## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			A. C.																
Estab	lich	men	t Na	me	P.F. Chang's	China Bistro #	<sup>‡</sup> 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					<b>o</b> co	onsultation/Other			
Risk (					01	\$ <b>2</b> (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.

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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