TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.49

(and parts					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									ON REPORT	SCORE					
Ŵ		H.	S.C.													O Survey Market Surd Hall	7	ſ		
Esta	bisł	nem	t Nar	ne	Forbidden (City						Tvr	e of E	Establ	ishme	Farmer's Market Food Unit @ Permanent O Mobile		\mathbf{r}	5	
Add	ress				2273 Gunba	arrel Rd.						.,,				O Temporary O Seasonal				
City					Chattanooga Time in 11:38 AM AM / PM Time out 12:54 PM AM / PM															
Insp	ectio	n Da	rte		09/07/20	21 Establishment														
Puŋ	ose	of In	spec		K Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other				
Risi	Cat	egon	y		O 1	\$822	O 3			04				Fo	ollow-	up Required 蹴 Yes O No M	Number of Se	eats	29	8
		R	isk	as c	ors are food pre ontributing fac	paration practice tors in foodborne	s and employee illness outbreak	behs s. P	vior ubli	s mo c Hea	st co lith i	e inte	only vent	rep	are	to the Centers for Disease Control an control measures to prevent illness of	nd Prevent			
						FOODBO	RNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	штн	INTERVENTIONS				
IN	=in c	(Ch ompili		algas		nce NA=not applicable			item:							ach liem as applicable. Deduct points for categor spection R*repeat (violation of the same				
	_	_	_	_		pliance Status			R		Ĩ	100.00	u urra	ne da		Compliance Status		cos	R	WT
			NA	NO	Person in charge r	Supervision present, demonstrates	knowledge and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temp Control For Safety (TCS) Foods				
1	邕	0	NA	NO	performs duties	Employee Health		0	0	5		00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	응	5
	X	0	104	110		food employee aware		_	0	5	-	IN	олт		NO	Cooling and Holding, Date Marking, and			-	
_	黛	0	NA	110	,	riction and exclusion		0	0	Ľ	4					a Public Health Control		0	_	
4	20	0	NA	NO O		od Hygionic Practi ting. drinking. or tobac		0	0		19		00	0	_	Proper cooling time and temperature Proper hot holding temperatures		0	0	
5			NA	O NO		eyes, nose, and mou ing Contamination		0	0	Ľ	20 21	00	0	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
	8	0		_	Hands clean and			_	0	5		0	0	0	0	Time as a public health control: procedures and	d records	_	0	
7	邕	0	0	0	alternate procedur			0	0	-		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and under	maniput	=		
	IN	OUT	NA	NO		Approved Source	a accessible			1	23	0	0	0		food		<u> </u>	0	4
10	0	0	0	0	Food received at p	m approved source proper temperature		0			24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not of	_	0	0	6
	0 0	<u>×</u>	0	0		ition, safe, and unadu available: shell stock t		0	0	5	-	IN	OUT		NO		liered	-	9	-
				NO	destruction Prote	ction from Contam	ination	0	0	_	25	0	001	0	NO	Food additives: approved and properly used		01	তা	
13	0	23	0		Food separated an		Need	_	0		26	0	0		1	Toxic substances properly identified, stored, us		õ	ō	5
14	0	0	0	J		of unsafe food, return		0	0	5	27	IN O	OUT	NA O	NO	Conformance with Approved Procee Compliance with variance, specialized process		0	0	5
	•	Ŭ			served			Ŭ	Ŭ	-		Ŭ	Ŭ	Ŭ		HACCP plan		<u> </u>	-	_
				God	d Retail Practic	ces are preventive	measures to c						-		geni	s, chemicals, and physical objects into	foods.			
				00	T=not in compliance		COS=com			during				3		R-repeat (violation of the same code	provision)			
		OUT			Com	pliance Status Food and Water			R		É		UT			Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past		ed eggs used where	e required			8		4		ar Fi			infood-contact surfaces cleanable, properly desi	igned,	0	0	1
	0	0	Varia			ized processing method	ods	ő	0	2	4	5 (and used g facilities, installed, maintained, used, test strip	76	0	0	1
	_	OUT	_	er co		mperature Control t; adequate equipment	t for temperature				4		-			ntact surfaces clean	-	-	0	1
3	1 2	0	cont	rol	properly cooked fo			0	0	2	4		UT D H		e oold	Physical Facilities i water available; adequate pressure		0	~	-
3	3	嵩	Appr	oved	thawing methods u	ised		0	0	1	4	1	R P	lumbi	ng ins	stalled; proper backflow devices		0	0	
3	-	0 OUT		mom	eters provided and	accurate d Identification		0	0	1	5	_				waste water properly disposed es: properly constructed, supplied, cleaned		0		2
3	_		_	1 prog		al container; required r	records available	0	0	1	5	_				use properly disposed; facilities maintained		_	ō	1
		OUT			Prevention	of Food Contamina	tion		_		5	3 3	R P	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	6	0	Inse	cts, ro	dents, and animals	s not present		0	0	2	5	•	0 A	dequa	ste ve	entilation and lighting; designated areas used		0	0	1
3	7	X	Cont	tamin	ation prevented dur	ing food preparation,	storage & display	0	0	1		0	υτ			Administrative items				
3	8 9	-	-		cleanliness ths; properly used	and stored		0	00	1	5					nit posted inspection posted		0	0	0
4	0	0			ruits and vegetable	5		ŏ	ŏ	1	Ĕ	· _ `	- In	1004.110	NOCHIN.	Compliance Status		YES		WT
4	_	OUT S	In-us	e ute	Prope nsils; properly store	r Use of Utensils Id		0	0	1	5	-	- 0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		आ	0	
4		0	Uten	sils, e	equipment and liner	ns; properly stored, dri cles; properly stored,		0	0	1	54 55	3				ducts offered for sale oducts are sold, NSPA survey completed		0	0	0
	4				ed properly	the property award, t			ŏ		Ľ				and by	we were the reserver were presed				
																Repeated violation of an identical risk factor may re e. You are required to post the food service establist				
man	ner a	nd po	st the	most	recent inspection rep		nner. You have the rig	the to r	eques							fling a written request with the Commissioner within				
1	\bigcirc	> r	١	+	n-P		09/0			1			Լի	$\sim \rho$	J		ſ	9/0	712	۰ <u>02</u>
Sig	natur	re of	Pers	ion In	Charge		00/0		-	Date	Sic	natu	re of	Envir	onme	ental Health Specialist		5/0		Date
-						 Additional food saf 	ety information car	n be fo	ound	on ou						ealth/article/eh-foodservice				
PH.	267	Rev	6.15				7								-	inty health department.			R	W 629

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Forbidden City Establishment Number #: 605215299

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.	
"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.	
	<u> </u>

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
dishwasher	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Raw shrimp	Cold Holding	39				
Raw chicken	Cold Holding	39				
Egg rolls	Cold Holding	39				
Cooked chicken	Cold Holding	40				
Rice	Cold Holding	40				
Raw steak	Cold Holding	39				
Brown rice	Hot Holding	155				
White rice	Hot Holding	150				
Chicken teriyaki	Hot Holding	150				
Salmon	Hot Holding	150				
Chicken broccoli	Hot Holding	150				

Observed Violations

Total # 10 Repeated # 0

11: Multiple dented cans.

13: Raw chicken stored above cooked noodles reach in Low boy cooler.

Raw chicken stored above cooked chicken in reach in cooler across fryers.

21: Multiple TCS foods not date marked.

- 33: Inadequately thawing chicken.
- 37: Tub of raw chicken stored in walk in cooler floor.
- 41: Rice spatula stored in standing water.
- 45: Multiple gaskets in poor repair.
- 47: Rusted shelves in walk in cooler.
- 49: Leak in Hand sink in dishwasher area. Faucet in poor repair.
- 53: Dirty walk-in freezer floor.

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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:

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.

57: 58:

***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: Forbidden City

Establishment Number: 605215299

Comments/Other Observations (cont'd)

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

Establishment Information

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SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments