



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Honey Baked Ham #209 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2020 Gunbarrel Rd., STE 303 ☐ Temporary ☐ Seasonal
City Chattanooga Time in 01:30 PM AM / PM Time out 01:55 PM AM / PM
Inspection Date 01/05/2024 Establishment # 605099150 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 50

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																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties.					16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						18	IN	OUT	NA	NO	Proper cooling time and temperature						19	IN	OUT	NA	NO	Proper hot holding temperatures								
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						20	IN	OUT	NA	NO	Proper cold holding temperatures						21	IN	OUT	NA	NO	Proper date marking and disposition								
Good Hygienic Practices																		Cooling and Holding, Date Marking, and Time as a Public Health Control																	
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use						22	IN	OUT	NA	NO	Time as a public health control: procedures and records						Consumer Advisory													
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth						23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food						Highly Susceptible Populations													
Preventing Contamination by Hands																		Chemicals																	
6	IN	OUT	NA	NO	Hands clean and properly washed						24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered						Conformance with Approved Procedures													
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed						25	IN	OUT	NA	NO	Food additives: approved and properly used						Non-Smokers Protection Act													
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible						26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used						Compliance Status					YES	NO	WT						
Approved Source																		Compliance Status																	
9	IN	OUT	NA	NO	Food obtained from approved source						27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan						Non-Smokers Protection Act													
10	IN	OUT	NA	NO	Food received at proper temperature						Non-Smokers Protection Act																								
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated						57	IN	OUT	NA	NO	Compliance with TN Non-Smoker Protection Act						Non-Smokers Protection Act													
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction						58	IN	OUT	NA	NO	Tobacco products offered for sale						Non-Smokers Protection Act													
Protection from Contamination																		Non-Smokers Protection Act																	
13	IN	OUT	NA	NO	Food separated and protected						59	IN	OUT	NA	NO	If tobacco products are sold, NSPA survey completed						Non-Smokers Protection Act													
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized						Non-Smokers Protection Act																								
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served						Non-Smokers Protection Act																								

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																									
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Safe Food and Water																		Utensils and Equipment																	
28	OUT	Pasteurized eggs used where required								45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used																							
29	OUT	Water and ice from approved source								46	OUT	Warewashing facilities, installed, maintained, used, test strips																							
30	OUT	Variance obtained for specialized processing methods								47	OUT	Nonfood-contact surfaces clean																							
Food Temperature Control																		Physical Facilities																	
31	OUT	Proper cooling methods used; adequate equipment for temperature control								48	OUT	Hot and cold water available; adequate pressure																							
32	OUT	Plant food properly cooked for hot holding								49	OUT	Plumbing installed; proper backflow devices																							
33	OUT	Approved thawing methods used								50	OUT	Sewage and waste water properly disposed																							
34	OUT	Thermometers provided and accurate								51	OUT	Toilet facilities: properly constructed, supplied, cleaned																							
Food Identification																		Administrative Items																	
35	OUT	Food properly labeled; original container; required records available								52	OUT	Garbage/refuse properly disposed; facilities maintained																							
Prevention of Food Contamination																		Administrative Items																	
36	OUT	Insects, rodents, and animals not present								53	OUT	Physical facilities installed, maintained, and clean																							
37	OUT	Contamination prevented during food preparation, storage & display								54	OUT	Adequate ventilation and lighting; designated areas used																							
38	OUT	Personal cleanliness								Administrative Items																									
39	OUT	Wiping cloths: properly used and stored								55	OUT	Current permit posted																							
40	OUT	Washing fruits and vegetables								56	OUT	Most recent inspection posted																							
Proper Use of Utensils																		Compliance Status															YES	NO	WT
41	OUT	In-use utensils; properly stored								Compliance Status																									
42	OUT	Utensils, equipment and linens; properly stored, dried, handled								Non-Smokers Protection Act																									
43	OUT	Single-use/single-service articles; properly stored, used								57	OUT	Compliance with TN Non-Smoker Protection Act																							
44	OUT	Gloves used properly								58	OUT	Tobacco products offered for sale																							

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. For more information, call 615-743-7000, 615-743-7001, 615-743-7002, 615-743-7003, 615-743-7004, 615-743-7005, 615-743-7006, 615-743-7007, 615-743-7008, 615-743-7009, 615-743-7010, 615-743-7011, 615-743-7012, 615-743-7013, 615-743-7014, 615-743-7015, 615-743-7016, 615-743-7017, 615-743-7018, 615-743-7019, 615-743-7020, 615-743-7021, 615-743-7022, 615-743-7023, 615-743-7024, 615-743-7025, 615-743-7026, 615-743-7027, 615-743-7028, 615-743-7029, 615-743-7030, 615-743-7031, 615-743-7032, 615-743-7033, 615-743-7034, 615-743-7035, 615-743-7036, 615-743-7037, 615-743-7038, 615-743-7039, 615-743-7040, 615-743-7041, 615-743-7042, 615-743-7043, 615-743-7044, 615-743-7045, 615-743-7046, 615-743-7047, 615-743-7048, 615-743-7049, 615-743-7050, 615-743-7051, 615-743-7052, 615-743-7053, 615-743-7054, 615-743-7055, 615-743-7056, 615-743-7057, 615-743-7058, 615-743-7059, 615-743-7060, 615-743-7061, 615-743-7062, 615-743-7063, 615-743-7064, 615-743-7065, 615-743-7066, 615-743-7067, 615-743-7068, 615-743-7069, 615-743-7070, 615-743-7071, 615-743-7072, 615-743-7073, 615-743-7074, 615-743-7075, 615-743-7076, 615-743-7077, 615-743-7078, 615-743-7079, 615-743-7080, 615-743-7081, 615-743-7082, 615-743-7083, 615-743-7084, 615-743-7085, 615-743-7086, 615-743-7087, 615-743-7088, 615-743-7089, 615-743-7090, 615-743-7091, 615-743-7092, 615-743-7093, 615-743-7094, 615-743-7095, 615-743-7096, 615-743-7097, 615-743-7098, 615-743-7099, 615-743-7100, 615-743-7101, 615-743-7102, 615-743-7103, 615-743-7104, 615-743-7105, 615-743-7106, 615-743-7107, 615-743-7108, 615-743-7109, 615-743-7110, 615-743-7111, 615-743-7112, 615-743-7113, 615-743-7114, 615-743-7115, 615-743-7116, 615-743-7117, 615-743-7118, 615-743-7119, 615-743-7120, 615-743-7121, 615-743-7122, 615-743-7123, 615-743-7124, 615-743-7125, 615-743-7126, 615-743-7127, 615-743-7128, 615-743-7129, 615-743-7130, 615-743-7131, 615-743-7132, 615-743-7133, 615-743-7134, 615-743-7135, 615-743-7136, 615-743-7137, 615-743-7138, 615-743-7139, 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**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Honey Baked Ham #209
Establishment Number #: 605099150

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)
Triple sink	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Large walk-in cooler	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Mac and cheese	Hot Holding	145
Sliced tomatoes	Cold Holding	40
Sliced ham	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Honey Baked Ham #209

Establishment Number : 605099150

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy posted.
- 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 handwashing observed.
- 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: Food obtained from 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: No cooking observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: (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.

Establishment Information

Establishment Name: Honey Baked Ham #209

Establishment Number : 605099150

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

Establishment Information

Establishment Name: Honey Baked Ham #209

Establishment Number #:	605099150
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Sources

Source Type: Food Source: Public

Source Type:	Water	Source:	Public
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Source Type: _____ Source: _____

Source Type:	Source:
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Source Type:	Source:
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Additional Comments