

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 02:45 PM AM / PM Time out 03:45: PM AM / PM

级 Yes O No

02/01/2022 Establishment # 605252086 Embargoed 0

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 30 ase Control and Prevention rted to the Centers for Dis

IN-in compliance	OUT=not in compliance	NA=not applicable	NO=not observed	s cos	corrected on-s	ite duri	ing ins	pection	Rerepeat (violation of the same code provision	on)		
	Complia	nce Status		COS R WT					Compliance Status	COS	R	WT
IN OUT NA N	0	Supervision			IN OUT	NA	NO	Cook	king and Reheating of Time/Temperature			

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Supervision			
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	_
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Miss G's Tortas and Tamales

4801 English Ave

Chattanooga

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	245	0	0		Proper cold holding temperatures	0	0	5
21	0	25	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT			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	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO	DΒ	ΠA.
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	_	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
		,	"	_	_
37	0	Contamination prevented during food preparation, storage & display	0	0	1
37 38	-	Contamination prevented during food preparation, storage & display Personal cleanliness	-	0	1
	0		0	_	
38	0	Personal cleanliness	0	0	1
38 39	0	Personal cleanliness Wiping cloths; properly used and stored	0	0	1
38 39	0 0 0	Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables	0	0	1
38 39 40	0 0 0 0 0 0 0	Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables Proper Use of Utensils	0 0 0	0	1 1
38 39 40	0 0 0 0	Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables Proper Use of Utensilis In-use utensils; properly stored	0 0 0	000	1 1

pect	on	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
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	黨	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
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	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	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	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hearing reg n ten (10) days of the date of th ctions 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

02/01/2022

02/01/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

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

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Miss G's Tortas	and Tamales			
Establishment Number #: 605252086				
•				
NSPA Survey - To be completed if	#57 is "No"			
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.				
Age-restricted venue does not require each pe	erson attempting to gain entry	to submit acceptable for	rm of identification.	
"No Smoking" signs or the international "Non-S	smoking" symbol are not con-	spicuously posted at eve	ery entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or vent	ts in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is infiltrating	into areas where smoking is p	prohibited.		
Smoking observed where smoking is prohibite	d by the Act.			
			1	
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fahr	enhelt)
Triple Sink	QA	200		
Triple Sink	QA	200		
Triple Sink	QA	200		
Triple Sink	QA	200		
	QA	200		
Equipment Temperature	QA	200		
	QA	200	Temperature (Fahre	enheit)
Equipment Temperature	QA	200	Temperature (Fahre	enheit)
Equipment Temperature	QA	200	Temperature (Fahre	enhelt)
Equipment Temperature	QA	200	Temperature (Fahre	enhelt)
Equipment Temperature	QA	200	Temperature (Fahre	enhelt)
Equipment Temperature	QA	200	Temperature (Fahre	enheit)
Equipment Temperature	QA	200	Temperature (Fahre	enhelt)
Equipment Temperature Decoription	QA	200	Temperature (Fahre	enhelf)
Equipment Temperature	QA	200	Temperature (Fahre	
Equipment Temperature Decoription Food Temperature	QA			

Observed Violations
Total # B
Repeated # ()
21: Date marketing insufficient.
47: Nonfood-contact surfaces soiled/ dirty.
53: Floor tiles beneath prep area in poor repair.
Services and accordance proposition accordance proposition accordance proposition and accordance proposition accordance p

^{***}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 Number: 605252086	
Comments/Other Observations	
O: L: 2: 3: 4: 5: 6: 7:	
):	
L:	
<u>></u> .	
3:	
<u>4</u> :	
5.	
5: -	
7:	
3: Salsa and Tamales cooling within the prescribed time and temperatures.	
9: See temperatures.	
D: See original 2: 3: 4: 5: 6: 7: 7: 8:	
<u>2</u> :	
3: 4-	
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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 Name: Miss G's Tortas and Tamales						
Establishment Number: 605252086						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

	Establishment Name: Miss G's Tortas and Tamales								
Establishment Number #:	605252086								
Sources									
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								

Establishment Information