

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 80

COS R W

O Farmer's Market Food Unit Asian Flavor Restaurant Permanent O Mobile Establishment Name Type of Establishment 4839 Hwy 58 O Temporary O Seasonal Address Chattanooga Time in 12:50 PM AM/PM Time out 01:40: PM AM/PM City 11/18/2021 Establishment # 605257574 Embargoed 0 Inspection Date **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Follow-up Required

04

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

status (IN, OUT, HA, HO) for each numb

10	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=cc	rrecte	d on-si	te duri	ing ins	pection Rerepeat		
					Compliance Status	cos	R	WT						Compliance Sta		
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO	Cooking and Reheating		
_	6=2	_		_	Person in charge present, demonstrates knowledge, and	1			ш	""	00.			Control For Sa		
1	×	0			performs duties	0	0	5	16	0	0	0	文	Proper cooking time and ter		
	IN	OUT	NA	NO	Employee Health				17	0	0	0	200	Proper reheating procedure		
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	Ι.	ΙГ					Cooling and Holding, D		
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	a Public H		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and ten		
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		1	0	0	0	Proper hot holding temperal		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20	125	0	0		Proper cold holding tempera		
	IN	OUT	NA	NO	Preventing Contamination by Hands				21		0	0	0	Proper date marking and di-		
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	0	鋖	Time as a public health con		
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	Ľ		_	_	_		
•	-				alternate procedures followed	_				IN	OUT	NA	NO	Consume		
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0		Consumer advisory provide		
		OUT	NA	NO			_	_		1 .	_	-		food		
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Suscept		
10	0	0	0		Food received at proper temperature	0	0	] _ [	24	0	0	320		Pasteurized foods used; pro		
11	×	0			Food in good condition, safe, and unadulterated	0	0	] 5	Ľ		Ľ	000		rasieurzeu ioods useu, pro		
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	Che		
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: approved a		
13	黛	0	0		Food separated and protected	0	0	4	20	襄	0			Toxic substances properly i		
14			0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with		
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, HACCP plan		

О3

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT			Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	100	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

e

pecti	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	黨	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hearing regten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

11/18/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist 11/18/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

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



#### Establishment Information

Establishment Name: Asian Flavor Restaurant

Establishment Number #: |605257574

### 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)						
CL dishwasher	CL	50							

Equipment Temperature	
Description	Temperature ( Fahrenheit)
Walk in cooler	38
Low boy	37

Food Temperature		I= 1
Description	State of Food	Temperature (Fahrenheit
Sweet and sour chicken (low boy)	Cold Holding	38
Raw beef (low boy)	Cold Holding	38
Noodles (walk in cooler)	Cold Holding	38
Chicken (low boy)	Cold Holding	38
Noodles (low boy)	Cold Holding	39
White rice (rice cooker)	Hot Holding	157
Brown rice (rice cooker)	Hot Holding	162
Won ton soup	Hot Holding	158
Egg roll (walk in cooler)	Cold Holding	38
Cut leafy greens (walk in cooler)	Cold Holding	39

Observed Violations
·
Total # 5 Repeated # 0  33: Raw frozen shrimp thawing in stagnant water. Frozen TCS foods must be thawed under running water, in a cold holding unit, or cooked frozen.  35: Multiple ground ingredients stored in plastic bins not labeled. Ground ingredients not in original packaging must be labeled for identification.  47: Area around woks and fryers dirty.  49: Triple sink in rear of facility leaking into plastic container when sink is off. Leak is constant.  53: Wall around trip sink dirty.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Asian Flavor Restaurant

Establishment Number: 605257574

#### 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: 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: Food from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (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: (NO) Time as a public health control is not being used during the inspection.
- 23: Advisory located 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.

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

Establishment Name: Asian Flavor Restaurant	
Establishment Number: 605257574	
Comments/Other Observations (cont'd)	
A 1.000 1.0	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor	11 11 11 11 11 11 11 11 11 11 11 11 11			
	sian Flavor Restaurant			
Establishment Number #:	605257574			
Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	A&D	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			