



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name Scottie's On The River Type of Establishment ☒ Farmer's Market Food Unit
 Address 491 Riverfront PKWY ☐ Permanent ☐ Mobile
 City Chattanooga Time in 12:15 PM AM / PM Time out 01:00 PM AM / PM
 Inspection Date 10/12/2021 Establishment # 605254866 Embargoed _____
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other _____
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 263

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS 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	WT				
Supervision													Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																
IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties						O	O	5	IN	OUT	NA	NO	Proper cooking time and temperatures						O	O	5				
IN	OUT	NA	NO	Employee Health									IN	OUT	NA	NO	Proper reheating procedures for hot holding						O	O					
1	<input checked="" type="radio"/>	<input type="radio"/>		Management and food employee awareness, reporting						O	O	5					Cooling and Holding, Date Marking, and Time as a Public Health Control												
2	<input checked="" type="radio"/>	<input type="radio"/>		Proper use of restriction and exclusion						O	O																		
3	<input checked="" type="radio"/>	<input type="radio"/>		Good Hygienic Practices <th colspan="1"></th> <th colspan="1"></th> <th colspan="1"></th> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="6">Proper cooling time and temperature</td> <td>O</td> <td>O</td> <td rowspan="5">5</td>									IN	OUT	NA	NO	Proper cooling time and temperature						O	O	5				
4	<input checked="" type="radio"/>	<input type="radio"/>		O	Proper eating, tasting, drinking, or tobacco use					O	O	5	18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures						O		O			
5	<input checked="" type="radio"/>	<input type="radio"/>		O	No discharge from eyes, nose, and mouth					O	O		19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures						O		O			
Preventing Contamination by Hands <th colspan="1"></th> <th colspan="1"></th> <th colspan="1"></th> <td>20</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="6">Proper date marking and disposition</td> <td>O</td> <td>O</td>													20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition						O		O			
6	<input checked="" type="radio"/>	<input type="radio"/>		O	Hands clean and properly washed					O	O	5	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records						O		O			
7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O	O							Consumer Advisory											
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					O	O	2	23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food						O	O	4			
Approved Source <th colspan="1"></th> <th colspan="1"></th> <th colspan="1"></th> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="6">Highly Susceptible Populations</td> <td></td> <td></td> <td></td>													IN	OUT	NA	NO	Highly Susceptible Populations												
9	<input checked="" type="radio"/>	<input type="radio"/>		Food obtained from approved source						O	O	5	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered						O	O	5				
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature						O	O		24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Chemicals											
11	<input checked="" type="radio"/>	<input type="radio"/>		Food in good condition, safe, and unadulterated						O	O							Food additives: approved and properly used						O	O	5			
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					O	O	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Toxic substances properly identified, stored, used						O	O					
Protection from Contamination <th colspan="1"></th> <th colspan="1"></th> <th colspan="1"></th> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="6">Conformance with Approved Procedures</td> <td></td> <td></td> <td></td>													IN	OUT	NA	NO	Conformance with Approved Procedures												
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected						O	O	4	26	<input checked="" type="radio"/>	<input type="radio"/>		Compliance with variance, specialized process, and HACCP plan						O	O	5				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized						O	O	5																	
15	<input checked="" type="radio"/>	<input type="radio"/>		Proper disposition of unsafe food, returned food not re-served						O	O	2																	

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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 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)
Dish Machine	Chlorine	50	
Sanitizer Bucket	QA	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 # 0

37: Mildew observed on machine guard.

39: Used cloths observed stored improperly.

47: nonfood-contact surfaces soiled/dirty.

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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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Source Type:	Water	Source:	Public
Source Type:	Food	Source:	US Foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source: Public

Source: US Foods

Source:

Source:

Source: