

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Feed Table and Tavern Permanent O Mobile Establishment Name Type of Establishment 201 W. Main Street O Temporary O Seasonal Chattanooga Time in 01:56 PM AM / PM Time out 03:03: PM AM / PM

12/01/2022 Establishment # 605244624 Embargoed 0 Inspection Date

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

Number of Seats 242 Risk Category О3 04 Follow-up Required 级 Yes O No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for

IN	in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=c	orrecte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Co
	IN	оит	NA	NO	Supervision				Г	IN	OUT	NA	NO	Cooking
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	120	0	0	0	Proper cook
	IN	OUT	NA	NO	Employee Health				17		O	0	200	Proper rehe
2	300	0			Management and food employee awareness; reporting	0	0							Cooling as
3	×	0			Proper use of restriction and exclusion	0	0	5	П	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	<b>3 3 3</b>	0	0	0	Proper cooli
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot h
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	1 25	0	0		Proper cold
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 🕱	0	0	0	Proper date
6	1	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a p
7 l	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	
-	~		_	_	alternate procedures followed	_	_	щ	$\vdash$	IN	OUT	NA	NO	
8	350	OUT	NIA.	LID.	Handwashing sinks properly supplied and accessible	0	0	2	23	3 0	100	0		Consumer a
		-	NA	NO	Approved Source			-	$\vdash$	_				food
9	200	0	_		Food obtained from approved source	0	0	l I	ш	IN	OUT	NA	NO	н
10	0	0	0	<u> </u>	Food received at proper temperature	0	0	١. ١	12	0	l٥	326		Pasteurized
11	×	0		_	Food in good condition, safe, and unadulterated	0	0 0 5		Ľ	1	_	-		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	X		Food additiv
13	X	0	0		Food separated and protected	0	0	4	2	1 家	0			Toxic substa
14	X		0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confo
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 🕱	0	0		Compliance HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	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	M		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	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	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	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	·
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	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	1
47	0	Nonfood-contact surfaces clean	0	0	7
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	- :
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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	羅	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	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	38	0	
58		Tobacco products offered for sale	9	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a hearing reg ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/01/2022

12/01/2022

Date Signature of Environmental Health Specialist

Date

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

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



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Establishment Name: Feed Table and Tavern
Establishment Number ≠: 605244624

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								
Sanitizer Type	PPM	Temperature ( Fahrenheit)						
Chlorine	50							
	-							

Equipment Temperature						
Description		Temperature (Fahrenheit)				
		1				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Slaw	Cold Holding	38				
Cut tomatoes	Cold Holding	38				
Hummus	Cold Holding	36				
Potatoes	Cooling	52				
Ribs	Hot Holding	148				
Sloppy joes	Hot Holding	102				
Sloppy joes	Hot Holding	135				
Bbq	Hot Holding	150				
Beans	Hot Holding	145				
Sliced tomatoes	Cold Holding	38				
Chicken salad	Cold Holding	40				
Smoked chicken	Cold Holding	52				
Grilled chicken	Cold Holding	43				
Pinto beans	Cooling	153				
Whole ham	Cold Holding	38				

Observed Violations							
Total # 3							
Repeated # ()							
23: (NA) Establishment does not serve animal food that is raw or undercooked. 31: One cold prep case not holding food below 41, case turned colder. Keep lids and load level of TCS foods on line below load limit							
54: Packet personal medicine stored on shelf with food prep table. Vent iver dish							
machine dusty							

<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: Feed Table and Tavern

Establishment Number: 605244624

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.

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- 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.

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- 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: Found full pan sloppy joes temping 102 top pan after stirred was 133-135, be sure reheating to at least 165 before placing in hot holding

18:

19: 20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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: Recorded temp for cooling should be temp that is checked not temp to be cooled to.

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.

<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: Feed Table and Tavern				
Establishment Number: 605244624				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Feed Table and Tavern							
Establishment Number #: 605244624		i i					
Sources							
Source Type: Food	Source:	US food					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							