



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name: China Gourmet
Address: 321 Browns Ferry Rd Ste A1
City: Chattanooga
Inspection Date: 07/27/2023
Establishment #: 605214769
Risk Category: 03
Purpose of Inspection: Routine

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 07/27/2023
Signature of Environmental Health Specialist: [Signature] Date: 07/27/2023

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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 # 0

6: Employees not properly washing hands as needed between tasks. 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 employee not washing hands after returning from restroom.

8: No paper towels provided in restroom.

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: Uncovered/unprotected food items noted in walk in cooler.

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 prep areas.

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.



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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.

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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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 Comments