TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTA				BL	ISH	IMI	ENT INSPECTION REPORT SCOR						DRE		_					
- THE -														1 1						
Tropical Cu			Tropical Cu	opical Cuisine O Farmer's Market Food Unit Type of Establishment O Mobile																
Addr	ess				5035 Oolte	5 Ooltewah Ringgold Rd. Suite 110														
City					Ooltewah Time in 01:50 PM AM / PM Time out 02:30; PM AM / PM															
Insp	entio	n Da	de		09/15/20	9/15/2023 Establishment # 605301321 Embargoed 0														
			spect		Routine	O Follow-up	O Complaint			_	elimin		~ _		Cor	nsultation/Other				
Risk	Cat	egon	,		01	3222	03			04				Fo	ilow-	up Required O Yes 🕱 N	o Number of 8	Seats	14	
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																			
13.5	in as			elgne					ltem							each item as applicable. Deduct poin				
INP	in ci	mpii	ance	_		ance NA=not applicabl npliance Status	e NO=not observ		R			recte	d on-s	ne dun	ng ins	spection R=repeat (violatio	n of the same code provis		R	WT
\rightarrow	_		NA	NO	Porces in chases	Supervision	inculates and			_		IN	ουτ	NA	NO	Cooking and Reheating of 1 Control For Safety (1				
		0	NA	10	performs duties	present, demonstrates		0	0	5	16 17	0			0	Proper cooking time and temperat Proper reheating procedures for h	ires	0	2	5
2	X	0	NA	NO	Management and	Employee Health I food employee aware		0	0	5	¹	O IN	O OUT		NO	Cooling and Holding, Date M		-	0	
		0	NA	110		triction and exclusion		0	0	°	10					a Public Health				
4	1	0	NA	0	Proper eating, tas	ood Hygionic Practi sting, drinking, or tobac	co use		0	5	19	0			0.0	Proper cooling time and temperatures	re		0	
	IN	OUT	NA	NO	Preven	m eyes, nose, and mou ting Contamination		0				25	0		0	Proper cold holding temperatures Proper date marking and disposition	n	8	8	5
_		0 0	0	0	Hands clean and No bare hand cor	properly washed ntact with ready-to-eat	foods or approved	0	0 0	5	22	0	0	0	鼠	Time as a public health control: pro	ocedures and records	0	0	
8			0	0	alternate procedu Handwashing sin	ures followed iks properly supplied an	nd accessible	-	0	2	23	IN O	OUT O	NA	NO	Consumer Adv Consumer advisory provided for ra			0	
	IN 家	OUT	NA	NO	Food obtained fro	Approved Source om approved source			0	_	23	IN	OUT		NO	food Highly Susceptible P	opulations	0	9	•
	0		0	×	Food received at	proper temperature idition, safe, and unadu	Iterated	0	0	5	24	-	0	80		Pasteurized foods used, prohibited		0	0	5
	_	ŏ	×	0		available: shell stock t		ŏ	ō	Ť		IN	OUT	NA	NO	Chemical	I			
			NA	NO	Prote	ection from Contam	ination			_	25	0	0	X		Food additives: approved and pro		0	<u> </u>	5
13	×	0	<u>家</u> 0		Food separated a Food-contact surf	faces: cleaned and san	itized	8	0	4 5	26	IN	O OUT	NA	NO	Toxic substances properly identifie Conformance with Appro		0	0	
15	2	0			Proper disposition served	n of unsafe food, return	ed food not re-	0	0	2	27	0	0	8		Compliance with variance, special HACCP plan	zed process, and	0	0	5
				Goo	d Retail Practi	ices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical of	jects into foods.			
				00	T+not in compliance		COS=corre						1CE	3		R-repeat (violation of t	he same code provision)			
	_	OUT	_		Com	pliance Status Food and Water		COS	R	WT	Ê		UT	_	_	Compliance Status Utensils and Equipment		COS	R	WT
21	-	0			d eggs used when	re required		0	0	1	4		0 F			onfood-contact surfaces cleanable,		0	0	1
29 30	7	0				alized processing meth		8	0	2	4	46 O Warewashing facilities, installed, maintained, used, test strips			0	0	1			
	-	OUT	Prop	er co		emperature Control d; adequate equipmen		0			4		_			ntact surfaces clean		0	0	1
31		-	contr	lo	properly cooked f			-	0	2	4		UT O⊢	lot and	1 cold	Physical Facilities d water available; adequate pressur		0	0	2
33	5	0	Appr	oved	thawing methods	used		0	0	1	4	9	ΟP	'lumbir	ng ins	stalled; proper backflow devices	-	0	0	2
34	_	OUT		morm	eters provided and Fee	d accurate Ind Identification		0	0	1	5	_	-			i waste water properly disposed es: properly constructed, supplied, o	leaned	0	0	2
38	;	0	Food	i prop	erly labeled; origin	nal container; required r	records available	0	0	1	5	2	o G	Garbage/refuse properly disposed; facilities maintained			ntained	0	0	1
36	-		Incor	de ro		of Food Contamina	tion				5		-			ilities installed, maintained, and clear antilation and Enhting: designated as		0	0	1
37	+	-		-	dents, and animals not present OOO2 54 OAdequate ventilation and lighting; designated areas used					-	_									
38	_				tion prevented during food preparation, storage & display O O 1 OUT Administrative Items					0	0									
39		Ó	Wipir	ng cic	sloths; properly used and stored O O 1 56 O Most recent inspection posted						0	0	0							
40		OUT			Proper Use of Utensils Non-Smokers Protection Act						YES	-	WI							
41	2	0	Uten	sils, e		ens; properly stored, dri		0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Ac oducts offered for sale			0	0
4:					single-service art ed properly	ticles; properly stored,	used		8		5	9	lf	tobac	co pr	roducts are sold, NSPA survey com	pleted	0	0	
	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																			
mann	er ar	nd po	st the	most	recent inspection re		nner. You have the rig	pht to r	eques							ie. You are required to post the food so filing a written request with the Commis- tion of the Commission of the Comm				
epor		7		to	AL_					2		1	0	/ -		-		10/1	E /2	2023
Sion	atur	e of	Pers	on In	Charge		09/2	13/2		5 Date	Sir	nati	re of	Envir	onme	ental Health Specialist		09/1	.5/2	Date
	**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																			

PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 423209	e each month at the county health department. B110 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

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

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	37					
Cold display case	36					

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Cooked plantains	Hot Holding	137
Black rice	Hot Holding	147
Tofu rice	Hot Holding	147
Sliced tomatoes (drawer)	Cold Holding	37
Cut leafy greens (drawer)	Cold Holding	39
Quinoa veggie mix (cold display case)	Cold Holding	38

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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: (IN): 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: (IN): 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: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (NA): 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: (NO): no cooling of TCS foods observed.
- 19: (IN): See temperatures.
- 20: (IN): 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:	Grocery store				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments