

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Time in 01:45 PM AM/PM Time out 02:25: PM AM/PM

O Temporary O Seasonal

07/25/2022 Establishment # 605252086 Embargoed 0 Inspection Date

Miss G's Tortas and Tamales

4801 English Ave

Chattanooga

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

Risk Category О3 04 Follow-up Required

Number of Seats 30 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for each nu

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe)S=0	omecte	ed on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Ce
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	1	6 0	0	_	<u>.</u>	Drop
_	IN	OUT	NA	NO	performs duties Employee Health			_	1	_	8	ö		Prop
2	100	0	TRACK.	NO	Management and food employee awareness; reporting	0	0		H	-	-	_	-	
-	- 60	-					_	5	ш	IN	ОUТ	NA	NO	Coo
3	×	0			Proper use of restriction and exclusion	0	0							
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	×	Prop
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	-	0	0	0	Prop
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	2	0 25	0	0		Prop
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 🕱	0	0	0	Prop
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	1	_		_	
	~	_	ŭ	_	alternate procedures followed	_		_	ш	IN	OUT	NA	NO	
8	355	OUT	51.5	LIN	Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	ΙoΙ	30		Cons
			NA	NO	Approved Source		_		Н	IN	OUT	NA	110	food
9	-	0	_		Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	
10	0	0	0	26	Food received at proper temperature	0	o	5	2	4 0	ΙoΙ	333		Paste
11	×	0		_	Food in good condition, safe, and unadulterated	0	0 0 5		⊢	-				
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2		0	3%		Food
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0		1	Taxic
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2	2	7 0	0	×		Com
	~	_			served	•	_	•	Ľ		-	~		HAO

	Compliance Status							WT
	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	3%	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	оит	NA	NO	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	9
	IN OUT NA NO Conformance with Approved Precedures							
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	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	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils	\top		T
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	_		0	0	ь.
43	0	Childre-aperalistic-pervice arrives, broberry stored, asea		-	

spect	ion	R-repeat (violation of the same code provision))			
		Compliance Status	COS	R	WT	
	OUT	Utensiis and Equipment				
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	温	Nonfood-contact surfaces clean	0	0	1	
	OUT Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	2%	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0	۰	
		Compliance Status	YES	NO	WT	
	Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

and post the most recent inspection report in a conspicuous manner. You have the right to request a he T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. sin ten (10) days of the date of the

07/25/2022

07/25/2022

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 ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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 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 (Fahrenhelt)					
Triple Sink	QA	200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature Description	State of Food	Temperature (Fahrenheit
rice	Cold Holding	40
Salsa	Cold Holding	38
Beef	Hot Holding	143
Chicken	Hot Holding	155
Rice	Hot Holding	143
Beans	Hot Holding	144
Avocado	Cold Holding	38

Observed Violations							
Total # 2							
Repeated # ()							
47: Nonfood-contact surfaces soiled/ dirty.							
53: Floor tiles beneath prep area in poor repair.							
***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 Name: Miss G's Tortas and Tamales

Establishment Number: 605252086

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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 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: Source approved.

10:

- 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) 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: (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 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