

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Frogurtland & Korean Food Remanent O Mobile Establishment Name Type of Establishment 9408 Apison Pike Ste.154 O Temporary O Seasonal Address Ooltewah Time in 02:30 PM AM / PM Time out 03:00; PM AM / PM 01/17/2023 Establishment # 605262707 Embargoed 1 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 15 e Control and Prevention

Follow-up Required

О3

compliance	OUT=not in compliance	NA=not applicable	NO=not observed	COS=cor	rrected on-site during inspection	R=repeat (violation of the same of	code provision)	\neg
	Complia	nce Status	cos	R WT		Compliance Status	COS R W	T

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			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	×	Food received at proper temperature	0	0	
11	X	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	0	0	黨		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance status	000	к	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	25	Proper reheating procedures for hot holding	0	0	۰
	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	100	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

	AIL P						
ection					OUT=not in compliance COS=correct		
	ᄓᆫ	ľ	R	cos	Compliance Status		
-	J L				-	OUT	
45	ΙГ.	Γ	0	0	· · · · · · · · · · · · · · · · · · ·	_	28
**	3 L		0	0	Water and ice from approved source		29
46	ΙГ.	L	0	0	The second secon		30
**					T Food Temperature Control	OUT	
47	7 E	Т	0	0	Proper cooling methods used; adequate equipment for temperature	0	31
		L	١٧	0	control	4	31
48	15	t	0	0	Plant food properly cooked for hot holding	0	32
49	11	-	ŏ	Ŏ	Approved thawing methods used	_	33
50	11:	t	0	0	Thermometers provided and accurate	0	34
51	d F:	۰	-	Ť		OUT	
	ч н	т				-	
52	111	L	О	0	Food properly labeled; original container; required records available	0	35
53		Ì			T Prevention of Feed Contamination	OUT	
54	٦ [:	Γ	0	0	Insects, rodents, and animals not present	0	36
	16	T	0	0	Contamination prevented during food preparation, storage & display	88	37
	J 14	L	_	_		\vdash	
55			0	0	Personal cleanliness	0	38
56] [Т	0	0	Wiping cloths; properly used and stored	0	39
	٦Г	Т	0	0	Washing fruits and vegetables	0	40
\neg	1 1	Ť			T Proper Use of Utensils	OUT	
57	1 17	Т	0	0	In-use utensils; properly stored	0	41
58		T	ō	ō		-	42
59		-	ō	ō	Single-use/single-service articles; properly stored, used	_	43
		-	ŏ	Ö	Gloves used properly		44

		Compliance Status	cos	K	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	Г
	OUT Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	Г
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed		0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	T		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	
		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	
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a h ten (10) days of the date of the

Signature of Person In Charge

01/17/2023

Signature of Environmental Health Specialist

01/17/2023

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

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frogurtland & Korean Food
Establishment Number ≠: |605262707

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple sink	QA	200	

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Low boy	38			
Reach in cooler	37			

Description	State of Food	Temperature (Fahrenheit
Fried egg patty (low boy)	Cooling	69
Vegan meat (low boy)	Cooling	50
Rice ball (low boy)	Cold Holding	40
Dairy (reach in cooler)	Cold Holding	37
Almond milk (reach in)	Cold Holding	37
,		

Observed Violations
Total # 4
Repeated # ()
3: No handsoap or paper towels at handsink during routine inspection. 37: Cut leafy greens in salad bowl stored on floor next to triple sink. PIC embargoed cut leafy greens. Food must be stored up off the floor to help prevent contamination. 47: Single use containers dirty some product carts dirty 53: Floor dirty around reach in cooler area.

[&]quot;"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: Frogurtland & Korean Food

Establishment Number: 605262707

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Good handwashing observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food from approved sources.
- 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: No raw animal products present at facility during time of inspection.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 19: See temperatures.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Establishmemt using TILT procedures correctly with Korean sushi.
- 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:

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 Name: Frogi	ırtland & Korean Food		
Establishment Number: 60)5262707		
Comments/Other Obser	vations (cont'd)		
18000	10100		
Additional Comments (d			
See last page for a	dditional comme	nts.	
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Establishment Information

Establishment Inform Establishment Name: Fr	ogurtland & Korean Foo	od		
stablishment Number #	605262707			
Sources				
Source Type:	Food	Source:	Sams/grocery store	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			