

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit

SCORE

China Rose Remanent O Mobile Establishment Name Type of Establishment 9203 Lee Hwy., STE 11 O Temporary O Seasonal Address Ooltewah Time in 02:30 PM AM / PM Time out 03:20: PM AM / PM City 01/04/2022 Establishment # 605161386 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 16 ase Control and Prevention

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

| 12 | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision | | | | | | | | | | | | | | | |
|----------|---|------------------------------|-----------------|--------|---|---|---|----|----------|---------------------------|-----|---|--------------------------------------|--|--|--|
| | Compliance Status COS R | | | | | | | | | OS R WT Compliance Status | | | | | | |
| | IN OUT NA NO Supervisien | | | | | | | IN | оит | NA | NO | Cooking and Reheating of Time/Temperature | | | | |
| T | 6=2 | $\overline{}$ | | _ | Person in charge present, demonstrates knowledge, and | _ | | | | | | | | Control For Safety (TCS) Foods | | |
| יו | 1 年 0 | | performs duties | | 0 | 0 | 5 | 16 | 0 | 0 | 0 | 黨 | Proper cooking time and temperatures | | | |
| | IN | IN OUT NA NO Employee Health | | | | | | | | 0 | 0 | 0 | X | Proper reheating procedures for hot holding | | |
| 2 | DK. | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | | | | | | Cooling and Holding, Date Marking, and Time as | | |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | • | | IN | OUT | NA | NO | a Public Health Control | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 18 | 災 | 0 | 0 | 0 | Proper cooling time and temperature | | |
| 4 | X | 0 | | | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | | 19 | | 0 | 0 | 0 | Proper hot holding temperatures | | |
| 5 | 黨 | 0 | | | No discharge from eyes, nose, and mouth | 0 | 0 | ů | 20 | | 0 | 0 | | Proper cold holding temperatures | | |
| | IN | OUT | NA | 100.00 | Preventing Contamination by Hands | | | | 21 | * | 0 | 0 | 0 | Proper date marking and disposition | | |
| 6 | 巡 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | 0 | l٥l | 0 | 年 | Time as a public health control: procedures and records | | |
| 7 | 800 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | o | 5 | | _ | _ | _ | | * | | |
| - | - | | _ | _ | alternate procedures followed | - | - | _ | \vdash | IN | OUT | NA | NO | Consumer Advisory | | |
| 8 | 55 | O | NA | NO | Handwashing sinks properly supplied and accessible Approved Source | 0 | 0 | 2 | 23 | 0 | 0 | 32 | | Consumer advisory provided for raw and undercooked food | | |
| - | _ | $\overline{}$ | NA. | NO | | _ | | - | Н | IN | OUT | NA | NO | Highly Susceptible Populations | | |
| 9 | 黨 | 0 | _ | - | Food obtained from approved source | 0 | 0 | | \vdash | IN | 001 | NA | NO | righty ousceptible repulations | | |
| 10 | 0 | 0 | 0 | 250 | Food received at proper temperature | 0 | 8 | 5 | 24 | 0 | 0 | 333 | | Pasteurized foods used; prohibited foods not offered | | |
| 11 | 200 | - | | _ | Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite | - | - | ľ | Н | | | | | | | |
| 12 | _ | 0 | × | 0 | destruction | 0 | 0 | | | IN | ОUТ | | NO | Chemicals | | |
| | | OUT | NA | NO | Protection from Contamination | | | | 25 | 0 | 0 | X | | Food additives: approved and properly used | | |
| 13 | 篾 | | 0 | | Food separated and protected | 0 | 0 | 4 | 26 | 窽 | 0 | | | Toxic substances properly identified, stored, used | | |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA | NO | Conformance with Approved Procedures | | |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | | |

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| oxdot | Compliance Status | | | | | | R | WT |
|-------|-------------------|-----|----|-----|---|---|-------|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | 0 | 黨 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | 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 | 24 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 0 " | |
| 22 | 0 | 0 | 0 | 氮 | 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 | 3% | | Food additives: approved and properly used | 0 | 0 | |
| 26 | 菜 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | , |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

O Yes 疑 No

Good Retail Practices are preventive m res to control the introduction of pathoge is, chemicals, and physical objects into for

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 | 1 |
| 29 | 0 | Water and ice from approved source | 0 | 0 | - |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | ١. |
| | OUT | Food Temperature Control | | | |
| 31 | 氮 | Proper cooling methods used; adequate equipment for temperature control | × | Ħ | : |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | r |
| 33 | ō | Approved thawing methods used | Ō | Ō | |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Т |
| | OUT | Food Identification | 1 | _ | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | |
| | OUT | Prevention of Feed Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 |
| 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 | Г |
| | OUT | Proper Use of Utensils | \top | | Т |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 7 |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Г |
| 44 | 0 | Gloves used properly | 0 | 0 | _ |

| spect | ion | R-repeat (violation of the same code provision |) | | | | |
|-------|----------------------------|--|-------|---|----|--|--|
| | | Compliance Status | COS | R | WT | | |
| | 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 | 2 | | |
| 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 | 1 | | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 | | |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | 1 | | |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 | | |
| | OUT | Administrative Items | Т | | | | |
| 55 | 0 | Current permit posted | ि | 0 | | | |
| 56 | 0 | Most recent inspection posted | 0 | 0 | 0 | | |
| | | | | | WT | | |
| | Non-Smokers Protection Act | | | | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - 100 | 0 | | | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 | | |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | | | |

inspection report in a conspicuous manner. You have the right to request a hearing reg. 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

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Signature of Person In Charge

01/04/2022

Date Signature of Environmental Health Specialist

01/04/2022

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information
Establishment Name: China Rose
Establishment Number #: 605161386

| ISPA Survey – To be completed if #57 is "No" | |
|--|--------|
| ge-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. | |
| ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. | Т |
| 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. | \top |
| ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. | + |
| moke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | + |
| moking observed where smoking is prohibited by the Act. | + |

| Warewashing Info | | | | | | | | | |
|------------------|----------------|-----|---------------------------|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | |
| Triple sink | CL | 50 | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |

| Equipment Temperature | | | | | | |
|-----------------------|---------------------------|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | |
| Walk in cooler | 38 | | | | | |
| Low boy | 37 | | | | | |
| Fridge | 40 | | | | | |
| | | | | | | |

| Food Temperature | | T |
|----------------------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit |
| Noodles (fan in food prep) | Cold Holding | 61 |
| Eggroll | Hot Holding | 138 |
| White rice (rice cooker) | Hot Holding | 172 |
| Brown rice (rice cooker) | Hot Holding | 164 |
| Teryaki chicken (walk in cooler) | Cold Holding | 37 |
| Cut leafy greens (walk in) | Cold Holding | 40 |
| Raw shrimp (low boy) | Cold Holding | 37 |
| Eggroll (walk in cooler) | Cooling | 56 |
| Won ton soup | Hot Holding | 147 |
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| Observed Violations |
|---|
| Total # 1 |
| Repeated # () |
| 31: Noodles in pan cooling next to box fan. Unapproved cooling method. |
| Noodles temping 61°F. PIC indicated noodles had been cooked within the hour. PIC placed noodles in walk in cooler to help ensure noodles cool to under 41°F |
| within 5 hours remaining in cooling process. |
| Within 6 flours remaining in cooling process. |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China Rose
Establishment Number: 605161386

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Good 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: Food from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: See temperatures.
- 19: See temperatures.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

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58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: China Rose | |
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| Establishment Number: 605161386 | |
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| Comments/Other Observations (cont'd) | |
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| Additional Comments (cont'd) | |
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| See last page for additional comments. | |
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Establishment Information

| Establishment Information | | | | | | | | |
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| | na Rose | | | | | | | |
| The street of th | 605161386 | | | Ti I | | | | |
| | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: | Food | Source: | Alliance | | | | | |
| Source Type: | Water | Source: | Public | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Additional Comment | S | | | | | | | |
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