### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ŕ	- ANIX - 1144 -			Tolavo of Chattanaoga																
Esta	Establishment Name		me	Tokyo of Chattanooga							Type of Establishment     O Fermer's Market Food Unit     @ Permanent O Mobile									
Address			1120 Houston St. Suite-150 O Temporary O Seasonal																	
City	City			Chattano	oga		Time in	12	2:1	5 F	M	A	//PN	/ Tin	ne ou	аt <u>01:15</u> : <u>РМ</u> ам/рм				
Insp	ectic	on Da	rte		04/19/2023 Establishment # 605248832 Embargoed 4															
Purp	ose	of In	spec	tion	Reversion O Follow-up O Complaint O Preliminary O Consultation/Other															
Risk	Cat	tegor	y		01	\$2(2		<b>O</b> 3			O 4 Follow-up Required X Yes O No Number of Seat							Seats	13	6
		R	isk														I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
							FOODBORN	E ILLNESS RI	SK F/	ст	ORS	AND	PU	LIC	HEA	511	INTERVENTIONS			
134	uin e	(C) ompli		algnat	OUT=not in cor		r, HA, HO) for each not applicable	NO=not observe		ite me							ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provis			
	-in c	unps	ance	_		Compliance		NO-Hot doserve	cos	R		Ē	100.00	J ON-SI	ie duri	ស្វាកទ	Compliance Status		R	WT
Ц			NA	NO	Dooroo in cho		ervision emonstrates kno	autodas and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	嵩	0	NA	110	performs dution	es		owieuge, and	0	0	5		0	0			Proper cooking time and temperatures	8	<u> </u>	5
	Ň		NA	NO	Management		ree Health oyee awarenes:	s; reporting	0	0		۳	0	0			Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as		0	
	×				Proper use of	restriction and			0	0	5		IN	OUT		NO	a Public Health Control		-	
4	20	0	NA	NO O	Proper eating		nic Practices ng. or tobacco u		0		5	19	<b>0</b>	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
		O OUT	NA	O NO		from eyes, not venting Cent	se, and mouth amination by	Hands	0	0	-	20	00	ŝ	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	2			_	Hands clean a	and properly w			0	_	5	22		0	0		Time as a public health control: procedures and records	0	0	
	×	0	0	0	alternate proc	edures followe	d		0	0	· ·		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approv	supplied and a ed Source	coessible			-	23	×	0	0		food	0	٥	4
	高		0	120		d from approve d at proper tem			0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
	定意		0	0			, and unadultera shell stock tags		0	0	5	24	IN	OUT	_	NO		-	9	9
		O OUT	-	NO	destruction		m Contaminat		0	0	_	25	0	001		NO	Chemicals Food additives: approved and properly used	0	তা	
13	×	0	0		Food separate	ed and protect	ed			0		26	箴	0 OUT		10	Toxic substances properly identified, stored, used	0	õ	5
14	_	0 0	0	J			food, returned f		0	0	2	27		001	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
	~	Ū			served				-	-	-		•	•	~		HACCP plan	•	-	-
				Goo	d Retail Pra	ctices are	preventive m	easures to co							_	jens	, chemicals, and physical objects into foods.			
				00	Tenot in complia	ince		COS=corre	GO0 cled o					lCI≷	3		R-repeat (violation of the same code provision)			
		OUT			c	ompliance and			COS			É		UT		_	Compliance Status Utensils and Equipment	COS	R	WT
2	8	0	Past			where required			0	0	1	4	_	R FO			nfood-contact surfaces cleanable, properly designed,	0	0	1
3	_	Ō	Varia		btained for sp	ecialized proce	ssing methods		ő	0	2	4	5 3				and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	er co		d Temperatu used: adequat	re Control e equipment for	temperature	0			4		-			tact surfaces clean	0	0	1
3		0	cont	rol					0	0	2		_	UT			Physical Facilities			
3	_	-			thawing metho	ed for hot hold ods used	ng		0	Ō	1	4	_	_			water available; adequate pressure italied; proper backflow devices	0	8	2
3	4	O		mome	eters provided	and accurate Food Identifi	cation		0	0	1	5					waste water properly disposed s: properly constructed, supplied, cleaned		00	2
3	5		_	d prop			r; required reco	rds available	0	0	1	5					use properly disposed; facilities maintained	ō	ō	1
		OUT			Prevent	ion of Feed (	Contamination	1				5	3 3	K Pi	hysica	l faci	ities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and ani	imals not prese	ent		0	0	2	5	1 8	R A	dequa	te ve	ntilation and lighting; designated areas used	0	٥	1
3	7	X	Cont	tamina	ation prevented	d during food p	reparation, store	age & display	0	0	1		0	UT			Administrative Items			
3	-				leanliness	ised and store	1		0	0	1	50					nit posted inspection posted	0	0	0
4	0	0	Was		ruits and veget	tables				õ		Ĕ		-		eens .	Compliance Status	YES		WT
4	1		In-us		nsils; properly					0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	25	0	_
4	_	0	Sing	le-use	/single-service		y stored, dried, enly stored, used		00	0	1	53 53					ducts offered for sale oducts are sold, NSPA survey completed	0	00	0
4	-	0	Glov	es us	ed properly				0	0	1								_	
servi	ce et	stablis	shmer	nt perm	sit. Items identif	ied as constituti	ng imminent heal	th hazards shall b	e corre	cted is	mmedi	ately	or ope	ration	s shall	cease	Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment permit	t in a c	onsp	icuous
						6, 68-14-708, 68-		<ol> <li>You have the rig 68-14-715, 68-14-7</li> </ol>			t a hea	ring r	egard	ing thi	s repor	t by f	iling a written request with the Commissioner within ten (10) days	s of the	date	of this
		۲.	/		,	s de		04/1	L9/2	023	3		C	h	N	n	! Ele	04/1	9/2	2023
Sigr	natu	re of	Pers	ion In	Charge					[	Date	Sig	natu	re of I	Enviro	onme	ental Health Specialist		_	Date
_																	ealth/article/eh-foodservice ****			
						E France	tood coloby b	raining elacor	0.040	-maxmail	Inhla	0.0.0	N 1987	untils -	at the	0011	inty health department			

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
	Please call (	) 4232098110	to sign-up for a class.	101025

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



### Establishment Information

Establishment Name: Tokyo of Chattanooga Establishment Number #: 605248832

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 wenty-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.	
Sarage 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)						
Dish Machine	Chlorine	50							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
See Remarks						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salmon (sushi station)	Cold Holding	41
Tuna (sushi station 2)	Cold Holding	41
Chicken (wlak in)	Cold Holding	40
Crab	Cold Holding	41
*Whole Shelled Eggs	Cold Holding	46
*Tofu (low boy cookline)	Cold Holding	47
*Cut Leafy Greens (wait station)	Cold Holding	49
Shrimp	Cold Holding	39
Fried Rice (wait station)	Hot Holding	137

Observed	Violations
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Total # 11

Repeated # ()

20: Whole shelled eggs and cut leafy greens sitting out at room temperature and above 41\*F. All TCS foods must be held at 41\*F or below unless under time control. Products were embargoed at time of inspection. Tofu holding in low boy unit on cookline at 47\*F. Advised to move product until unit can be serviced or repaired.

21: No datemarking on ready-to-eat, TCS foods, held longer than 24hrs.

37: Uncovered/unprotected food products in walk in cooler and in dry storage area.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

41: In-use utensils stored in standing water.

45: Chest freezer lid in poor repair. Shelving rusted/poor repair in walk in cooler unit.

46: Adequate drain boards not provided for triple sink.

47: Shelving dirty in walk in cooler.

51: Handsink dirty at wait station.

53: Walls dirty. Walls not properly constructed behind triple sink.

54: Designated area not utilized for personal items in food prep area adjacent to sushi make area. Lighting not adequate at wait station.

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



#### Establishment Information

Establishment Name: Tokyo of Chattanooga Establishment Number : 605248832

#### 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.
- 6: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.

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: (IN) Parasite destruction paperwork available
- 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.

22: (IN) Establishment using TPHC to control sushi rice at sushi make station.

23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.

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.

## 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

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