

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name
Address

China Gourmet

Type of Establishment

Type of Establishment

Type of Establishment

O Fermer's Merket Food Unit

Permanent
O Mobile

O Temporary
O Seasonal

City Chattanooga Time in 11:00 AM AM / PM Time out 11:45:AM AM / PM

O Complaint

Inspection Date 07/27/2023 Establishment # 605214769 Embargoed 12

O Follow-up

Risk Category O1 \$2 O3 O4 Follow-up Required \$2 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.

115	¥=in ¢	in compliance OUT-not in compliance NA-not applicable Compliance Status IN OUT NA NO Supervision	OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=c	ome	cte	d on-si	te duri	ing in		
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					I	IN	OUT	NA	NO
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	0	0	0	200
н	IN	OUT	NA	NO	Employee Health		_				ŏ	ŏ	ŏ	18
2	300	0			Management and food employee awareness; reporting	0	0							
3	×	0			Proper use of restriction and exclusion	0	0	5		ľ	IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	0	0	0	涎
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	9 7	Ž.	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0	0	X	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	*	0	0	0
6	0	黨		0	Hands clean and properly washed	0	0		9	2	0	0	×	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_	_		1 -
Ŀ		_			alternate procedures followed	_	_			1	IN	OUT	NA	NO
8	0	X			Handwashing sinks properly supplied and accessible	0	0	2	2	3	0	0	×	
		OUT	NA	NO	Approved Source	-		_	Ľ	1	_	-		
9	黨	0			Food obtained from approved source	0	0	l I	- 1	ш	IN	OUT	NA	NO
10	0	0	0	28	Food received at proper temperature	0	0		12	4	0	0	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	~	_	000	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	NO
	IN	OUT	NA	NO	Protection from Contamination						0	0	-XX	
13	黛	0	0		Food separated and protected	0	0	4	2	6	Ř	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		П	IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	×	

	Compliance Status				cos	R	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	300	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		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	×		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.

				GOOD RETA			
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	WT		
	OUT	Safe Food and Water					
28	0	Pasteurized eggs used where required	0	0	1		
29	0	Water and ice from approved source	0	0	2		
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	2		
32	0	Plant food properly cooked for hot holding	0	0	1		
33	0	Approved thawing methods used	0	0	1		
34	X	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	885	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1		
39	186	Wiping cloths; properly used and stored	0	0	1		
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	1		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	1		
44	10	Gloves used properly	0	0	- 4		

Signature of Person In Charge

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	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	
47	100	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	22	Sewage and waste water properly disposed	0	0	- :
51	200	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	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ 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, 68-14-706, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-329.

07/27/2023

Date Signature of Environmental Health Specialist

07/27/2023

**** 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.

Date

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)
See remarks	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Tofu (low boy)	Cold Holding	40
Shrimp (low boy)	Cold Holding	40
Sweet & Sour Chicken (Walk in)	Cold Holding	36
Rice (1)	Hot Holding	166
Rice (2)	Hot Holding	148
Chicken	Cold Holding	37
*General Tso Chicken	Cold Holding	54

Observed Violations
Total # 11
Repeated # ()
6: Employees not properly washing hands as needed between taskes. Advised
employees must practice good handwashing in between preparing/cooking of
raw foods and RTE foods. Hands must also be washed between accepting
payments from customers and preparing/cooking food items. Observed

8: No paper towels provided in restroom.

Observed Violations

- 20: General Tso Chicken holding at 54*F. Must be 41*F or below. Product was discarded at time of inspection. (Embargoed~12 lbs.) Advised on proper cold holding temperatures and methods during inspection.
- 34: Unable to locate thermometers in chest freezer with TCS foods.
- 37: Uncoverd/unprotected food items noted in walk in cooler.

employee not washing hands after returning from restroom.

- 39: Soiled, wet wiping cloths stored on working surfaces and not in sanitizer solution.
- 45: Shelving rusted/poor repair in walk in cooler. Cardboard boxes used as permanent food containers. Must provide a smooth, durable, easily cleanable, and non-absorbant food container.
- 47: Numerous non-food contact surfaces dirty throughout cookline and prepareas.
- 50: Greywater disposed of on ground outside back door. Greywater must be disposed of down the designated and provided mop sink.
- 51: Employee/customer restroom fixtures dirty.
- 53: Floors dirty behind/underneath equipment.

[&]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: 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food products obtained 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: (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: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. 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.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 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 Name: China Gourmet Establishment Number: 605214769	Establishment Information	
Establishment Number: 605214769 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: China Gourmet	
Additional Comments (cont'd)	Establishment Number: 605214769	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	A dellate mad Community (acastlet)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Info	10.4 (41.2 (12.4 (41.4)))		
Establishment Name: (Establishment Number #:	China Gourmet 605214769		
Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public Water Supply
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Commo	ents		