

Establishment Name

Address

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 48

O Farmer's Market Food Unit Chang's Bubble Tea Cafe Permanent O Mobile Type of Establishment 8095 Macon Rd., STE 107 O Temporary O Seasonal

Cordova Time in 01:30 PM AM / PM Time out 02:10: PM AM / PM City

04/28/2022 Establishment # 605180935 Embargoed 00 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

117	IN-in compliance				OUT=not in compliance NA=not applicable NO=not observed			C	
					Compliance Status	COS	R	WT	
	IN	OUT	NA	NO	Supervision				
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				
2	ЭK	0			Management and food employee awareness; reporting	0	0		
3	寒	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hyglenic Practices				
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	黨	0		0	Hands clean and properly washed	0	0		
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	
Ť	IN	OUT	NA	NO	Approved Source	Ť	_	-	
9	窓	0		_	Food obtained from approved source	0	0	$\overline{}$	
10	0	0	0	38	Food received at proper temperature	0	0	1	
11	0	×			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	0	凝	0		Food separated and protected	0	0	4	
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20		LØ	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		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

级 Yes O No

### ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	<b>X</b>	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	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	r
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43			0	0	r
44		Gloves used properly	0	O	_

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	麗	Food and norifood-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	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
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	0	100	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

04/28/2022

04/28/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

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



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Establishment Name: Chang's Bubble Tea Cafe
Establishment Number #: |605180935

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)				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	80				
Display coolers	33				

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Raw shrimp	Cold Holding	47		
Chicken	Cold Holding	45		

Observed Violations	
Total # 14	_
Repeated # ()	_
11: Food items observed uncovered inside walk in refrigerator	
13: Food items observed stored on the floor in walk in freezer	
Raw foods stored above ready to eat foods	
Onions observed stored on the floor inside of walk in refrigerator	
14: Ice machine needs cleaning	
20: Food items temped in prep cooler not reach proper cold holding temperature	<del>)</del> S
21: Expired milk observed in walk in refrigerator	
31: Prep cooler does not pertain adequate temperature control	
34: Working thermometers needed inside walk in refrigerator and freezer	
35: Squeeze bottles need labeling	
37: Improper food storage	
42: Broom improperly stored	
45: Exterior of squeeze bottles need labeling	
Interior and exterior of prep cooler needs cleaning	
Prep cooler not in good repair	
Exterior of cooking equipment needs cleaning	
Stove top needs cleaning	
47: Ice build up inside walk in freezer Shelves in walk in refrigerator needs cleaning and is rusty	
Shelves above prep table needs cleaning	
Ventilation hood needs cleaning	
53: Floor behind and under equipment needs cleaning	
Storage room should be maintained and clean	
54: Ceiling vents need cleaning	
Light fixture not in good repair	
Light fixture flot in good repair	

<sup>\*\*\*</sup>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: Chang's Bubble Tea Cafe	
Establishment Number: 605180935	
The same as the could be assessed and any other in	
Comments/Other Observations	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: Fresh foods	
<b>2</b> :	
<b>3</b> :	
<b>4</b> :	
<b>[</b> 5:	
<u>6</u> :	
/: 2	
8:	
9: Fresh foods	
Systo	
Restaurant depot	
12.	
15·	
16·	
10: 12: 15: 16: 17: 18: 19: 22: 23: 24: 25: 26: 27: 57:	
18 <sup>.</sup>	
19:	
22:	
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24:	
25:	
26:	
27:	
57:	
58:	

Additional	Comments

See last page for additional comments.

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

<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: Chang's Bubble Tea Cafe Establishment Number: 605180935	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

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Sources	7	
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Additional Comments		