TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc		714												10		ſ	
Est	abis	hmer	nt Nar	me	Tropical Cuisine					Tur	o of f	Establi	ichmu	O Fermer's Market Food Unit			
Adx	dress				5035 Ooltewah Ringgold Rd. Suite 1	10				177	AC 101 L	-54864	Con 114	O Temporary O Seasonal			/
City	y				Ooltewah Time	n 02	2:1	0 F	M	A	M/P	и ті	me o	и 03:00: РМ _ АМ/РМ			
Ins	necti	on D	ate		03/09/2023 Establishment # 6053013	_											
			nspec		Routine O Follow-up O Complain			O Pro			-		Cor	nsultation/Other			
		tegor			O1 102 O3			04		,				up Required O Yes 巍 No Number of	Seats	14	
					ors are food preparation practices and employe							repo	ortec	I to the Centers for Disease Control and Prever		_	
				as c	ontributing factors in foodborne illness outbrea FOODBORNE ILLNESS R												
		(11	uric de	algna	ed compliance status (IN, OUT, NA, NO) for each numbered ite										egory.)	
17	N⊨in o	ompi	iance		OUT=not in compliance NA=not applicable NO=not obser Compliance Status		R		S=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
2		OUT		NO	Employee Health Management and food employee awareness, reporting	0	0		17	0	0	0	*	Proper reheating procedures for hot holding	00	0	•
3	×	_	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
4		OUT	NA	NO	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	00	
5	25	0	NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	ŏ	ŏ	5	20	100	0	0		Proper cold holding temperatures Proper date marking and disposition	°	ŝ	5
6	邕	0			Hands clean and properly washed	0	0		22		ŏ	ō	-	Time as a public health control: procedures and records	ō	ŏ	
7	×			0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	°		IN	OUT	_		Consumer Advisory			
	IN		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0		2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	٥	4
9 10	窓の	0		2	Food obtained from approved source Food received at proper temperature	8	0		24	IN	OUT	NA	NO	Highly Susceptible Populations	0		
	×	_	8		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0	-		Pasteurized foods used; prohibited foods not offered	0	0	•
12		0		O NO	destruction Protection from Contamination	0	0	_	25	IN O	OUT		NO	Chemicals Food additives: approved and properly used	0	б	_
			<u>家</u> 0	-	Food separated and protected Food-contact surfaces: cleaned and sanitized	8	0	4	26	邕	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	ō	0	5
	2		Ľ	1	Proper disposition of unsafe food, returned food not re-	0	-	2	27	-	0	-	1.1.1.1	Compliance with variance, specialized process, and	0	0	5
	~	-			served	-	-			-				HACCP plan	-	-	
				Goo	d Retail Practices are preventive measures to o							_	gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance COS=cor			during				5		R-repeat (violation of the same code provision)			
_	_				r-not in complainte cod-col					10.00				Compliance Status		R	WT
_	28 29	OUT	1		Compliance Status Safe Food and Water		R	WT	F		UTI	_			COS		1
_		0	Past		Compliance Status Safe Food and Water d eggs used where required	0	R	1	4	0	UT O F			Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	
_	30	000	Past Wat Vari	er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source obtained for specialized processing methods	COS	R		4	5	υτ Ο ^Γ ο	onstru	cted,	Utensils and Equipment			1
1 3		000000000000000000000000000000000000000	Past Wat Vari	er and ance o	Compliance Status Safe Food and Water d eggs used where required ice from approved source	0 0 0	R 000	1 2 1		5 (6 (7 (onstru Varew	cted, ashin	Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0	0	1
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PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tropical Cuisine Establishment Number #: 605301321

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.	
"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 infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	QA	200							

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Reach in cooler	40
Display cooler	37

Food Temperature			
Decoription	State of Food	Temperature (Fahrenheit	
Almond milk (reach in)	Cold Holding	41	
White rice (reach in cooler)	Cold Holding	40	
Veg. Chicken (reach in cooler)	Cold Holding	40	
Beans	Hot Holding	161	
Yellow rice	Hot Holding	164	
Quinoa salad (display cooler)	Cold Holding	38	
Coleslaw (display cooler)	Cold Holding	38	
Sliced tomatoes (drawer)	Cold Holding	38	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tropical Cuisine

Establishment Number : 605301321

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: 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: 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: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw animal products present at facility during time of inspection.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: 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:

***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 Inform	ation		
Establishment Name: Tro			
Establishment Number :	605301321		

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Tropical Cuisine

Establishment Number # 605301321

Sources				
Source Type:	Food	Source:	Tropical produce	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Conducted walkthrough of smoothie addition to establishment nextdoor.