# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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|--------|-------------|--------------------|----------------|---------|---|---|----------------------|----------|-------|------------|-------|--------|---------------|--------------|--------|--|--------------|----------|--------|
| 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 #   |                      |          |       | -<br>O Pr  |       |        | a -           |              |        | nsultation/Other   |              |          |        |
|        |             |                    |                |         | -   |   | O Complaint          |          |       |            | eama  | nary   |               |              |        |  |              | 13       | 6      |
| Ris    | k Ca        | tegor,<br>R        |                |         | O 1<br>ors are food pre                   | paration practices                                      | O3<br>and employee   | beha     |       | 04<br>8 mk | et c  | omn    | nonly         |              |        | up Required O Yes 🐹 No Number of<br>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<br>such item as applicable. Deduct points for category or subcat   | legory.      | )        |        |
| 18     | ⊫in c       | ompii              | ance           |         |   | nce NA=not applicable<br>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<br>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<br>Proper reheating procedures for hot holding  | ő            | 00       | 5      |
| 2      | X           | _                  |                |         |   | food employee awarene<br>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<br>5 | 滅滅          |                    |                |         |   | ing, drinking, or tobacco<br>eyes, nose, and mouth      | use                  | <u>o</u> | 0     | 5          | 19    |        |               |              | Ő      | Proper hot holding temperatures<br>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<br>No bare hand cont    | roperly washed<br>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<br>8 |             | 0                  | 0              | 0       | alternate procedure                       |   |                      | 0        | 0     | 2          |       | _      | OUT           | _            | NO     | Consumer Advisory<br>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<br>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<br>available: shell stock tag |                      | 0        | 0     | 5          | -     | -      | -             | -            |        |  | -            | <u> </u> | Ŷ      |
| 12     | 1           | 0                  |                | O<br>NO | destruction                               | tion from Contamin                                      |                      | 0        | 0     |            | 25    |        | 001           |              | NO     | Chemicals<br>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<br>of unsafe food, returned   |                      | 0        |       |            |       | IN     | -             | _            | NO     | Conformance with Approved Procedures<br>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<br>Comp               | liance Status   | COS=corre            |          |       | WT         | inspe | ection |               |              |        | R-repeat (violation of the same code provision)<br>Compliance Status   | COS          | R        | WT     |
|        | 8           | OUT                |                | 0.11570 | Safe I<br>d eggs used where               | Food and Water  |                      | 0        | 0     | -          |       |        | UT            | Lood a       | nd no  | Utensils and Equipment<br>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:<br>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<br>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<br>14    |                    | <u> </u>       |         | thawing methods u<br>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<br>9      |                    | -              |         | leanliness<br>ths: properly used a        | and stored  |                      | 0        | 0     | 1          |       | _      | _             |              | -      | nit posted<br>inspection posted  | 8            | 8        | 0      |
| 4      | 0           | 0                  | Was            |         | ruits and vegetable                       | s   |                      |          | 0     |            |       | _      | _             |              |        | Compliance Status  |              |          | WT     |
| 4      | 11          | OUT                |                | e ute   | proper<br>nsils; properly store           | d Use of Utensils                                       |                      | 0        | 0     | 1          |       | 7      | -             | Compli       | ance   | Non-Smokers Protection Act<br>with TN Non-Smoker Protection Act  | 23           | 0        |        |
|        | 2           |                    |                |         |   | s; properly stored, dried<br>cles; properly stored, use |                      | 0        | 0     |            | 5     | 8      |               |              |        | vducts offered for sale<br>roducts are sold, NSPA survey completed   | 00           | 0        | 0      |
|        | ă.          |                    |                |         | ed properly                               |   |                      |          | ŏ     |            | -     | -      |               |              |        |  |              |          |        |
|        |             |                    |                |         |   |   |                      |          |       |            |       |        |               |              |        | Repeated violation of an identical risk factor may result in revo<br>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    | _¥_<br>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) |  |  |  |  |  |  |
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| Equipment Temperature |                          |
|-----------------------|--------------------------|
| Decoription           | Temperature (Fahrenheit) |
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| ecoription | State of Food | Temperature ( Fahrenheit |
|------------|---------------|--------------------------|
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Tokyo of Chattanooga Establishment Number : 605248832

| Comments/Other Observations |  |  |
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Additional Comments See last page for additional comments.

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# 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: |
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| Source: |
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# Additional Comments

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