

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

COS R WT

0 0

0 0

0 0

0 0

0 0

0 0

O Farmer's Market Food Unit Chao Fan O Permanent MMobile Establishment Name Type of Establishment 1368 Harrington Drive O Temporary O Seasonal Address Gallatin Time in 09:42 AM AM / PM Time out 10:20; AM AM / PM City 11/28/2023 Establishment # 605311392 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category O1 32 O3 O4 Follow-up Required O Yes (X) 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

	N≃in o	compli	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=c	orrect	ed on-s	ite dur	ing ins	spection R*repeat (violation of the same code pr				
	Compliance Status						R	WT		Compliance Status								
	IN	OUT	NA	NO	Supervision		0 0 5			IN	оит	NA	NO	Cooking and Reheating of Time/Temperatur				
Ε.	88	_	-	_	Person in charge present, demonstrates knowledge, and	_			ш		100.			Control For Safety (TCS) Foods				
יו	l m	0			performs duties	١ ٥			1	6 0		0	黨	Proper cooking time and temperatures				
	IN	OUT	NA	NO	Employee Health					7 0	0	0	X	Proper reheating procedures for hot holding				
2	$\square X$	0			Management and food employee awareness; reporting	0	0 0 5							Cooling and Holding, Date Marking, and Time				
3	寒	0			Proper use of restriction and exclusion	0				IN	ООТ	NA	NO	a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices								1	8 0	0	0	涎	Proper cooling time and temperature
4	0	0			Proper eating, tasting, drinking, or tobacco use	0	00,			9 0	0	0	黨	Proper hot holding temperatures				
5	0	0	1	200	No discharge from eyes, nose, and mouth	0 0 0		2	0 25	0	0		Proper cold holding temperatures					
	IN	OUT	NA		Preventing Contamination by Hands			2	1 0	0	0	14	Proper date marking and disposition					
6	0	0			Hands clean and properly washed	0	0		١,	2 0	0	×	0	Time as a public health control: procedures and record				
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	_ 5 I			1 -		_					
Ŀ	_			~	alternate procedures followed	_				IN	OUT	NA	NO	Consumer Advisory				
8		0		T LUB	Handwashing sinks properly supplied and accessible	0	0	2	2	зΙо	Ιo	×		Consumer advisory provided for raw and undercooked				
	_	-	NA	NO			7.01		0.101			_	1			food		
9	-	0	Ц.		Food obtained from approved source	0	0	l I	ш	IN	OUT	NA	NO	Highly Susceptible Populations				
10		0	0	120	Food received at proper temperature	0	0		2	4 0	0	320		Pasteurized foods used; prohibited foods not offered				
11	×	0	\vdash	_	Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ť			r dated aced roods ased, promised roods not oriered				
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals				
	IN	OUT	NA	NO	Protection from Contamination					5 0		TX.		Food additives: approved and properly used				
13	篾	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substances properly identified, stored, used				
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0 0 5			IN	OUT	NA	NO	Conformance with Approved Procedures				
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan				

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

	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
Compliance Status COS R WT						Compliance Status	COS	R	WT			
OUT Safe Food and Water				1 [OUT Utensils and Equipment						
28	0	Pasteurized eggs used where required	0	ТО	1	11	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46	46 O Warewashing facilities, installed, maintained, used, test strips		0	0	4
	OUT	Food Temperature Control				3 L	40	•	warewashing lacinoes, installed, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0 0	
31	١٠	control	١٠	١٧	l z	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		t t	51 O Toilet facilities: properly constructed, supplied, cleaned		ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	-	\perp	_	4 1	53	3	Physical facilities installed, maintained, and clean	0	0	1
_	-				_	4 6	-				$\overline{}$	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1][58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1][59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

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. The precious of the process of the p

Signature of Person In Charge Date Signature of Enviror

Date Signature of Environmental Health Specialist

11/28/2023

**** 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 () 6152061100 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	020
Establishment Information	
Establishment Name: Chao Fan	
Establishment Number # [605311392	
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.	\top
Smoking observed where smoking is prohibited by the Act.	
Warewashing Info	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
3 comp sink not set up									

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Cooler	34							

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
No tcs food during inspection.	State of Food	Temperature (Panrennett)					

Observed Violations							
Total # 1							
Repeated # 0							
53: Grease build up on floor.							
***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: Chao Fan Establishment Number: 605311392

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Illness policy available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No prep during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See list
- 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: Discussed
- 14: Discussed
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection. 135° to 70° in 2 hrs. 70° to 41° in 4 hrs.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Discussed holding temps.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

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.

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

Establishment Name: Chao Fan Establishment Number: 605311392	Establishment Information	
Establishment Number: 605311392 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Chao Fan	
Additional Comments (cont'd)	Establishment Number: 605311392	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
	nao Fan						
Establishment Number #:	605311392						
Sources							
Source Type:	Food	Source:	Gfs sams				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						