## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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2 all			and a second														
		THEFT			Scottie's On The River									O Fermer's Market Food Unit O Permanent O Mobile			
Est	abisł	nmen	t Nar	ne ,						Тур	xe of E	Establi	ishme	o Permanent O Mobile			
Adk	fress				491 Riverfront PKWY									O Temporary O Seasonal	-		
City	<i>,</i>				Chattanooga Time in	12	2:1	5 F	<u>M</u>	A	M/P	A Tr	me o	ut 01:00: PM AM/PM			
Inspection Date 10/12/2021 Establishment # 605254866		6			Emba	argoe	đ										
Pur	pose	of In	spect		Routine O Follow-up O Complaint			- O Pr	elimin	ary		c	Cor	nsultation/Other			
Ris	k Cat	egon	,		O1 1 20 O3			<b>O</b> 4				Fc	wollow-	up Required O Yes 🕄 No Number of S	Seats	26	3
		-	ak I		ors are food preparation practices and employee									to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RB												
		(11	rk de	elgnet	ed compliance status (IH, OUT, HA, HO) for each sumbered iten										ngory.		
18	¥⊨in c	ompili	nce		OUT=not in compliance NA=not applicable NO=not observe		1.01		)S=co	rrecte	d on-s	ite duri	ing ins	pection Rerepeat (violation of the same code provis		-	14/7
	IN	OUT	NA	NO	Compliance Status Supervision	1005	R	WI	H					Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	WT
_			in the	no	Person in charge present, demonstrates knowledge, and	-		_		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	×	0		110	performs duties	0	0	5		0	0	0		Proper cooking time and temperatures	00	<u> </u>	5
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	ТОТ	-	17	0	0	0	25	Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	×	ō			Proper use of restriction and exclusion	ō	ō	5		IN	ουτ	NA	NO	a Public Health Control			
		OUT	NA	NO	Good Hygienic Practices	-			18	0	0	0	X	Proper cooling time and temperature	0	ा	_
4	25	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	家	0	0		Proper hot holding temperatures	0	0	
5	×	0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_	20	12	8	8	~	Proper cold holding temperatures Proper date marking and disposition	8	e	5
6	1	0	nua.		Hands clean and properly washed	0	0					-	-				
7	0	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
8	X	-	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source				23	×	0	0		food	0	0	4
	嵩				Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
	0 1×	응	0	24	Food received at proper temperature Food in good condition, safe, and unadulterated	8		5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12		Ō	0		Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicais			
				NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	
13	Ż	0	0		Food separated and protected		0		26	黛				Toxic substances properly identified, stored, used	0	0	3
	×	_	0		Food-contact surfaces: cleaned and sanitized	-	0	_		_	-	NA	NO	Conformance with Approved Procedures	_	_	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	inte	oduc	tion	of n	atho	Gent	- chemicals, and physical objects into foods.			
				_								_		i energienet and huberen esteers into recent			
				00	Finot in compliance COS=corre		DD R					•		R-repeat (violation of the same code provision)			
Compliance Status						R		Ē					Compliance Status	COS	R	WT	
_	_	OUT	Dect		Safe Food and Water					0	UT			Utensils and Equipment	_	_	
	28 29				d eggs used where required ice from approved source	8	8	2	4	5 0				infood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	0			btained for specialized processing methods	ŏ	ŏ	1	4	6 1	-			g facilities, installed, maintained, used, test strips	0	0	1
		ουτ	Der		Food Temperature Control	-					_			tact surfaces clean	-		
1	31		contr		ling methods used; adequate equipment for temperature	0	0	2	4	_	i N UT	001100	a-cor	Physical Facilities	0	0	1
1	32				properly cooked for hot holding	0	0	1	4	_		lot and	f cold	water available; adequate pressure	0	01	2
_	33	0	Appr	oved	thawing methods used	0	0	1	4	_	0 P	lumbir	ng ins	stalled; proper backflow devices	0	0	2
- 1	34	-		mome	ters provided and accurate	0	0	1	5					waste water properly disposed		0	2
		OUT			Food Identification				1.5	11	0 1	ODEL 12	SCIIDE	es: properly constructed, supplied, cleaned	0	01	1

			GO	DD R	ΞTA	IL PRA	CTIC	B <sub>1</sub>			
		OUT=not in compliance COS=com					tion	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT
	OUT	Safe Food and Water					OUT	Utensils and Equipment			
28	0	Pasteurized eggs used where required	0	0	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29	_	Water and ice from approved source	0	0	2	1 1 **	U U	constructed, and used	U U	U.	<u> </u>
30		Variance obtained for specialized processing methods	0	0	1	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
	OUT	Food Temperature Control					Ŭ	warewaaring racinees, installed, maintained, daed, lest suips	-	-	<u> </u>
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	「夏	Nonfood-contact surfaces clean	0	0	1
31	0	control	10	10	1 ×		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification		-		51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	X	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	
39	25	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	Ō	U.S.
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils						Non-Smokers Protection Act		-	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act		0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale		0	
43		Single-use/single-service articles; properly stored, used	0	-		59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

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. 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, 68-14-706, 68-14-709, 68-14-711, 68-14-716, 4-6-320.

	10/12/2021	Ant	10/12/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	** Additional food safety information can be found on ou	r website, http://tn.gov/health/article/eh-foodservic	:e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629
	Please call ( ) 4232098	3110 to sign-up for a class.	1107.120

SCORE

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



## Establishment Information

Establishment Name: Scottie's On The River Establishment Number #: 605254866

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	-
moke 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)			
Dish Machine Sanitizer Bucket	Chlorine QA	50 200				

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Grits	Cold Holding	145		
Rice pilaf	Hot Holding	154		
Mashed potatoes	Hot Holding	154		
Greens	Hot Holding	141		
Creamed spinach	Cold Holding	38		
chicken	Cold Holding	37		
Steak	Cold Holding	37		
Coleslaw	Cold Holding	38		
Oysters	Cold Holding	34		

#### Observed Violations

Total # 3

Repeated # ()

- 37: Mildew observed on machine guard.
- 39: Used cloths observed stored improperly.47: nonfood-contact surfaces soiled/dirty.

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



#### Establishment Information

Establishment Name: Scottie's On The River

Establishment Number : 605254866

#### 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 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: Proper hand washing observed.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Source approved.

10: (NO): No food received during inspection.

- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: 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: On menu.
- 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: Scottie's On The River Establishment Number : 605254866

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Scottie's On The River Establishment Number # 605254866

SourcesSource Type:WaterSource:PublicSource Type:FoodSource:US FoodsSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

#### Additional Comments