

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Forbidden City Permanent O Mobile Establishment Name Type of Establishment 2273 Gunbarrel Rd. O Temporary O Seasonal Address Chattanooga Time in 01:50 PM AM/PM Time out 02:25: PM AM/PM

03/15/2022 Establishment # 605215299 Embargoed 0 Inspection Date

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

Number of Seats 298 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=c	omecte	d on-si	te duri	ng ins	pection
					Compliance Status	COS	R	WT						C
	IN	OUT	NA	NO	Supervision				П	IN	OUT	NA	NO	Cookli
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	8 324	0	0	0	Proper co
	IN	OUT	NA	NO	Employee Health				1	0.00	ŏ	ŏ	XK.	Proper ref
2	700	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 1					Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	ОUТ	NA	NO	Country
	IN	OUT	NA	NO	Good Hygienic Practices				1 12	0	0	0	涎	Proper co
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	2	0	0	0	Proper ho
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	0 25	0	0		Proper co
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	0	Proper da
6	100	0		0	Hands clean and properly washed	0	0		2	2 3%	0	0	0	Time as a
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	1 -	_	_	_	Tittle as a
	- 8		_		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	2:	3 🕱	0	0		Consume
	IN		NA	NO	Approved Source				ľ	1 .	_	-		food
9	×	0			Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		2	10	0	333		Pasteurize
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	١.	ľ	(80)		r asieur z
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2		0	X		Food add
13	黛	0	0		Food separated and protected	0	0	4	2	夏	0		1	Taxic sub
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Com
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliano HACCP p

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	
22	X	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	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

introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	10	Gloves used properly	0	0	

pect		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	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	- :
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

st the most recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of th 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

03/15/2022

Signature of Environmental Health Specialist Date

03/15/2022 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) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Forbidden City
Establishment Number #: 605215299

ı	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.	
ı	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
ı	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
ı	Garage type doors in non-enclosed areas are not completely open.	
İ	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.	
ı	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Temperature (Fahrenheit

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Raw shrimp-prep top	Cold Holding	38
Crab-prep top	Cold Holding	36
Raw chicken-prep top	Cold Holding	38
Noodles-walk in	Cold Holding	41
Pizza-buffet	Hot Holding	138
Cooked fish-buffet	Hot Holding	136
Scallops-buffet	Hot Holding	138

Observed Violations	
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epeated # ()	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Forbidden City	
Establishment Number: 605215299	
Comments/Other Observations	
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See last page for additional comments.

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: Forbidden City	
Establishment Number: 605215299	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information	
Establishment Name: Forbidden City	
Establishment Number #: 605215299	
Sources	
Source Type:	Source:
Additional Comments	
Violations 6, 13, 19, 20, 21, 22, 26 were corrected today. Observed proper handwashing, food storage appears proper, hot and cold holding temperatures are within range, food is properly date marked, logs and operating procedures reviewed for time as a public health control, and all toxics are properly labeled in spray bottles.	