# 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	<b>鼠</b> Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other			= 0	
Risk	Cat	egon	·		01	<b>3</b> \$2	<b>O</b> 3	bala		<b>O</b> 4						up Required 🕱 Yes <b>O</b> 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
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Signature of Environmental Health Specialist

05/16/2022

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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