#### **TENNESSEE DEPARTMENT OF HEALTH** VICE ESTARI ISHMENT INSPEC N DED

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								sco	DRE								
Ŵ		1	C.C.P.														1 0		ſ	
Esta	bist	nem	t Narr		Sidetrack							Tur	ve of i	Establie	shme	Farmer's Market Food Unit K Permanent O Mobile	10			
Risk Category Risk Fac			3514 Hixson P	Pike						.,,,			211110	O Temporary O Seasonal	╎╺┻╸╲			<b>/</b>		
Address   3514 Hixson Pike     City   Chattanooga   Time in   0     Inspection Date   12/04/2023   Establishment #   605252249     Purpose of Inspection   Inspection   Image: Compliant for the state of the sta		03	3:0	0 F	M	A	M/P	M Tin	ne ou	ut 04:00; PM AM / PM										
Insp	ectic	n Da	ate	-	12/04/2023	Establishment #	60525224	9			Emba	rgoe	d 0	)						
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pro	limin	ary		0	Cor	nsuitation/Other				
Risk	Cat					•	<b>.</b>			04	_					up Required 🛛 Yes 🚉 No	Number of §		12	5
		_		action as c	ontributing factors	in foodborne illn	ess outbreak	s. P	ublic	: Hea	ith I	nte	rven	tions	are	control measures to prevent ill	tess or injury.	tion		
		(14	urik des	Ignat	ed compliance status (I)	FOODBORNI N, OUT, NA, NO) for ee	E ILLNESS Ris	SK F/	ACT(	DRS mark	AND M OU	PUI 7, m	BLIC Ink Ci	HEAD	LTH for e	I INTERVENTIONS such item as applicable. Deduct points fo	category or subcat	igery.)		
IN	in c	ompii	ance				NO=not observe		6		\$=cor	recte	d on-s	site durir	ng ins	spection R=repeat (violation of Compliance Status	he same code provisi	on) COS	01	WT
	IN	OUT	NA	NO				005	~		h	IN	оит	NA	NO	Cooking and Reheating of Time	/Temperature	005	~	
1	×	0				ent, demonstrates kno	owledge, and	0	0	5	16	0				Control For Safety (TCS Proper cooking time and temperatures	Foods	0	~	
			NA	NO	En			-					ŏ	ŏ	Â	Proper reheating procedures for hot ho	lding	00	ŏ	5
	風覚	0					s; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marki a Public Health Con				
	IN	-	NA		-	lygionic Practicos					18	0	0	0	×	Proper cooling time and temperature		0	0	-
4		0			Proper eating, tasting, No discharge from eye		150	00	0	5		N N N			_	Proper hot holding temperatures Proper cold holding temperatures		00	8	
			NA	NO		Contamination by	Hands		0		21	*			0	Proper date marking and disposition		0	0	5
_	<u>周</u>	0	0	0	No bare hand contact v	with ready-to-eat food	is or approved	0	0	5	22		0	×		Time as a public health control: proceed		0	이	
8	X	0		-	alternate procedures fo Handwashing sinks pro		ccessible	-	0	2	23		OUT	NA		Consumer Advisor Consumer advisory provided for raw a		0	0	4
	IN 嵐	OUT	NA	_	Ap Food obtained from ap	proved Source			0		23		OUT			food Highly Susceptible Popu	inticas	9	9	-
10	0	0	0	>	Food received at prope	er temperature		0	0		24	0	0	8		Pasteurized foods used; prohibited foo		0	0	5
11 12	<u>実</u> 注	0	0	0	Food in good condition Required records avail			0 0	0 0	5	-	_	_	NA	_	Chemicals		-	-	-
		-	NA	-	destruction Protection	n from Contaminat	tion	-		_	25			22		Food additives: approved and properly	used	0	न	_
13	2	0	0		Food separated and pr Food-contact surfaces		_		0		26	×	0			Toxic substances properly identified, s	ored, used	0	0	5
14 15		0	0		Proper disposition of un			0	0	5	27	IN O	001	NA		Conformance with Approved Compliance with variance, specialized		0	0	5
	~	•			served			-	-	-	_	•	-	$\sim$		HACCP plan		-	-	-
				Goo	d Retail Practices	are preventive m									gens	s, chemicals, and physical objec	ts into foods.			
				00	not in compliance		COS=corre	COO cted o						5		R-repeat (violation of the s	me code provision)			
_	_	OUT				nce Status d and Water		COS	R	WT	É	10	UT			Compliance Status Utensils and Equipment		COS	R	WT
2	3	0	Paste		d eggs used where req	uired		0	0	1	45		o F			onfood-contact surfaces cleanable, prop	erly designed,	0	0	1
2	>	0	Varia		ice from approved sou btained for specialized	processing methods		0	0	2	40		-			, and used og facilities, installed, maintained, used,	est strips	0	0	1
		OUT	_	er cor	Food Tempe ling methods used; add	erature Control	temperature				47		_			ntact surfaces clean	aar an pa		0	1
3		0	contro	ol				0	0	2		0	UT			Physical Facilities				
3	_				properly cooked for hot having methods used	tholding		8	0	1	41					3 water available; adequate pressure stalled; proper backflow devices			0	2
3	-	O OUT		nome	ters provided and accu	nate		0	0	1	50	_	-			I waste water properly disposed es: properly constructed, supplied, clear	ad.		8	2
3	_		_	prop	erly labeled; original cor		rds available	0	0	1	53	_				use properly disposed; facilities maintai		ŏ	<u></u>	1
		OUT				od Contamination					53		_	-		ilities installed, maintained, and clean		0	0	1
3	3	0	Insec	ts, ro	dents, and animals not	present		0	0	2	54	•	0 A	\dequa	te ve	entilation and lighting; designated areas	used	0	٥	1
3	r	0	Conta	amina	tion prevented during fe	ood preparation, stor	age & display	0	0	1		0	UT			Administrative Items				
3		-	-		leanliness			0	0	1	55		_		-	nit posted		0	0	0
3	_				ths; properly used and t ruits and vegetables	sioled		0	0			5 (		nost ré	cent	Compliance Status		O YES		WT
4	_	OUT	_	e uter	Proper Us isils; properly stored	e of Utensils		0	0	1	57	-	-	Somolia	ince i	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	X	01	
4	2	0	Utens	sils, e	quipment and linens; pr			0	0	1	53	5	1	obacc	o pro	oducts offered for sale roducts are sold. NSPA survey complete	-4	0	0	٥
4					/single-service articles; ed properly	propeny stored, use			8		- 20	,	10	100800	uo pri	www.sare.soid, ivanA survey complet	M		91	
																Repeated violation of an identical risk fact				
man	er ar	nd po	st the	most		a conspicuous manne	. You have the rig	ht to n	eques							e. You are required to post the food servic filing a written request with the Commission				
-		3	2 =				12/0	-		)		-[		NT	$\int$			1 2 10	A / D	023
	0		_		6		1/21	141 Z	いとさ	)		1	ι (	NL			-	∟∠/U	41 Z	υzJ

12/04/2023	

Signature of Person In Charge

Date	Signature of Environmenta

Date

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

Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

lealth Specialist

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



### Establishment Information

Establishment Name: Sidetrack Establishment Number #: 605252249

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents 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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Sani bucket Dish machine	Quat Heat	400	160				

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Snapper	Cold Holding	38
Raw shrimp	Cold Holding	37
Cut toms	Cold Holding	39
Raw shrimp	Cold Holding	37
Cut toms	Cold Holding	40
Raw chx	Cold Holding	37
Raw fish	Cold Holding	39
Mash	Hot Holding	149
Mash	Hot Holding	145

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



### Establishment Information

Establishment Name: Sidetrack

Establishment Number : 605252249

#### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Posted policy
- 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: Hands washed

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: 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Adequate hot holding observed
- 20: Adequate cold holding
- 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: Correct consumer advisory 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: Sidetrack

Establishment Number: 605252249

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Sidetrack

Establishment Number # 605252249

Sources				
Source Type:	Water	Source:	Tnam	
Source Type:	Food	Source:	Us foods, halperns	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments