

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit CHANG'S HOUSE - FD-SRV. Remanent O Mobile Establishment Name

Type of Establishment 5999 BARTLETT CENTER DRIVE

O Temporary O Seasonal

Memphis Time in 03:00 PM AM/PM Time out 04:00; PM AM/PM City Embargoed 000 12/07/2022 Establishment # 605245671 Inspection Date

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 19 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	OS≔cor	recte	d
ㄷ		_	_		Compliance Status	cos	R	WT		_	_
	IN	OUT	NA	NO	Supervision					IN	k
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	H
	IN	OUT	NA	NO	Employee Health				17	8	t
2	TXC	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	Г
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20		Г
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	Γ
6	凝	0		0	Hands clean and properly washed	0	0		22	0	Г
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	ŀ
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	900	т
	IN	OUT	NA	NO	Approved Source				23	×	L
9	黨	0			Food obtained from approved source	0	0			IN	C
10	0	0	0	×	Food received at proper temperature	0	0		24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	C
	IN	OUT	NA	NO	Protection from Contamination				25	0	Γ
13	0	凝	0		Food separated and protected	0	0	4	26	2	Γ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	C
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

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			GOO	DR	3/ .
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	1

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

ost recent inspection report in a conspicuous manner. You have the right to request a hearing reg-68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

12/07/2022

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

12/07/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: CHANG'S HOUSE - FD-SRV.

Establishment Number #: | 605245671

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	n.
"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)
3 compartment sink.	Bleach		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	40
Deep freezer	0
Walk in cooler	41
Walk on freezer	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	205
Rice	Cooling	86
Zucchini	Cold Holding	43

Observed Violations
Total # 6
Repeated # 0
8: Hand sink was not accessible. Tops to soy sauce containers were in handsink. 13: Raw eggs stored on shelf over ready to eat food (vegetables) 31: Improper cooling method. Does not have a food thermometer and feel container to let them know when foods has cooled down. 37: Bags of sugar on floor in storage area. Big Bag of potato starch and salt are open in storage area.
Food at bottom of deep freezer. (Food fell out of bag and individual egg roll are on bottom floor of deep freezer. 52: Empty boxes outside by back door. Dumpster door is open 53: Floor tile is missing behind cold holding table. Wall by hotwater tank needs painting. Ceiling is leaking.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Comments/Other Observations 1: 2: 3: 4: 5: 6: 6: 7: 9: 10: 11: 12: 14: 15: 16: 17: 18: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 27: 27: 27: 27: 27: 27: 28:	Establishment Name: CHANG'S HOUSE - FD-SRV.	
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	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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Establishment Number: 605245671			_
Comments/Other Observations ((cont'd)		_
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Additional Comments (cont'd)			
See last page for addition	nai comments.		

Establishment Information

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Establishment Number #: 605245671	
Sources	
Source Type:	Source:
Additional Comments	

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