ities installed, maintained, and clean		0	0	1
36	-	1	Insec	ts, ro		mais not present	-	0	0	2	5	-+-				ntilation and lighting; designated areas us	ed	ō	0	1
37	+		Cont	amin	ation prevented	during food preparation, sto	rage & display	0	0	1		0	лл			Administrative items			_	
38		-			cleanliness			0	0	1	5					nit posted		0	0	0
39					ths; properly us ruits and veget				00	1	5	6	0	fost re	cent	inspection posted Compliance Status		O YES	0 NO	-
-		TUC			Pro	oper Use of Utensils				_						Non-Smokers Protection	Act			
41					nsils; properly s	stored inens; properly stored, dried,	handlad		00		5					with TN Non-Smoker Protection Act ducts offered for sale		<u>Ж</u> О	8	0
43	-	0	Singl	e-us	a/single-service	articles; properly stored, use		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ	ŏ	5
_ 44	-				ed properly				0											
servic	e es	tablis	hmen	t pen	nit. Items identifie	ed as constituting imminent her	ith hazards shall b	e corre	icted i	mmed	liately (	or op	eration	ns shall	ceas	Repeated violation of an identical risk factor e. You are required to post the food service e	stablishment permit	in a c	onsp	icuous
						report in a conspicuous mann 68-14-708, 68-14-709, 68-14-711				t a he	aring r	egard	-	is repo		lling a written request with the Commissioner	within ten (10) days	of the	date	of this

Long

11/29/2021

Signature of Person In Charge

Date	Signature of Environmental Health Specialist

11/29/2021

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

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

R H

RDA 629

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



## Establishment Information

Establishment Name: Rafael's Establishment Number #: 605249378

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)				
3 sink	Chlorine	100					
Sani bucket	Chlorine	100					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Ham	Cold Holding	40				
Milk	Cold Holding	41				
Ground beef	Cold Holding	37				
Cut lettuce	Cold Holding	40				
Ham	Cold Holding	39				
Pasta	Cooling	50				
Pepperoni	Cold Holding	37				
Meat sauce	Hot Holding	149				

### Observed Violations

Total # 7 Repeated # ()

1: Inadeuate control over date marking after repeated violations.

13: Raw chicken stored on shelf over cheese. Raw eggs stored on shelf over rice.

- 21: Ham and cooked rice were not date marked.
- 36: Large gap under back door.
- 45: Gasket on stand up freezer in poor repair.
- 47: Build up on walkin cooler shelves.
- 53: Ceiling tiles in poor repair, floor/wall in poor repair behind flat top.



Establishment Name: Rafael's

Establishment Number : 605249378

## 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 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: Observed hand washing.

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: Approved

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.

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: (N.O.) No cooling of TCS foods during inspection.

19: See recorded food temperatures

20: See recorded food temperatures

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: Rafael's

Establishment Number: 605249378

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Rafael's

Establishment Number # 605249378

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Us foods, gfs	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments