



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: Tokyo of Chattanooga
Address: 1120 Houston St. Suite-150
City: Chattanooga
Inspection Date: 11/15/2021
Establishment #: 605248832
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 136

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 11/15/2021
Signature of Environmental Health Specialist: [Signature] Date: 11/15/2021



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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) |
|---------------|----------------|-----|---------------------------|
| *Dish Machine | Chlorine | 0 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|------------------------------------|---------------------------|
| All refrigeration @ 41°F or below. | |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|---------------------|---------------|---------------------------|
| Tofu | Cold Holding | 39 |
| Shrimp | Cold Holding | 39 |
| Tuna | Cold Holding | 34 |
| Salmon (sushi case) | Cold Holding | 39 |
| Salmon (walk in) | Cold Holding | 36 |
| *Fried Rice | Hot Holding | 127 |
| Cream Cheese | Cold Holding | 37 |
| Crab | Cold Holding | 41 |

Observed Violations

Total # 9

Repeated # 0

- 14: Sanitizer at dish machine 0 ppm chlorine. Re-primed dish machine and sanitizer reading was >200 ppm chlorine. Have unit serviced as needed to provide appropriate [] of sanitizer.
- 19: Fried rice holding at 127°F at wait station. Must be held at 135°F or above.
- 22: Time not properly recorded for Sushi Rice held under time control according to written policy.
- 33: Frozen, TCS foods thawing at room temperature.
- 39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
- 41: In use utensils stored in standing water.
- 46: Dish machine dirty inside. Adequate drain boards not provided for triple sink.
- 47: Some non-food contact surfaces dirty.
- 53: Walls/floors dirty behind/underneath equipment. Walls around triple sink not easily cleanable.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: (NO) Did not observe situation that required handwashing at time of inspection.
- 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 products obtained from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 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.
- 20: (IN)TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Approved sources noted

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments