



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

86

Establishment Name China Gourmet Type of Establishment ☒ Permanent ☐ Mobile
Address 321 Browns Ferry Rd Ste A1
City Chattanooga Time in 11:30 AM AM / PM Time out 12:15 PM AM / PM
Inspection Date 08/02/2022 Establishment # 605214769 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ 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 (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.)

IN=in compliance					OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection				R=repeat (violation of the same code provision)										
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5	16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐	5
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐	
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control							
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐	
	IN	OUT	NA	NO	Good Hygienic Practices								19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐	5
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☒	☐	☐		Proper cold holding temperatures					☐	☐		
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐		
	IN	OUT	NA	NO	Preventing Contamination by Hands							22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐		
6	☐	☐		☒	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory							
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations							
	IN	OUT	NA	NO	Approved Source								24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5
9	☒	☐			Food obtained from approved source					☐	☐	5		IN	OUT	NA	NO	Chemicals							
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐		26	☒	☐		Toxic substances properly identified, stored, used					☐	☐		
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures							
	IN	OUT	NA	NO	Protection from Contamination								27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5
13	☒	☐	☐		Food separated and protected					☐	☐	4													
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5													
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2													

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		
Safe Food and Water								Utensils and Equipment							
28	☐	Pasteurized eggs used where required		☐	☐	1	45	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	1			
29	☐	Water and ice from approved source		☐	☐	2	46	☒	Warewashing facilities, installed, maintained, used, test strips	☐	☐	1			
30	☐	Variance obtained for specialized processing methods		☐	☐	1	47	☒	Nonfood-contact surfaces clean	☐	☐	1			
Food Temperature Control								Physical Facilities							
31	☐	Proper cooling methods used; adequate equipment for temperature control		☐	☐	2	48	☐	Hot and cold water available; adequate pressure	☐	☐	2			
32	☐	Plant food properly cooked for hot holding		☐	☐	1	49	☐	Plumbing installed; proper backflow devices	☐	☐	2			
33	☒	Approved thawing methods used		☐	☐	1	50	☒	Sewage and waste water properly disposed	☐	☐	2			
34	☒	Thermometers provided and accurate		☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐	1			
Food Identification								Administrative Items							
35	☐	Food properly labeled; original container; required records available		☐	☐	1	52	☒	Garbage/refuse properly disposed; facilities maintained	☐	☐	1			
Prevention of Food Contamination								53	☒	Physical facilities installed, maintained, and clean	☐	☐	1		
36	☐	Insects, rodents, and animals not present		☐	☐	2	54	☒	Adequate ventilation and lighting; designated areas used	☐	☐	1			
37	☒	Contamination prevented during food preparation, storage & display		☐	☐	1									
38	☐	Personal cleanliness		☐	☐	1	55	☐	Current permit posted	☐	☐	0			
39	☒	Wiping cloths; properly used and stored		☐	☐	1	56	☐	Most recent inspection posted	☐	☐				
40	☐	Washing fruits and vegetables		☐	☐	1	Compliance Status				YES	NO	WT		
Proper Use of Utensils								Non-Smokers Protection Act							
41	☐	In-use utensils; properly stored		☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act	☒	☐				
42	☒	Utensils, equipment and linens; properly stored, dried, handled		☐	☐	1	58	☐	Tobacco products offered for sale	☐	☐	0			
43	☒	Single-use/single-service articles; properly stored, used		☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed	☐	☐				
44	☐	Gloves used properly		☐	☐	1									

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, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Zhu Jie Date 08/02/2022 Signature of Environmental Health Specialist John E. Edwards Date 08/02/2022

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

**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	100	

Equipment Temperature

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

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Fried Rice	Hot Holding	171
Steamed Rice	Hot Holding	162
Chicken	Cold Holding	39
Shrimp	Cold Holding	39
Tofu	Cold Holding	40
Sweet & Sour Chicken	Cooking	207

Observed Violations

Total # 13

Repeated # 0

- 33: Raw foods thawing at room temperature.
- 34: Thermometers not provided in freezer units with TCS foods.
- 37: Food items not properly covered/protected in walk in cooler unit.
- 39: Soiled wiping cloths stored on working surfaces and not in sanitizer solution.
- 42: Clean dishes stored on dirty surfaces.
- 43: Single service products stored on floor. Must be 6" off floor.
- 45: Shelving rusted/poor repair in walk in cooler unit. Chest freezer door in poor repair.
- 46: Stopper mechanism in poor repair at triple sink. No test kit provided for sanitizer.
- 47: Numerous food and non-food contact surfaces dirty.
- 50: Greywater disposed of on ground outside back door. Greywater must be disposed of in designated mop sink.
- 52: Garbage/refuse area dirty. Grease spillage noted around grease safe.
- 53: Floors dirty behind/underneath equipment.

- 54: Adequate ventilation not provided on cookline.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (NO) Did not observe situation that required handwashing at time of inspection.
- 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: (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: (IN) All raw animal foods cooked to proper temperatures.
- 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.
- 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.
- 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.***

Establishment Information

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Establishment Number #:	605214769
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Sources

Source Type:	Food	Source:	Approved sources noted
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Source Type:	Water	Source:	Public
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Source Type:	Source:
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Source Type: _____ Source: _____

Source Type:	Source:
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Additional Comments