TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ACC NO.	Cash.				China Exp	arianca										O Farmer's Market Food Unit		1	
Est	abisi	hmen	nt Nar			lton Place Blv	d Unit 206					Тур	e of l	Establi	ishme			┢	
Ađ	dress								1.0							O Temporary O Seasonal			
Cit	y				Chattanoo	5			1:0						me o	ut 01:15; PM AM / PM			
Ins	pectio	on Da	ate		05/26/20	22 Establishmer	60525892	22		_	Emba	irgoe	a <u>0</u>)					
Pu	rpose	of In	spec	tion	O Routine	ə Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other			
Ris	k Cat	tegon			O 1	31 (2	O 3			O 4						up Required O Yes 🕄 No Number of S		0	
		R	isk I													d to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																INTERVENTIONS			
	linin a			olgna					ltem							ach Hem as applicable. Deduct points for category or subcat)	
Ľ	a=in c	ompili	ance	_		ance NA=not applical npliance Status	ble NO=not observ		R			recie	d on-s	she dun	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
		ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕	0			performs duties	present, demonstrate	÷ ·	0	0	5	16	-	0			Proper cooking time and temperatures	0	8	5
2	IN XX	OUT	NA	NO	Management and	Employee Healt food employee awar		0		_	17	0	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of res	triction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4	IN XX	OUT	NA			ood Hygionic Pract sting, drinking, or tobe		0	0		18 19	0 室	0			Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	澎	0			No discharge from	m eyes, nose, and mo	outh	ŏ	ŏ	5	20		0	0		Proper cold holding temperatures	0	00	5
6	10		N/A		Hands clean and			0	0		22		0	0 第		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	氮	0	0	0	No bare hand co alternate procedu	ntact with ready-to-ea ures followed	t foods or approved	0	0	5	_	IN	OUT		-	Consumer Advisory	-	-	
8	N IN	0 001	NA	NO	Handwashing sin	ks properly supplied a Approved Source		0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0				om approved source proper temperature			0			IN	OUT		NO	Highly Susceptible Populations			
11	×	ŏ	Ľ		Food in good cor	idition, safe, and unac		ŏ		5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	destruction	available: shell stock	• · · ·	0	0			IN	OUT		NO	Chemicals			
13		001		NO	Food separated a	ection from Contar and protected	nination	0	0	4	25 26	0 🕅	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
		0	0]		faces: cleaned and sa n of unsafe food, retur		-	0	5		IN	OUT	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	奠	0			served	in or ansare rood, reca	ined lood not le-	0	0	2	27	0	0	窝		HACCP plan	0	0	5
Γ				Goo	d Retail Pract	ices are preventiv	re measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects into foods.			
								GOO	DD R	ar/Al	L PR	ACT	ICE	5					
				00	T=not in compliance Con	pliance Status	COS=com		n-site		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	_	au urican		Food and Water			0	_			UT	and a	ad as	Utensils and Equipment proceed contact surfaces cleanable, properly designed,			
	29	0	Wate	er and	dice from approve	d source	h e de	0	0	2	4	5 (and used	0	0	1
	30	OUT		ance		alized processing met emperature Contro			0	-	4	6 8	₿ V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	31	0	Prop		oling methods use	d; adequate equipme	nt for temperature	0	0	2	4	_	i ∭ UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	32				property cooked				0	1	4	8 (0			f water available; adequate pressure	0		2
_	33 34		<u> </u>		thawing methods eters provided and			6	0	1	49	_				stalled; proper backflow devices	0	0	2
-	26	OUT	_			d identification	and the second states	-		-	5	_	_			es: properly constructed, supplied, cleaned		0	1
_	35	O OUT	F-000	a buob		of Food Contamin		0	0	1	5		_	-	·	use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
	36	-	Inse	cts, ro	dents, and anima			0	0	2	5					entilation and lighting; designated areas used	ō	0	1
	37	0	Cont	tamin	ation prevented d.	uring food preparation.	, storage & display	0	0	1		0	υт			Administrative Items			
	38	0	Pers	onal	cleanliness			0	0	1	5	5 (0	Jurrent	t pern	nit posted	0	0	0
_	39 40				oths; properly used fruits and vegetable				0	1	54	6 (0 1	Aost re	cent	inspection posted Compliance Status	O	0 N0	WT
		OUT			Prop	er Use of Utensils										Non-Smokers Protection Act			
-	41 42	0	Uten	sils, e		ens; properly stored, d		0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
	43				e/single-service ar sed properly	ticles; properly stored	, used		0		5	9	ł	f tobac	co pr	roducts are sold, NSPA survey completed	0	0	
_	44														e receite	Repeated violation of an identical risk factor may result in revo			
	ure to	o corre																	
ser ma	ure to vice er	stablis	shmer ist the	nt perm	nit. Items identified recent inspection re	as constituting imminer port in a conspicuous n	t health hazards shall t nanner. You have the ri	e com ght to r	ected i reques	mmed	ately	or ope	eration	ns shall	l ceas	e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a i	onspi	
ser ma	ure to vice er	stablis	shmer ist the	nt perm	nit. Items identified recent inspection re	as constituting imminen	t health hazards shall t nanner. You have the ri 5-711, 68-14-715, 68-14-7	ght to r 16, 4-5	ected i reques -320.	mmed t a her	ately	or ope	eration	ns shall	l ceas	e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a i of the	date	of this
ser mai rep	vice en wher a ort. T.	nd po .C.A. 1	shmer st the sectio	nt permit most ns 68-	nit. Items identified recent inspection re 14-703, 68-14-706, 69	as constituting imminer port in a conspicuous n	t health hazards shall t nanner. You have the ri 5-711, 68-14-715, 68-14-7	e com ght to r	2022	mmed E a hei 2	ately of	or opi egard	eration ling th	$\langle $	1	e. You are required to post the food service establishment permi fling a written request with the Commissioner within ten (10) days	t in a i	date	of this 022
ser mai rep	vice en wher a ort. T.	nd po .C.A. 1	shmer st the sectio	nt permit most ns 68-	nit. Items identified recent inspection re 14-703, 68-14-704, 69 14-703, 68-14-704, 69 14-704, 69 14-704, 69 14-704, 69 14-704, 69 14-704, 69 14-704, 69 14-704, 69 14-704, 69 14-704, 70 14-704, 70 1	as constituting imminer port in a conspicuous n 5-14-708, 68-14-709, 68-1	t health hazards shall t namer. You have the ri 6-711, 68-14-715, 68-14-7 05/:	26/2	2022	2 Date	sing r	or opo ogard	ing the	Envir	onme	e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a i of the	date	of this

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(19220) (1927, 0-10)	Please call () 4232098110	to sign-up for a class.	101020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China Experience Establishment Number #: 605258922

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Cooked chicken	Cold Holding	41		
Raw chicken	Cold Holding	41		
Raw beef	Cold Holding	41		

Observed Violations
Total # 5 Repeated # 0
Repeated # 0
46:
47:
49:
53:
54:
***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

Establishment Name: China Experience Establishment Number : 605258922

Comments/Other Observations

1: 2: 3: 4: 5: 6: 7: 8:

D: L: 2: 3: 4: 5: 6: 7: 3: 9: 0: 1: 2: 3: 4: 5: 6: 7: 7:			
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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.

Establishment Information

Establishment Name: China Experience

Establishment Number : 605258922

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: China Experience Establishment Number #: 605258922

Sources	
Source Type:	Source:

Additional Comments

Violations 20, 26 were corrected. Toxics are labeled and temperatures are within range.