

Purpose of Inspection

KRoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

China Gourmet

Establishment Name

Address

China Gourmet

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

O Complaint

Chattanooga Time in 12:30 PM AM / PM Time out 01:15: PM AM / PM

Inspection Date 02/14/2022 Establishment # 605214769 Embargoed 0

O Follow-up

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats

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.

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

117	4 =in c	ompli	ance			OUT=not in compliance NA=not applicable NO=not observe	ed		C	os	**CO!	recte	d on-si	te dur	ing ins	spection R=rep
						Compliance Status	COS	R	WT	П						Compliance
	IN	оит	NA	NK		Supervision						IN	оит	NA	NO	Cooking and Robe Control For
1	氮	0			_	Person in charge present, demonstrates knowledge, and performs duties	0	0	5	П	16	0	0	0	300	Proper cooking time an
	IN	OUT	NA	NK		Employee Health				П	17	ō	ō	ō	8	Proper reheating proces
2	300	0		_	T	Management and food employee awareness; reporting	0	0		П						Cooling and Holding
3	×	0				Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Publi
	IN	OUT	NA	NK	0	Good Hygienic Practices				П	18	0	0	0	×	Proper cooling time and
4	*	0		0	П	Proper eating, tasting, drinking, or tobacco use	0	0	5	П	19	文	0	0	0	Proper hot holding temp
5	*	0		0	П	No discharge from eyes, nose, and mouth	0	0	1°	П	20	245	0	0		Proper cold holding tem
	IN	OUT	NA	NK	গ	Preventing Contamination by Hands				П	21	*	0	0	0	Proper date marking an
6	100	0		0)	Hands clean and properly washed	0	0		П	22	0	0	×	0	Time as a public health
7	왮	0	0	6	П	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		•	_			Time as a public realtri
Ľ	500		_		_	alternate procedures followed	_			П		IN	OUT	NA	NO	Cons
8	3%	0				Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	0	X		Consumer advisory pro
	IN	OUT	NA	NK	_	Approved Source		_	_	П			_			food
9	黨	0				Food obtained from approved source	0	0		П		IN	OUT	NA	NO	Highly Susc
10	X	0	0	0		Food received at proper temperature	0	0] _ [П	24	0	0	320		Pasteurized foods used
11	×	0			_	Food in good condition, safe, and unadulterated	0	0	5	П		_		(40)		Pasieur Zeu Ioous useu
12	0	0	323	0		Required records available: shell stock tags, parasite	0	0]	П		IN	оит	NA	NO	
<u> </u>	_	_		- 100		destruction	_	_	\perp	П	2.5	-		-		E1-10
40	IN	OUT		NK	-	Protection from Contamination				П	25		0	級	J	Food additives: approve
13	9	0	0		- 6	Food separated and protected	0	0	4	П	26	_	28			Toxic substances prope
14	×	0	0		- 1	Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT	NA	NO	Conformance w
15	涎	0			_	Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with varian HACCP plan

ᆫ	Compliance status		000	ĸ	** 1			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	×	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	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	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	Г
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
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	Ţ
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	500		-
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	П
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	П
49	0	Plumbing installed; proper backflow devices	0	0	
50	100	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	氮	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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. T.C.A. sections 68-14-703, 68-14-705, 68-14-708, 68-14-709, 68-14-719

20071E

Signature of Person In Charge

02/14/2022 Just Ulm
Signature of Environmental Health Specialist

02/14/2022

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 4232098110 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China Gourmet
Establishment Number #: [605214769]

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	50					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below. Product temperatures taken from					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sweet & Sour Chicken	Cold Holding	37
General Tso Chicken	Cold Holding	38
Pork	Cold Holding	38
Chicken	Cold Holding	38
Steamed Rice	Hot Holding	167
Fried Rice	Hot Holding	163
Eggs	Cold Holding	39

Observed Violations
Total # 13
Repeated # 0
26: Toxic cleaning items not properly labeled/identified. (COS).
34: No thermometer provided in chest freezer unit.
37: Uncovered/unprotected food products noted in walk in cooler unit.
41: In use utensils stored in standing water.
42: Clean dishes stored on dirty surfaces.
43: Single service products stored on floor. Must be 6" off floor.
45: Chest freezer lid in poor repair. Shelving in poor repair in walk in cooler unit.
46: Stopper mechanism inpoor repair at triple sink. Sanitizing compartment not
holding water as needed to properly sanitize dishes/utensils.
47: Numerous non food contact surfaces dirty.
50: Mop (greywater) disposed of on ground outside back door. Must dispose
greywater Down sanitary sewer/dedicated mop sink.
52: Garbage/refuse area dirty. Recommend pressure wash area as needed to
remove build up of soiled areas.
53: Floors dirty behind/underneath equipment.
54: Designated areas not provided for personal items.

^{***}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: China Gourmet Establishment Number: 605214769

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: China Gourmet	
Establishment Number: 605214769	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information		
Establishment Name: China Gourmet		
Establishment Number #: 605214769		
() 		
Sources		
Source Type: Food	Source:	Approved sources noted
Source Type: Water	Source:	Public
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Additional Comments		