### 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.		_	
			<b>as</b> 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 <b>Prope</b>	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 <b>Prope</b> nsils; properly stor equipment and line	ring food preparation, st and stored es <b>or Use of Utensils</b> 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 <b>Prope</b> nsils; properly stor equipment and line	ring food preparation, st and stored es <b>er Use of Utensils</b> 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 <b>Prope</b> insils; properly stor equipment and line e/single-service and red properly ations of risk factor	ring food preparation, st and stored es <b>or Use of Utensils</b> 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 <b>Prepa</b> 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 <b>or Use of Utensils</b> 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 <b>Prepa</b> 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 <b>or Use of Utensils</b> 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 <b>Prepa</b> 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 <b>or Use of Utensils</b> 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 <b>Prope</b> 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 <b>or Use of Utensils</b> 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 <sup>.</sup>	
11.	
12.	
12.	
17:	
15:	
16	
10. 17 <sup>.</sup>	
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