TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Canal C			S. S.													Farmada Markat Food Up3	ſ		
Establishment Name			Conga Latin Restaurant					Type of Establishment O Fermen's Market Food Unit Semanent O Mobile											
Address					26 E Main Street Suite 102				O Temporary O Seasonal										
City	,				Chattanooga	hattanooga Time in 01:31 PM AM / PM Time out 02:00: PM AM / PM													
Insp	pectic	on Da	rte		02/16/202	22 Establishment #	60524863	0			Emba	irgoe	d 0						
Pur	pose	of In	spect	tion	Routine O Follow-up O Complaint O Preliminary O Consultation/Other														
Risi	k Cat	tegon			01	38 /2	O 3			O 4	_					up Required 邕 Yes O No Number of	Seats	64	
	Risk Factors are food preparation practices and employee b as contributing factors in foodborne illness outbreaks.							behs s. P	ublic	s mo ; Hea	st co lith i	omn Inte	nonly rvent	tions	are	I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	ition		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered Nem. For Items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory										-									
IN	⊨in c	ompili								S=corrected on-site during inspection R=repeat (violation of the same code provisi						ion)			
	IN	OUT	NA	NO	Comp	Supervision		cos	R	WT	Compliance Status				cos	R	WT		
1	10	0				esent, demonstrates k	nowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health				-	16 17	00	0	0	X	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
23	XX	0			Management and for Proper use of restri	ction and exclusion	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Ĥ		OUT	NA	NO	,	d Hygionic Practice	•	Ū		_	18	0	0	0	X	Proper cooling time and temperature	0	ा	_
4	XX	0				ng, drinking, or tobacco eyes, nose, and mouth		0	0	5	19 20	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	
6	IN	OUT O	NA	NO		ng Contamination by					21	0	Ă		0	Proper date marking and disposition	0	0	5
7	直截	0	0	0	No bare hand conta	ct with ready-to-eat foo	ds or approved	0	0	5	22		0	×	-	Time as a public health control: procedures and records	0	0	
8	25	0	-	-	alternate procedure Handwashing sinks	properly supplied and	accessible		0	2	23	IN XX	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	IN 嵐	OUT O	NA	NO	Food obtained from	Approved Source		0	0	_	-	N IN	OUT	NA	NO	food Highly Susceptible Populations	Ť		
10		0	0	×	Food received at pr	oper temperature tion, safe, and unadulte	rated	0		5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	x	ŏ	0	0		vailable: shell stock tag		ō	ŏ		H	IN	OUT	NA	NO	Chemicals			
				NO	Protec	tion from Contamin	ation				25	0		X		Food additives: approved and properly used	0	8	5
		0 漢			Food separated and Food-contact surface	d protected ces: cleaned and sanitiz	zed	8	0		26	<u>宗</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	×	0		,	Proper disposition of served	of unsafe food, returned	i food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo		as are proventive r	nonsures to co	etro	1 49-0	Inte	-	tion	of a	atho		, chemicals, and physical objects into foods.			
						es are preventive i	neasures to co			at/Al			<u> </u>		yene	, chemicals, and physical objects into roots.			
				00	F=not in compliance COS=corrected <											R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
		OUT			Safe F	ood and Water						0	UT			Utensils and Equipment			
	8 9	0	Wate	er and	d eggs used where lice from approved :	source		0	0	2	4	5 1	WA 111			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	10	0 0UT	Varia	ince o		ed processing method perature Control	\$	0	0	1	44	5	0 V	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	и		Prop		oling methods used;	adequate equipment fo	or temperature	0	0	2	47	_		lonfoo	d-con	tact surfaces clean	0	0	1
3	2	_			properly cooked for	hot holding		0	0	1	41		UT O H	lot and	l cold	Physical Facilities water available; adequate pressure	0	0	2
	13 14				thawing methods us eters provided and a			0	0	1	49	_	_			stalled; proper backflow devices	8	0	2
		OUT				Identification				_	5	_	-			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5		Food	i prop		container; required rec		0	0	1	53		-	-		use properly disposed; facilities maintained	0	0	1
3	6	OUT	Insec	ots, ro	dents, and animals	Food Contamination not present	n	0	0	2	5	_	_			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
⊢	17	-				ng food preparation, sto	rana & disnlav	0	0	1	F	+	UT			Administrative Items	-		
	8				leanliness	g roos proportional, ore	rege a aroproy	0	0	1	54			urrent	perm	nit posted	0	0	
				ng clo	ths; properly used a ruits and vegetables			0	0	1	54	\$	_		-	inspection posted Compliance Status	0	O NO	0
-	9		Man	ning i				-	0	-	H	_	_	_	_	Non-Smokers Protection Act	TEƏ	NO	
	19 10	O OUT			Proper	Use of Utensils													
	_	0 OUT O	In-us	e ute	Proper nsils; properly stored	Use of Utensils	, handled		8	1	51	8				with TN Non-Smoker Protection Act ducts offered for sale	×	8	0
	10	000000	In-us Uten Sing	e ute sils, e le-use	Proper nsils; properly stored quipment and linens visingle-service artic	Use of Utensils		0		1		8	T	obacc	o pro	with TN Non-Smoker Protection Act		0	0
	10 11 12 13 14	000000	In-us Uten Sing Glov	e ute sils, e le-use es us	Proper nsils; properly stored quipment and linens /single-service articled properly	Use of Utensils d ; properly stored, dried les; properly stored, use	ed	0 0 0	0 0 0	1 1 1	53 53	5	T H	obacc tobac	o pro co pri	with TN Non-Smoker Protection Act ducts offered for sale	0	0	0 r food
4 4 Faih serv	10 12 13 14 14	O OUT O O O O O O O	In-us Uten Sing Glov ct an	e ute sils, e le-use es us y viole t perm most	Proper nsils; properly stored quipment and linens visingle-service articled ed properly tions of risk factor its iit, items identified as recent inspection report	Use of Utensils d is properly stored, dried les; properly stored, use ms within ten (10) days a constituting imminent he rt in a conspicuous mann	ed ay result in susper alth hazards shall b er. You have the ric	O O O Nion o	O O O d your	1 1 1 food	58 58	e est	T if ablishe	obacc tobac	o pro co pro	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	O O cation	O O of you	cuous
4 4 Faih serv	10 12 13 14 14	O OUT O O O O O O O	In-us Uten Sing Glov ct an	e ute sils, e le-use es us y viole t perm most	Proper nsils; properly stored quipment and linens visingle-service articled ed properly tions of risk factor its iit, items identified as recent inspection report	Use of Utensils t, properly stored, dried les; properly stored, use ms within ten (10) days m constituting imminent he	ed nay result in susper alth hazards shall b er. You have the rig 1, 68-14-715, 68-14-7	0 0 0 sion o to corre	0 0 0 f your cted i eques -320.	1 1 1 food r mmedi t a hea	58 58	e est	T if ablishe	obacc tobac	o pro co pro	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	o cation it in a s	0 0 of you conspi	cuous of this
4 Failt serv man repo	i0 i1 i2 i3 i4 ice en ice en ice en		In-us Uten Sing Glov	e ute sils, e le-use es us t per most nost	Proper nsils; properly stored quipment and linens visingle-service articled properly tions of risk factor ite hit. Items identified as recent inspection repo 14-703, 68-14-706, 68-1	Use of Utensils d is properly stored, dried les; properly stored, use ms within ten (10) days a constituting imminent he rt in a conspicuous mann	ed ay result in susper alth hazards shall b er. You have the ric	0 0 0 sion o to corre	0 0 0 0 0 0 0 0 0 0 2 0 2 2	1 1 1 food mmedi t a hea	58 59 ately of ring r	e esta or op ogard		obacc tobac s shall s repo	o pro co pro co pro r by f	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	O O cation	0 0 of you conspi	of this
4 Failt serv man repo	i0 i1 i2 i3 i4 ice en ice en ice en		In-us Uten Sing Glov	e ute sils, e le-use es us t per most nost	Proper nsils; properly stored quipment and linens visingle-service articled ed properly titions of risk factor ite hit. Items identified as recent inspection repo 14-703, 68-14-706, 68-1	Use of Utensils is, properly stored, dried les; properly stored, use ms within ten (10) days of constituting imminent he rt in a conspicuous mann 1-708, 68-14-709, 68-14-711	ed ay result in susper alth hazards shall b er. You have the rig 1, 68-14-715, 68-14-7 02/1	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 2 0 2 2 0 2 2	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	54 55 ately of ring ro	a esta or op ogard	Ti if abiid ratio ing thi ing thi re of	obacc tobac solution solution solution solution solution Enviro	o pro co pro co pro remit. ceas r by f	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	o cation it in a s	0 0 of you conspi	cuous of this

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(1000, 0010)	Please call () 4232098110	to sign-up for a class.	101 125

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Conga Latin Restaurant Establishment Number #: 605248630

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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 wenty-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.	
Sarage 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)					
Dishwasher	Chlorine	0						
Triple sink	Chlorine	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
	1					

State of Food	Temperature (Fahrenheit)
Hot Holding	150
Cold Holding	39
	Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding

Observed Violations

Total # 4

Repeated # 0

14: Dish machine not dispensing at 50 ppm. Need to sanitize using triple until dishwasher is repaired.

21: Inadequate date marking.

37: Box of chicken breast stored on floor in walk in freezer.

45: Rusted racks in storage area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Conga Latin Restaurant

Establishment Number : 605248630

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation. 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses. 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: 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 obtained from approved source. 10: (NO): No food received during inspection. 11: (IN) All food was in good, sound condition at time of inspection. 12: 13: (IN) All raw animal food is separated and protected as required. 15: (IN) No unsafe, returned or previously served food served. 16: 17: (NO) No TCS foods reheated during inspection. 18: (N.O.) No cooling of TCS foods during inspection. 19: See temps 20: See temps 22: (NA) No food held under time as a public health control. 23: Consumer advisory 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.

Establishment Information

Establishment Name: Conga Latin Restaurant Establishment Number : 605248630

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Conga Latin Restaurant

Establishment Number #: 605248630

Sources							
Source Type:	Food	Source:	Restaurant supply, Sams club,				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments