

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit AJI Peruvian Remanent O Mobile Establishment Name Type of Establishment 5035 Ooltewah Ringgold Rd., #106 O Temporary O Seasonal Address Ooltewah Time in 12:50 PM AM/PM Time out 01:20: PM AM/PM City 02/15/2024 Establishment # 605217898 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No rted to the Centers for Dis

Number of Seats 48

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	S =co	rrecte	id on-si	te duri	ing ins	pection
					Compliance Status	COS	R	WT						Compl
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	200	Proper cooking t
	IN	OUT	NA	NO	Employee Health				17	ŏ	ŏ	ŏ		Proper reheating
2	300	0			Management and food employee awareness; reporting	0	0	\neg						Cooling and H
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	decining and r
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling to
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0	Proper hot holding
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	245	0	0		Proper cold hold
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date man
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	0	鋖	Time as a public
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		IN	_	NA.	NO.	Tittle as a public
8	XX.	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	1	-	-		NO	Consumer advis
	IN	OUT	NA	NO	Approved Source		_	_	23	0	0	×		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highi
10	0	0	0	28	Food received at proper temperature	0	0	1 1	L	$\overline{}$		Ж		Donton de form
11	×	0			Food in good condition, safe, and unadulterated	0			24	0	0	200		Pasteurized food
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives:
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substance
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

ᆫ					Compliance Status	000	P.	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	×	Proper cooking time and temperatures	0	00	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит		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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	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	X		Food additives: approved and properly used	0	0	5
26	0.0	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

res to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=corr			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	10	Single-use/single-service articles: properly stored, used	0	0	Н
43	10		_	-	

specti	ion	R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	WT		
	OUT Utensils and Equipment						
45	0	Food and norfood-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	0	0		
56	0	Most recent inspection posted	0	0			
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of th ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

02/15/2024

02/15/2024

Signature of Person In Charge

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: AJI Peruvian

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Establishment Number #: | 605217898

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.	П
"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 inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Triple sink	CL	50						

Equipment Temperature						
Description Temperature (Fahr						
Low boy	38					
Warm display case	145					
Reach in cooler	37					

Cold Holding Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding	37 38 38 38 161 154 168 156
Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding	38 38 161 154 168
Cold Holding Hot Holding Hot Holding Hot Holding	38 161 154 168
Hot Holding Hot Holding Hot Holding	161 154 168
Hot Holding Hot Holding	154 168
Hot Holding	168
Hot Holding	156

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: AJI Peruvian
Establishment Number: 605217898

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: (IN): 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: (IN): 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 products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 19: (IN): See temperatures.
- 20: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

57:

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 Number: 605217898 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
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See last page for additional comments.		
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Establishment Information								
Establishment Name: AJI Peruvian								
Establishment Number #: 605217898								
Sources								
Source Type: Water	Source:	Public						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								