TENNESSEE DEPARTMENT OF HEALTH

				FOOD SE	RVICE ESTA	BL	ISI	iM	ENT	r II	NSI	PEC	TI	DN REPORT	sco					
Establishment Name			-	Hunan Wok I Creation Content C								7								
Address 2201 E. 23rd St.							_	Тур	pe of I	Establi	shme	O Temporary O Seasonal			Γ					
					Chattano	oga		12	<u>۸</u> .ر	5 6						иt 01:45: PM АМ/РМ				
City						-									me o	at 01.45; 111 AM/PM				
		n Da				2022 Establishme				-	Embe	-	d _			I				
Purp	ose	of In:	spect	tion	鼠 Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other			= 0	
Risk	Cat	egon	·		01	3 \$2	O 3	bala		O 4						up Required 🕱 Yes O No	Number of S		58	
		_														I to the Centers for Disease Conti control measures to prevent illne		tion		
																INTERVENTIONS ach liam as applicable. Deduct points for c				
IN	⊧in ci	ompili		ngna		pliance NA=not applica			act in							pection Rerepeat (violation of the		_		
	_	_	_		c	ompliance Status		COS	R				_	_	_	Compliance Status			R	WT
\rightarrow	-	_	NA	NO		Supervision rge present, demonstrate	as inculadae and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) I				
1	×	0	NA	110	performs dutie	6	÷ .	0	0	5		10			-	Proper cooking time and temperatures		00	이	5
2	X		NA	NO		Employee Healt and food employee awar		0	0		٣	0	0	0		Proper reheating procedures for hot hold Ceeling and Holding, Date Marking	-	0	0	
		٥				restriction and exclusion		0	0	5		IN	OUT		NO	a Public Health Contro				
	IN O		NA			Good Hygienic Pract tasting, drinking, or toba		0	0		18	0	8			Proper cooling time and temperature Proper hot holding temperatures		8	읭	
5	25	0	NA	0	No discharge f	from eyes, nose, and mo	outh	ō	õ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	_		NA			enting Contamination and properly washed	n by Hands	0	0		21	× 0				Proper date marking and disposition	an and consider		0 0	
	鬣	0	0	0	No bare hand	contact with ready-to-ea edures followed	t foods or approved	0	0	5	"		O OUT	NA		Time as a public health control: procedur Consumer Advisory	es and records	0	9	
		2	NA	100	Handwashing	sinks properly supplied a		0	0	2	23	0	0	12		Consumer advisory provided for raw and food	undercooked	0	0	4
_	黨		nen	no		from approved source	•	0	0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
			0	\geq		at proper temperature condition, safe, and unac	fulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
	õ	ŏ	×	0		rds available: shell stock		ō	ō			IN	OUT	NA	NO	Chemicais			_	
	IN	оит	NA	NO	Pr	etection from Contar	mination				25	0				0	0	5		
13 14		00				ed and protected surfaces: cleaned and sa	anitized	8	00	4	26	26 O X Toxic substances properly identified, stored, used IN OUT NA NO Conformance with Approved Procedures			ō	0	•			
\rightarrow	12	0	-			ition of unsafe food, retu		0	0	2	27	0	0	8		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
	_	_	_					-	_	_			-						_	
				Goo	od Retail Pra	ctices are prevention	ve measures to co								geni	, chemicals, and physical objects	into foods.			
				00	T=not in complia	nce	COS=com				inspe			5		R-repeat (violation of the sam	e code provision)			
	_	OUT	_		C	ompliance Status				WT	É					Compliance Status		COS	R	WT
2	8	OUT	Past	euriz	ed eggs used w	here required		0	0	1	4	_	NUT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, proper	ly designed,	0	0	1
2	_				d ice from appro obtained for soo	oved source ocialized processing met	hods	8	0	2	\vdash	+	c			and used			-+	
	-	OUT			Food	Temperature Contro	al de la companya de			-	4		-				st strips	0	0	1
3	1	0	Prop contr		oling methods u	used; adequate equipme	nt for temperature	0	0	2	4	Konfood-contact surfaces clean OUT Physical Facilities					0	0	1	
3	_					ed for hot holding			0		4	_	-			water available; adequate pressure		2		2
3	_		<u> </u>		thawing metho eters provided a			0	00	1	4	_	_			stalled; proper backflow devices waste water properly disposed			8	2
		OUT				food identification			_		5	1	0	oilet fa	cilitie	s: properly constructed, supplied, cleaned	đ		0	1
3			Food	i prop	,	iginal container; required		0	0	1	5	1.		-		use properly disposed; facilities maintaine	d	0	0	1
3	_		Incor	te n		on of Food Contamin mais not present	ation	0	0	2	5	_	-			lities installed, maintained, and clean ntilation and lighting; designated areas us	ed.	0	0	1
	-	-			-					-	F	+-	-	vacque	ne ve		eu -	-	~	
3	_					I during food preparation	, storage & display	0	0	1		-	NT			Administrative Items		0		
	38 湖 Personal 39 湖 Wiping cl			cloths; properly used and stored			0		1	55 O Current permit posted 56 O Most recent inspection posted					0	0	0			
4	0	0			ng fruits and vegetables					1 Compliance Status Non-Smokers Protection A						YES	NO	WT		
41 O In-use ute		e ute	Proper Use of Utensils utensils; properly stored		0 0 1				57 Compliance with TN Non-Smoker Protection Act					wt	X	0				
4	_					inens; properly stored, d articles; properly stored		0	00	1	5	5				ducts offered for sale oducts are sold, NSPA survey completed		0	0	0
_					sed properly				ŏ		<u> </u>				pi			-	-	
																Repeated violation of an identical risk factor				
man	ner ar	nd po	st the	most	recent inspection	n report in a conspicuous n	nanner. You have the rig	ght to r	eques							e. You are required to post the food service e lling a written request with the Commissioner				
ebo	1		1000	ort. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-320.																

Signature of Person in Charge

05/16/2022

Signature of Environmental Health Specialist

05/16/2022

	_
Date	- 5

Date

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

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.	RDA 629
Please call () 4232098110 to sign-up for a class.	NDA 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hunan Wok I Establishment Number #: [605209607

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Triple Sink	Chorine	50									

Equipment Temperature								
Description	Temperature (Fahrenheit)							
All refrigeration @ 41*F or below. Product temperatures taken from								

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Shrimp	Cold Holding	39
Chicken	Cold Holding	39
Shrimp (walk in)	Cold Holding	38
Pork	Cold Holding	41
*Tofu (low boy)	Cold Holding	58
Steamed Rice	Hot Holding	163
Chicken Wings	Hot Holding	166
Fried Rice	Hot Holding	171
Chicken Wings	Cooking	188

Total # 12

Repeated # 0

4: Employees consuming beverages from unapproved containers in prep area.
Personal beverages stored too close to food items deisgnated for customers.
6: Employees not properly washing hands as needed. Did not observe proper handwashing at time of inspection in situations where handwashing is required.
8: Handsink blocked by food items at time of inspection and no paper towels provided. Handsink must be free and clear to provide immediate handwashing as needed.

26: Toxic items stored above and too close to food items in dry storage area. Items were moved at time of inspection.

38: Personal clothing excessively soiled/dirty. Employees must change aprons as needed when excessively soiled.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

42: Clean dishes stored on dirty surfaces.

45: Shelving in poor repair in walk in cooler. Chest freezer in poor repair.

47: Non-food contact surfaces dirty in prep/storage/cookline area.

- 50: Small wastewater leak noted at two compartment prep sink.
- 52: Trash/debris noted in parking lot.

53: Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hunan Wok I

Establishment Number : 605209607

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN): Food products obtained 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: (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: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: Hunan Wok I

Establishment Number: 605209607

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Hunan Wok I

Establishment Number # 605209607

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments