



**TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

**81**

Establishment Name Conga Latin Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 26 E Main Street Suite 102 ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 01:25 PM AM / PM Time out 03:00 PM AM / PM  
Inspection Date 02/07/2023 Establishment # 605248630 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 64

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.**

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)												
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT		
IN	OUT	NA	NO															IN	OUT	NA	NO																
<b>Supervision</b>																		<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>																			
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties.											<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures											<input type="radio"/>	<input type="radio"/>	5
<b>Employee Health</b>																		<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>																			
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting											<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding											<input type="radio"/>	<input type="radio"/>	
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion											<input type="radio"/>	<input type="radio"/>	5																			
<b>Good Hygienic Practices</b>																		<b>Consumer Advisory</b>																			
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use											<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature											<input type="radio"/>	<input type="radio"/>	
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth											<input type="radio"/>	<input type="radio"/>	5	19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures											<input type="radio"/>	<input type="radio"/>	
<b>Preventing Contamination by Hands</b>																		<b>Highly Susceptible Populations</b>																			
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed											<input type="radio"/>	<input type="radio"/>	5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures											<input type="radio"/>	<input type="radio"/>	5
7	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											<input type="radio"/>	<input type="radio"/>	5	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition											<input type="radio"/>	<input type="radio"/>	
8	<input type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible											<input type="radio"/>	<input type="radio"/>	2	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records											<input type="radio"/>	<input type="radio"/>	
<b>Approved Source</b>																		<b>Chemicals</b>																			
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source											<input type="radio"/>	<input type="radio"/>		23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food											<input type="radio"/>	<input type="radio"/>	4
10	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Food received at proper temperature											<input type="radio"/>	<input type="radio"/>	5																			
11	<input type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated											<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered											<input type="radio"/>	<input type="radio"/>	5
12	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Required records available: shell stock tags, parasite destruction											<input type="radio"/>	<input type="radio"/>																				
<b>Protection from Contamination</b>																		<b>Conformance with Approved Procedures</b>																			
13	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food separated and protected											<input type="radio"/>	<input type="radio"/>	4	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used											<input type="radio"/>	<input type="radio"/>	5
14	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food-contact surfaces: cleaned and sanitized											<input type="radio"/>	<input type="radio"/>	5	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Toxic substances properly identified, stored, used											<input type="radio"/>	<input type="radio"/>	
15	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served											<input type="radio"/>	<input type="radio"/>	2	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan											<input type="radio"/>	<input type="radio"/>	5

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

**GOOD RETAIL PRACTICES**

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																					
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT						
OUT													OUT																		
<b>Safe Food and Water</b>													<b>Utensils and Equipment</b>																		
28	<input type="radio"/>	Pasteurized eggs used where required									<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									<input type="radio"/>	<input type="radio"/>	1				
29	<input type="radio"/>	Water and ice from approved source									<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips									<input type="radio"/>	<input type="radio"/>	1				
30	<input type="radio"/>	Variance obtained for specialized processing methods									<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean									<input type="radio"/>	<input type="radio"/>	1				
<b>Food Temperature Control</b>													<b>Physical Facilities</b>																		
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control									<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure									<input type="radio"/>	<input type="radio"/>	2				
32	<input type="radio"/>	Plant food properly cooked for hot holding									<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices									<input type="radio"/>	<input type="radio"/>	2				
33	<input type="radio"/>	Approved thawing methods used									<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed									<input type="radio"/>	<input type="radio"/>	2				
34	<input type="radio"/>	Thermometers provided and accurate									<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned									<input type="radio"/>	<input type="radio"/>	1				
<b>Food Identification</b>													52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained									<input type="radio"/>	<input type="radio"/>	1					
35	<input type="radio"/>	Food properly labeled; original container; required records available									<input type="radio"/>	<input type="radio"/>	1	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean									<input type="radio"/>	<input type="radio"/>	1				
<b>Prevention of Food Contamination</b>													54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used									<input type="radio"/>	<input type="radio"/>	1					
36	<input type="radio"/>	Insects, rodents, and animals not present									<input type="radio"/>	<input type="radio"/>	2	<b>Administrative Items</b>																	
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display									<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted									<input type="radio"/>	<input type="radio"/>	0				
38	<input type="radio"/>	Personal cleanliness									<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted									<input type="radio"/>	<input type="radio"/>					
39	<input type="radio"/>	Wiping cloths: properly used and stored									<input type="radio"/>	<input type="radio"/>	1	<b>Compliance Status</b>										YES	NO	WT					
40	<input type="radio"/>	Washing fruits and vegetables									<input type="radio"/>	<input type="radio"/>	1	<b>Non-Smokers Protection Act</b>																	
<b>Proper Use of Utensils</b>													57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act									<input checked="" type="radio"/>	<input type="radio"/>	0					
41	<input type="radio"/>	In-use utensils; properly stored									<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale									<input type="radio"/>	<input type="radio"/>					
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled									<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed									<input type="radio"/>	<input type="radio"/>					
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used									<input type="radio"/>	<input type="radio"/>	1																		
44	<input type="radio"/>	Gloves used properly									<input type="radio"/>	<input type="radio"/>	1																		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person in Charge [Signature] Date 02/07/2023 Signature of Environmental Health Specialist [Signature] Date 02/07/2023

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

**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Conga Latin Restaurant

Establishment Number #: 605248630

***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)
Chemical dish washer	CL	100	
Triple Sink	Qa	200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Reach In	40
Hot Bar	148
Walk In cooler	40

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Shredded chicken (RI)	Cold Holding	41
Raw Fish	Cold Holding	38
Tamles	Hot Holding	145
Beans (HB)	Hot Holding	155
Pork	Hot Holding	150
Diced chicken (HB)	Hot Holding	150
Rice (HB)	Hot Holding	151
Diced tomatoes (WI)	Cold Holding	38
Slaw (WI)	Cold Holding	38
Salsa	Cold Holding	38
Ceviche (LB)	Cold Holding	36

### Observed Violations

Total # 6

Repeated # 0

- 1: Lack of managerial control on triple sink set up, sanitizer testing and ice build up. Education provided to prevent contamination of food .
- 8: No paper towels at the handwashing stations. Hand wash sinks need to be properly supplied.
- 11: Ice build up observed affecting and contaminating food products in the walk in freezer. Source of ice build up must be repaired and cleaned to prevent food contamination.
- 14: Sanitizer in sani bucket tested at 0ppm. Cloth towels observed hanging from aprons of employee. Sanitizer must be at least 200ppm and all sani towels must be kept in approved manner.
- 37: Rice observed in a non approved container in the reach in. TCS foods must be stored in approved food grade containers.
- 53: Mildew observed on the walls of the walk in cooler. This will need to be cleaned on a more routine basis.

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**Establishment Information**

Establishment Name: Conga Latin Restaurant

Establishment Number : 605248630

**Comments/Other Observations**

- 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: Employees wearing gloves.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food from approved source
- 10: (NO): No food received during inspection.
- 12: Fish from chattanooga supply.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 15:
- 16: (NO) No raw animal foods cooked during inspection.
- 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: (NA) No food held under time as a public health control.
- 23: 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.



**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
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## Sources

Source Type:	Food	Source:	Chattanooga supply, Dixie, Sams
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Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

### ***Additional Comments***