TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | | | A. C. | | | | | | | | | | | | | | | | |
|-------------------|---|-----------------|-------------------|---------|---|---|---|---------------------|--------|-----------|---------|------------|------------|----------|-------------|---|-----------|---------|---------|
| Estab | lich | men | t Na | me | P.F. Chang's | China Bistro # | [‡] 9822 | | | | | | | | | Farmer's Market Food Unit St Permanent O Mobile | | 1 | |
| Addre | | | | | 2110 Hamilto | on Place Blvd. | | | | | _ | - Ty | /pe of | f Estab | lishm | O Temporary O Seasonal | / | | |
| City | | | | | Chattanooga Time in 02:05 PM AM / PM Time out 03:05; PM AM / PM | | | | | | | | | | | | | | |
| , | nspection Date 04/15/2021 Establishment # 605196396 Embargoed 0 | | | | | | | | | | | | | | | | | | |
| Purpo | | | | | MRoutine | O Follow-up | O Complaint | | | - O Pr | | | | | o co | onsultation/Other | | | |
| Risk (| | | | | 01 | \$ 2 (2 | 03 | | | 04 | | | | F | ollow | -up Required X Yes O No Number | of Seats | 24 | 15 |
| | | | | | | | | | | | | | | | | d to the Centers for Disease Control and Prev control measures to prevent illness or injury | ention | | |
| | | | | | onumening race | | | | | | | | | | | INTERVENTIONS | | | |
| | | | | nglen | | (IN, OUT, NA, NO) for ea | ch numbered iten | n. For | | n ma d | eed C | эυτ, ι | marik (| COS or | R for e | each item as applicable. Deduct points for category or sub | | 6) | |
| INP-1 | 1 60 | mpa | ance | _ | | ce NA=not applicable liance Status | NO=not observe | - | R | _ | | orrec | ed on | -site du | ning in | spection R=repeat (violation of the same code pro Compliance Status | | \$ R | WT |
| \vdash | - | | NA | NO | Domon in champ or | Supervision esent, demonstrates kn | has and | | | | | IN | 00 | T NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 18 | - L | 0 | NA | NO | performs duties | Employee Health | iowieuge, and | 0 | 0 | 5 | | 6 🧏 7 O | | | - | Proper cooking time and temperatures Proper reheating procedures for hot holding | <u> </u> | 8 | 5 |
| 21 | | | nea | | Management and fo | ood employee awarenes | ss; reporting | | 0 | 6 | ľ | | | | | Cooling and Helding, Data Marking, and Time | _ | 10 | |
| $ \rightarrow $ | _ | _ | NA | NO | Proper use of restric | ction and exclusion d Hyglenic Practices | | 0 | 0 | Ť | | 8 0 | | | | a Public Health Centrel Proper cooling time and temperature | <u> </u> | 0 | |
| 42 | 2 | 0 | 140 | 0 | Proper eating, tastir | ng, drinking, or tobacco | | | 0 | 5 | 1 | 9 🔊 | <u>د ہ</u> | 0 | | Proper hot holding temperatures | 0 | 0 | |
| | N | O | NA | | | eyes, nose, and mouth g Contamination by | Hands | 0 | | - | | 0 O | | | 0 | Proper cold holding temperatures Proper date marking and disposition | -8 | 00 | 5 |
| 6 8 | _ | 0 | | _ | Hands clean and pr | operly washed ot with ready-to-eat foo | ds or approved | 0 | - | 5 | 2 | 2 🔉 | د I | 0 | 0 | Time as a public health control: procedures and record | ; 0 | 0 | 1 |
| 78 | _ | 0 | 0 | 0 | alternate procedure | | | 0 | 0 | - | | IN | - | - | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | + | - | _ |
| | | | NA | NO | | Approved Source | iccessione | | _ | - | 2 | 3 🕅 | - | _ | | food | 0 | 0 | 4 |
| 10 (| Š | | 0 | | Food obtained from Food received at pr | oper temperature | | 0 | 0 | | | 4 O | - | - | NO | Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 11 3 12 3 | - | 0 0 | 0 | 0 | ~ ~ | tion, safe, and unadulter vailable: shell stock tags | | 0 | 0 | 5 | H | IN | - | - | NO | | Ť | 10 | Ű |
| H-h | N | OUT | - | NO | destruction Protect | tion from Contamina | tion | Ľ | | | 2 | 5 O | 0 | | | Food additives: approved and properly used | -0 | 0 | |
| 13 8 14 8 | 8 | 0 | 0 | - | Food separated and Food-contact surface | d protected ses: cleaned and sanitiz | ed | 0 | 00 | | 2 | 16 E | _ | T NA | | Toxic substances properly identified, stored, used Conformance with Approved Procedures | 0 | 0 | 1 ° |
| 15 8 | 8 | ŏ | Ť | 1 | Proper disposition of | of unsafe food, returned | | | 0 | | 2 | 7 0 | | | 110 | Compliance with variance, specialized process, and | 0 | 0 | 5 |
| | • | | | | served | | | | | | | 1 | - | - | | HACCP plan | _ | | |
| | | | | God | d Retail Practice | is are preventive n | easures to co | | | | | | | - | gen | s, chemicals, and physical objects into foods | | | |
| | | | | 00 | T=not in compliance | | COS=corre | cted o | n-site | | | | | 20 | | R-repeat (violation of the same code provision | | _ | |
| | (| OUT | | | | liance Status ood and Water | | COS | R | WT | lh | | OUT | | | Compliance Status Utensils and Equipment | COS | R | WT |
| 28 29 | | | | | ed eggs used where d ice from approved s | | | | 8 | | | 45 | 0 | | | onfood-contact surfaces cleanable, properly designed, | 0 | 0 | 1 |
| 30 | | 0 | Varia | _ | obtained for specializ | ed processing methods | | ő | 00 | 2 | | 46 | 0 | | | , and used ng facilities, installed, maintained, used, test strips | 6 | 6 | 1 |
| | 4 | OUT | _ | wr.co | | adequate equipment fo | rhemperature | | | | 니니 | 47 | | | | ntact surfaces clean | 0 | - | 1 |
| 31 | | 0 | cont | rol | | | temperature | 0 | 0 | 2 | | | OUT | | | Physical Facilities | | | |
| 32 | | | | | properly cooked for thawing methods us | | | 8 | 8 | 1 | _ | 48 49 | | | | d water available; adequate pressure stalled; proper backflow devices | | 8 | 2 |
| 34 | | 0 | | | eters provided and a | ocurate | | Ō | Ō | 1 | | 50 | 0 | Sewa; | e and | d waste water properly disposed | 0 | 0 | 2 |
| 35 | - | | Eee | 4 | | Identification | anda ayyaZabla | 0 | 0 | 1 | | 51 52 | 0 | | | es: properly constructed, supplied, cleaned fuse properly disposed; facilities maintained | 0 | 0 | 1 |
| - 35 | _ | OUT | F 000 | a prop | | container; required record Food Contamination | | - | 0 | • | ᄂ | 52 | - | | ~ | clities installed, maintained, and clean | | - | |
| 36 | Т | 0 | Inse | cts, ro | dents, and animals r | | | 0 | 0 | 2 | | 54 | | | | entilation and lighting; designated areas used | 0 | - | 1 |
| 37 | t | 0 | Cont | tamin | ation prevented durin | g food preparation, stor | rage & display | 0 | 0 | 1 | | | оит | | | Administrative items | | | |
| 38 | 1 | - | | | cleanliness | | | 0 | 0 | 1 | | 55 | - | | - | mit posted | 0 | 0 | 0 |
| 39 40 | _ | | | | oths; properly used a fruits and vegetables | | | | 0 | | | 56 | 0 | Most r | ecent | Compliance Status | | O NO | WT |
| | (| OUT | | | Proper | Use of Utensils | | | | _ | | | | 0 | | Non-Smokers Protection Act | | | |
| 41 42 | | | | | nsils; properly stored equipment and linens | i ; properly stored, dried, | handled | 8 | 8 | 1 | | 57 58 | | | | with TN Non-Smoker Protection Act oducts offered for sale | 10 | 8 | 0 |
| 43 | | 0 | Sing | le-us | | es; properly stored, use | | 8 | 8 | 1 | | 59 | | If toba | cco pr | roducts are sold, NSPA survey completed | 0 | 0 | |
| | - | _ | - | | | ms within ten (10) days m | ay result in susper | - | | | serv | ice es | tablis | hment (| ermit. | . Repeated violation of an identical risk factor may result in re | vocation | of yo | ur food |
| service marine | r an | tablis id po | shrmer ist the | nt per | nit. Items identified as recent inspection repo | constituting imminent hea rt in a conspicuous manne | ith hazards shall b ar. You have the rig | e corre pht to r | equer | mmed | liately | y or o | perativ | ons sha | ill ceas | se. You are required to post the food service establishment pe filing a written request with the Commissioner within ten (10) of | rmit in a | consp | picuous |
| | | | | | | 1-708, 68-14-709, 68-14-711 | , 68-14-715, 68-14-7 | 16, 4-5 | -320. | | | | \frown | 0 | λ. | 75 N | - | | |
| | _ | | _ | / | / \ | | 04/1 | 15/2 | | | _ | | Ù | oy | , | 174 | 04/ | 15/2 | 2021 |
| Signa | tun | e of | Pers | son In | Charge | | | | | Date | | - | | | | ental Health Specialist | | | 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-22 | 67 (| Rev. | 6-15 |) | | Pree food safety | | | | 2098 | | | white | | | unty health department. Ip for a class. | | R | DA 629 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: P.F. Chang's China Bistro #9822 Establishment Number #: 605196396

| Warewashing Info | | | | | | | | | |
|-----------------------------|----------------|-----|--------------------------|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | |
| Dish machine Sani bucket | Heat Quat | 300 | 163 | | | | | | |

| Equipment l'emperature | | | | | | |
|------------------------|--------------------------|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

| Food Temperature | | | | | | |
|------------------|---------------|--------------------------|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | | |
| Egg drop soup | Hot Holding | 180 | | | | |
| Hot and sour | Hot Holding | 190 | | | | |
| Rice | Hot Holding | 156 | | | | |
| Rice | Hot Holding | 160 | | | | |
| Rice | Hot Holding | 157 | | | | |
| Lettuce cups | Cold Holding | 41 | | | | |
| Chicken | Cold Holding | 39 | | | | |
| Chicken | Cooking | 198 | | | | |
| Cut toms | Cold Holding | 48 | | | | |
| Sprouts | Cold Holding | 44 | | | | |
| Cream cheese | Cold Holding | 40 | | | | |
| Cut lettuce | Cold Holding | 40 | | | | |
| Raw shrimp | Cold Holding | 34 | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

Observed Violations

Total # 2

Repeated # ()

20: Make line veg cooler holding at 49-55F.

54: Employee drinks in non designated areas.

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Establishment Number : 605196396

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Observed hand washing

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using tilt on sushi rice correctly.
- 23: On menu
- 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.

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: P.F. Chang's China Bistro #9822 Establishment Number : 605196396

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: P.F. Chang's China Bistro #9822 Establishment Number # 605196396

| Sources | | | | |
|--------------|-------|---------|------|--|
| Source Type: | Water | Source: | Tnam | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |

Additional Comments