TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Establishment Name			t Nar		The Oatmeal Experience O Farmer's Market Food Unit O Permanent Mobile								\succ	K			
Address					14 Pryor Drive Suite 417 Type of Establishment O Temporary O Seasonal												
City Chattanooga Time in 2					12	2:2	0 F	M	AJ	M / PI	M Tir	ne o	at 01:00; PM AM / PM				
Inspection Date 03/31/2023 Establishment # 605312994								_	d 0								
		of In			Routine O Follow-up O Complaint			- O Pro			-		Cor	nsultation/Other			
					巡1 02 03			04				Fo	low-	up Required O Yes 🕄 No Number of S	eats	0	
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																
	(Hark designated compliance status (IK, OUT, HA, NO) for each assubered item. For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcategory.)																
IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision) Compliance Status COS R WT Compliance Status COS R									R	WT							
	-	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	0		Proper cooking time and temperatures	8	0	5
2		OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	o	_	17	0	0	0		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	•
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN XX	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0			18 19	0	0	0	5	Proper cooling time and temperature Proper hot holding temperatures	0	<u> </u>	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N X		NA	NO O	Preventing Contamination by Hands Hands clean and properly washed	0	0		21 22	×	0	0 ※		Proper date marking and disposition	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	OUT		-	Time as a public health control: procedures and records Consumer Advisory	-	9	
			NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0 ×	0	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals		_	
				NO	Protection from Contamination				25	0		X		Food additives: approved and properly used	0	<u> </u>	5
13 14	泉家	00	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	<u>≋</u> ∎	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
	12			,	Proper disposition of unsafe food, returned food not re- served	0		2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				-	d Retail Practices are preventive measures to co												
				900							_		yena	, chemicals, and physical objects into toods.			
				00	F=not in compliance COS=corre		n-site (during			IGR	•		R-repeat (violation of the same code provision)		_	
		OUT			Compliance Status Safe Food and Water	cos	R	WT	OUT Utensils and Equipment						cos	R	WT
	8 9				d eggs used where required ice from approved source	8	8	1	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	0	0			btained for specialized processing methods	ŏ	ŏ	1	4	5 (g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Prop	er co	Food Temperature Control bing methods used; adequate equipment for temperature	0		-	47	, ,	_	Nonfood-contact surfaces clean				0	1
3	2	邕	cont	lon	properly cooked for hot holding	-	0	2	4		UT O H	108.000	(cold	Physical Pacilities water available; adequate pressure	0	0	2
	3				thawing methods used		0	1	4	_	-	Plumbing installed; proper backflow devices				0	
3	4	O OUT	Ther	mome	Provided and accurate Food Identification	0	0	1	50		-	Sewage and waste water properly disposed Toilet facilities: properly constructed, supplied, cleaned			8	0	2
3	5	0	Food	d prop	erly labeled; original container; required records available	0	0	1	5	_	_			use properly disposed; facilities maintained	õ	ō	1
		OUT			Prevention of Food Contamination				5	3 (0 P	hysica	I faci	lities installed, maintained, and clean	0	0	1
36 O Insects, r		cts, ro	dents, and animals not present	0	0	2	54	•	 Adequate ventilation and lighting; designated areas used 			ntilation and lighting; designated areas used	0	٥	1		
37 O Contamir		tamina	tion prevented during food preparation, storage & display	0	0	1		0	UT	Administrative items							
_	8	-	-		leanliness	0	0	1	54	_				nit posted	0	8	0
	9 0			<u> </u>	ths; properly used and stored ruits and vegetables			1		56 O Most recent inspection posted Compliance Status		Compliance Status			WT		
41 O In-use utensils;		e ute	Proper Use of Utensils nsils, properly stored	0	0	1	5	,	-	omoli	2009	Non-Smokers Protection Act with TN Non-Smoker Protection Act	23	0			
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	58	8	T	obacc	o pro	ducts offered for sale	0	0	0
_	3 4				/single-service articles; properly stored, used ed properly		0 0		55	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
					tions of risk factor items within ten (10) days may result in suspen												
man	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																
repo	n. T.			•	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7					/		Y		^			
_(//	\sim	\sim	03/3	31/2	023	3	_(Γ)3/3	1/2	2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

SCORE

Date

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

PH-2267 (Rev. 6-15)	Free food safety training class	ee food safety training classes are available each month at the county health department.						
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	RDA 629				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: The Oatmeal Experience

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Establishment Number #: 605312994

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. Smoking observed where smoking is prohibited by the Act.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink	Qa	200						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature						
State of Food	Temperature (Fahrenheit)					
Hot Holding	140					
Hot Holding	139					
Cold Holding	49					
Cold Holding	40					
Cold Holding	40					
Cold Holding	39					
	Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding					

Observed \	Viola	ations	
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Total #

Repeated # 0

31: Low boy holding foods at 49 needs to be below 41. No TCS foods in cooler when temped.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Oatmeal Experience

Establishment Number : 605312994

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee knew sigs and symptoms from the health policy.
- 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: Hands clean and washed.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food is from an approved source.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooled during inspection.
- 19: Please see temperatures.
- 20: Please 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: (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:

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: The Oatmeal Experience Establishment Number : 605312994

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: The Oatmeal Experience Establishment Number #: 605312994

SourcesSource Type:FoodSource:SamsSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments