# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

2 and		114 ×	and the second																
Est	abis	hmen	t Nar		Tokyo of Ch	attanooga						-				O Farmer's Market Food Unit	Z		
	iress				1120 Houst	on St. Suite-15	)					Typ	be of	Establi	shme	O Temporary O Seasonal		Г	
City					Chattanoog	a	Time in	12	2:0	0 F	PM	-		мта	ma 04	ut 12:30; PM AM / PM			
						21_Establishment #		_							ne or	<u>111100.1111</u>			
		on Da	spec			Establishment #				- O Pr			a -			nsultation/Other			
					-		O Complaint				eama	nary						13	6
Ris	k Ca	tegor, R			O 1 ors are food pre	paration practices	O3 and employee	beha		04 8 mk	et c	omn	nonly			up Required O Yes 🐹 No Number of d to the Centers for Disease Control and Prevent		10	0
						tors in foodborne ill	ess outbreak	s. P	ubli	c He	aith	Inte	rven	tions	are	control measures to prevent illness or injury.			
		(14	urik de	algent	ed compliance statu											INTERVENTIONS such item as applicable. Deduct points for category or subcat	legory.	)	
18	⊫in c	ompii	ance			nce NA=not applicable pliance Status	NO=not observe				)S=co	mecte	d on-t	site duri	ng ins	spection R=repeat (violation of the same code provid			-
	IN	OUT	NA	NO	com	Supervision		cos	~		F	IN	001	NA	NO	Compliance Status Cooking and Roberting of Time/Temperature	000	ĸ	WT
1	1	0	-			present, demonstrates ko	owledge, and	0	0	5	16					Control For Safety (TCS) Foods			
	IN		NA	NO	performs duties	Employee Health					10	00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	ő	00	5
2	X	_				food employee awarene iction and exclusion	ss; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
	_		NA	NO		od Hygionic Practico		-		-	18	0	6	0	23	a Public Health Control Proper cooling time and temperature	0	ा	
4 5	滅滅					ing, drinking, or tobacco eyes, nose, and mouth	use	<u>o</u>	0	5	19				Ő	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventi	ing Contamination by	Hands	0							0	Proper date marking and disposition		ŏ	5
6	直区	0	0	0	Hands clean and p No bare hand cont	roperly washed act with ready-to-eat foo	ds or approved	0	-	5	22	2 🕱	0	0	0	Time as a public health control: procedures and records	0	0	
1 8		0	0	0	alternate procedure			0	0	2		_	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Source					23	0.0	0	0	110	food	0	0	4
10	<u>尚</u>	0	0		Food obtained from Food received at p			0			24		001	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
	X		-			ition, safe, and unadulte available: shell stock tag		0	0	5	-	-	-	-			-	<u> </u>	Ŷ
12	1	0		O NO	destruction	tion from Contamin		0	0		25		001		NO	Chemicals Food additives: approved and properly used			
13	X	0	0		Food separated an	d protected		_	0		26		0			Toxic substances properly identified, stored, used	ŏ	0	5
	_	0	0	J		oces: cleaned and sanitia of unsafe food, returned		0				IN	-	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	-		
15	黛	0			served	or unsure rood, recented	lood not re-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive r	neasures to co	ntro	l the	intr	oduc	ction	of	atho	gens	s, chemicals, and physical objects into foods.			
								GOO						5					
				00	T=not in compliance Comp	liance Status	COS=corre			WT	inspe	ection				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8	OUT		0.11570	Safe I d eggs used where	Food and Water		0	0	-			UT	Lood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
- 3	9	0	Wate	er and	ice from approved	source		0	0	2	4	5				and used	0	0	1
	10	OUT		ance c		ized processing method: mperature Control	<u>.</u>	0	0	1	4	6 1	1 (N	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	и	0	Prop		oling methods used	; adequate equipment fo	r temperature	0	0	2	4		ば TUK	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
:	2	0			properly cooked for	r hot holding			0	1	4	_		lot and	d cold	d water available; adequate pressure	0		2
	13 14		<u> </u>		thawing methods u eters provided and a			0	0	1		_	_			stalled; proper backflow devices	00	0	2
	_	OUT				Identification		Ŭ		-			-			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	i prop	erly labeled; origina	I container; required rec	ords available	0	0	1	5	2	•  •	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT	_			f Food Contaminatio	n					-+-				ilities installed, maintained, and clean	0	0	1
	6	0			dents, and animals			0	0	2	Ľ	-	-	Adequa	de ve	entilation and lighting; designated areas used	0	0	1
	17	0				ing food preparation, sto	rage & display	0	0	1		_	UT			Administrative items			
_	8 9		-		leanliness ths: properly used a	and stored		0	0	1		_	_		-	nit posted inspection posted	8	8	0
4	0	0	Was		ruits and vegetable	s			0			_	_			Compliance Status			WT
4	11	OUT		e ute	proper nsils; properly store	d Use of Utensils		0	0	1		7	-	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	23	0	
	2					s; properly stored, dried cles; properly stored, use		0	0		5	8				vducts offered for sale roducts are sold, NSPA survey completed	00	0	0
	ă.				ed properly				ŏ		-	-							
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
mar	ner a		st the	most	recent inspection rep		er. You have the rig	ht to r	eques							filing a written request with the Commissioner within ten (10) day			
	1		£	A			11/2			1			$\mathcal{A}$	ר ה <i>א</i>	Q	50h	11/2	1/1	0021
Sie	_¥_ natu	te of	Pere	ion In	Charge		LL/2	.4/2	-	Date	Si	anat		Emin	00004	ental Health Specialist	<u>тт/</u> Z	.4/2	Date
9						Additional food safet	information can	be fo								nealth/article/eh-foodservice			2.010
рн	2267	(Rev	6-15										-			unty health department.		R	DA 629
- 1 P	1000	STATES AND INCOME.	- 1 Q						~~~	000	200	~						174	

267 (Rev. 6-15)	Free food safety training	classes are available each month	at the county health department.	RDA 62
207 (Rev. 6-10)	Please call (	) 4232098110	to sign-up for a class.	hDA 62
				,

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Tokyo of Chattanooga Establishment Number #: 605248832

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
			l						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

bserved Violations
opeated # 0
3:
):
L:
6:
7
3:
).
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: Tokyo of Chattanooga Establishment Number : 605248832

Comments/Other Observations		
:		
:		
·		
:		
:		

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 Information Establishment Name: Tokyo of Chattanooga Establishment Number : 605248832

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: Tokyo of Chattanooga Establishment Number #: 605248832

Source:
Source:
Source:
Source:
Source:

# Additional Comments

\*\*\*Priority items # 14,19,22 corrected. See original report dated 11/15/21.\*\*\*