TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	111	No. Con																
Establi	shm	ent Na		Tai Chi But	ble Tea (Down	town)					Tor		- to b E		O Farmer's Market Food Unit O Permanent O Mobile			
Addres	s			411 Broad	St., Suite 111						Typ	eoft	Establi	shme	O Temporary O Seasonal			
City				Chattanoog	ja	Time in	02	2:30	D P	M	A	4 / PI	и ти	ne oi	а 03:15: PM АМ / РМ			
Inspect	lion	Date		05/05/20	23 Establishment #						_	d 0			··· · · / · · · · · · · · ·			
		Inspec		ORoutine	御 Follow-up	O Complaint			O Pre			-		Cor	sultation/Other			_
Risk C				01	50(2	03			04						up Required O Yes 💢 No Number o	f Seats	57	
													repo	rtec	to the Centers for Disease Control and Preve control measures to prevent illness or injury.		_	
			as c	contributing fac				_	_						INTERVENTIONS			
			algna		tes (IN, OUT, HA, HO) for	each numbered Item	. For		marke	M 0U	л, н	irk GO	38 or R	for e	ach item as applicable. Deduct points for category or subc)	
IN=in	com	plance			nce NA=not applicable	NO=not observe	_	R		\$=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
IN	0	UT NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1 凝				Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2		UT NA D	NO	Management and	Employee Health food employee awaren	ess; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time a	_	0	-
3 💢	+	2		,	triction and exclusion		0	0	5		IN			NO	a Public Health Control			
4 📓	d d	UT NA D			and Hygionic Practic sting, drinking, or tobacc		0	0	5	19	0	0			Proper cooling time and temperature Proper hot holding temperatures	0	0	
5 😹		D UT NA			meyes, nose, and mout ting Contamination b		0	0	-	20 21	25	8	8		Proper cold holding temperatures Proper date marking and disposition	8	00	5
6 🚊	_	_	_	Hands clean and No bare hand cor	properly washed stact with ready-to-eat for	ods or approved	_	0	5	22		0	×	0	Time as a public health control: procedures and records	0	0	
7 篇 8 篇	_	0	0	alternate procedu			0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			_
	0	UT NA	NO		Approved Source m approved source				<u> </u>	23	× IN	O OUT	O NA	NO	food Highly Susceptible Populations	0	0	4
10 O		0 0	8	Food received at	proper temperature		0	0	5	24	-	0	200	NO	Pasteurized foods used; prohibited foods not offered	0	0	5
11 <u>)</u> 12 漢	_		0	Required records	dition, safe, and unadult available: shell stock ta		0 0	0 0	°	-	IN	OUT	-	NO	Chemicals	-		-
IN	0	UT NA	-	destruction Prete	ection from Contamir	ation				25	0	0			Food additives: approved and properly used	0	0	5
13 👷 14 📡		응응		Food separated a Food-contact surf	ind protected faces: cleaned and sanit	ized		0		26	<u>宗</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
15 💥	_	_		Proper disposition served	n of unsafe food, returne	d food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
			-									-	- 41			-		
			900	A RECAIL FRACT	ces are preventive	measures to co		DR				-		jens	, chemicals, and physical objects into foods.			
			00	T=not in compliance		COS=corre	cted o	n-site (Suring				•		R-repeat (violation of the same code provision			14/7
	_	UT		Safe	pliance Status Food and Water			R			0	UΤ			Compliance Status Utensils and Equipment	cos	R	WT
28		Vat Wat	er and	ed eggs used wher fice from approve	d source		0	8	2	4	5 1				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30		D Vari UT	ance		lized processing metho emperature Control	25	0	0	1	4	6	o v	Varewa	shin	g facilities, installed, maintained, used, test strips	0	0	1
31	7	Prop		oling methods use	d; adequate equipment	for temperature	0	0	2	4	_	O N UT	lonfoo	5-con	tact surfaces clean Physical Facilities	0	0	1
32		D Plan	t food	properly cooked f				0	1	4	8 0	O H			water available; adequate pressure	0		2
33 34	_			thawing methods eters provided and			0		1	49					talled; proper backflow devices waste water properly disposed	0	0	2
		UT			d identification		-			5	_				s: properly constructed, supplied, cleaned	0	0	1
35		D Foor	d prop		al container; required re of Food Contaminati		0	0	1	5			-		use properly disposed; facilities maintained ities installed, maintained, and clean	0	0	1
	10							0	2	5	_	-			ntilation and lighting; designated areas used	_	ō	1
36	10		cts, ro	dents, and animal	s not present		0									0		
36 37	4) Inse			is not present ring food preparation, st	orage & display	0 0	0	1		0	υт			Administrative items	0		
37	0	D Inse D Coni D Pers	tamin ional o	ation prevented du cleanliness	ring food preparation, st	orage & display	0	0 0	1	54	5	0			nit posted			0
37		Conf Conf Pers Wip	tamina ional o ng cic	ation prevented du	ring food preparation, st and stored	orage & display	0	0 0 0	1		5	0				0		0 WT
37 38 39 40		D Inse D Con D Pers D Wip D Was	tamini ional o ng cic hing f	ation prevented du cleanliness oths; property used fruits and vegetable Prope	ring food preparation, st and stored es or Use of Utensils	orage & display	0000	0 0 0	1 1 1	54	5		lost re	cent	nit posted Inspection posted Compliance Status Non-Smokers Protection Act	O O YES	0 0 N0	0 WT
37 38 39 40 41 41 42		D Inse D Con D Pers D Wip D Was UT D In-ut D Uter	tamini ional (ng clo hing f hing f se ute isils, c	ation prevented du cleanliness ths: properly used fruits and vegetable Prope nsils; properly stor equipment and line	ring food preparation, st and stored es or Use of Utensils ed ns; properly stored, drie	d, handled	0 0 0 0	0 0 0 0	1 1 1 1 1 1 1	5	5		lost re omplia	ance o pro	it posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O O YES	0 0 200 2000	0 WT 0
37 38 39 40 41		D Inse D Con D Pers D Wip D Was UT D In-u D Uter D Sing	tamini onal (ng clo hing f se ute sils, e le-use	ation prevented du cleanliness ths: properly used fruits and vegetable Prope nsils; properly stor equipment and line	ring food preparation, st and stored es er Use of Utensils ed	d, handled	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5		lost re omplia	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O O YES	0 0 200 2000	_
37 38 39 40 41 42 43 44 Falture		D Inse D Con D Pers D Wip D Was UT D In-ut D In-ut D In-ut D Sing D Glov	tamini onal o ng clo hing f se ute sils, o le-use ves us y viol	ation prevented du cleanliness oths, properly used fruits and vegetabli Prope insils; properly stor equipment and line e/single-service and red properly ations of risk factor	ring food preparation, st and stored es or Use of Utensils ed ns; properly stored, drie ticles; properly stored, un items within ten (10) days	d, handled sed		0 0 0 0 0 0 0	1 1 1 1 1 1 1 1	50 50 50	5 0 5 0 7 8 9	D C D M	iost re iompli obacc tobac	ance o pro co pro	it posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O VES X O O		0 r food
37 38 39 40 41 42 43 44 Failure service manner		D Inse D Con D Pers D Wip D Was UT D In-ut D In-ut D Sing D Glov	tamini onal o ng clo hing f hing f se ute sils, o le-use ves us ves us ves us	ation prevented du cleanliness oths; properly used fruits and vegetabil Prepa insils; properly store equipment and line a/single-service art sed properly ations of risk factor init, items identified a recent inspection re	ring food preparation, st and stored es or Use of Utensils ed ns; properly stored, drie ticles; properly stored, un terms within ten (10) days as constituting imminent h	d, handled sed may result in susper ealth hazards shall b ner. You have the rig			1 1 1 1 1 1 1 1 1 1	50 50 50 50 50	5 0 6 0 7 8 9 9		Complia Obacci tobacci nent per	ance o pro co pro	it posted inspection posted Compliance Status Non-Smokers Protection Act 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 re-	O VES X O O	0 20 20 0000	0 r food
37 38 39 40 41 42 43 44 Failure service manner		D Inse D Con D Pers D Wip D Was UT D In-ut D In-ut D Sing D Glov	tamini onal o ng clo hing f hing f se ute sils, o le-use ves us ves us ves us	ation prevented du cleanliness oths; properly used fruits and vegetabil Prepa insils; properly store equipment and line a/single-service art sed properly ations of risk factor init, items identified a recent inspection re	ring food preparation, st and stored es or Use of Utensils ed ns; properly stored, drie ticles; properly stored, un items within ten (10) days as constituting imminent h port in a conspicuous man	d, handled sed may result in susper ealth hazards shall b ner. You have the rig	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	O O O O O O O O O O O O O O O O O O O	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	50 50 50 50 50	5 0 6 0 7 8 9 9		Complia Obacci tobacci nent per	ance o pro co pro	It posted Inspection posted Compliance Status Non-Smokers Protection Act 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 re- a. You are required to post the food service establishment per	O VES X O O		0 r food icuous of this
37 38 39 40 41 42 43 44 Failure service manner report.		D Inse D Con D Pers D Wip D Was UT D In-ut D Uter D Sing D Glov errect an blishmer post the A sectio	tamini onal o ng clo hing f se ute sits, o le-use ves us ves us ves us ves us	ation prevented du cleanliness oths; properly used fruits and vegetabil Prepa insils; properly store equipment and line a/single-service art sed properly ations of risk factor init, items identified a recent inspection re	ring food preparation, st and stored es or Use of Utensils ed ns; properly stored, drie ticles; properly stored, un items within ten (10) days as constituting imminent h port in a conspicuous man	d, handled sed may result in susper salth hazards shall b ner. You have the rig 11, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	54 54 54 54 54 54 54 54 54 54 54 54 54 5	7 8 9 e est		iost re iompli obacc tobac tobac s shall is repo	cent o pro co pro co pro co pro to pro	It posted Inspection posted Compliance Status Non-Smokers Protection Act 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 re- a. You are required to post the food service establishment per	O VES O O O O O		0 r food icuous of this
37 38 39 40 41 42 43 44 Failure service manner report.		D Inse D Con D Pers D Wip D Was UT D In-ut D Uter D Sing D Glov errect an blishmer post the A sectio	tamini onal o ng clo hing f se ute sits, o le-use ves us ves us ves us ves us	ation prevented du cleanliness this; properly used fruits and vegetable Prope nsils; properly stor equipment and line e/single-service an ved properly ations of risk factor nit. Items identified i recent inspection re 14-703, 68-14-705, 68	ring food preparation, st and stored es or Use of Utensils ed ns; properly stored, drie icles; properly stored, un items within ten (10) days as constituting imminent h port in a conspicuous man -14-708, 68-14-709, 68-14-7	d, handled sed may result in susper earth hazards shall b earth hazards shall b int, You hazards shall b oath haza			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	54 55 55 55 55 55 55 55 55 55 55 55 55 5	5 5 7 8 9 9	D C T T	Complia obacc tobacc tobac tobac tobac	ent o pro co pro co pro co pri t by f	It posted Inspection posted Compliance Status Non-Smokers Protection Act 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 re- . You are required to post the food service establishment per ling a written request with the Commissioner within ten (10) d	O VES O O O O O		0 r food cuous of this 2023

PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mo	nth at the county health department.	RDA 62
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	nor of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tai Chi Bubble Tea (Downtown) Establishment Number #: 605259015

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

I	Equipment l'emperature	
	Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit
Tuna	Cold Holding	41
Salmon	Cold Holding	41
Shrimp	Cold Holding	41
Tofu	Cold Holding	41

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tai Chi Bubble Tea (Downtown) Establishment Number: 605259015

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Tuna, salmon and shrimp temped at 41°F. Advised PIC to keep an eye on the temperature an 21: 22: 23: 24: 25: 26: All toxic spray bottles now labeled and stored properly. 27: 57: 58:	
1.	
2.	
0.	
7. 9.	
0. Q.	
5. 10 [.]	
11.	
12.	
12.	
17:	
15:	
16	
10. 17 [.]	
18.	
19.	
20: Tuna, salmon and shrimn temped at 41°F. Advised PIC to keep an eve on the temperature an	d add ice as needed
21.	
22.	
23	
24	
25:	
26. All toxic spray bottles now labeled and stored properly.	
27:	
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: Tai Chi Bubble Tea (Downtown) Establishment Number: 605259015

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Tai Chi Bubble Tea (Downtown) Establishment Number #: 605259015

Sources		
Source Type:	Source:	

Additional Comments