

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit China Experience Remanent O Mobile Establishment Name Type of Establishment 2100 Hamilton Place Blvd Unit 306 O Temporary O Seasonal

Chattanooga Time in 11:42: AM AM / PM Time out 12:30: PM City 05/13/2021 Establishment # 605258922 Embargoed 25 Inspection Date

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 0 Risk Category **O**3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for ea

- 12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed										pection R=repeat (violation of the same code provis											
	Compliance Status					COS	OS R WT Compliance Status				Compliance Status											
	IN	оит	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature								
1	200	0			Person in charge present, demonstrates knowledge, and	0	0	5	1.0	100		_		Control For Safety (TCS) Foods								
	-	OUT			performs duties	-				凝	o	0	_	Proper cooking time and temperatures								
-		_	NA	NO	Employee Health	0.101		17	0	0	0	為	Proper reheating procedures for hot holding									
Ľ	Ж	0			Management and food employee awareness; reporting	0				IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as								
3	黑	0			Proper use of restriction and exclusion	0	0 0 1				001	160	110	a Public Health Control								
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	X	0	0	Proper cooling time and temperature								
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1	0	0		Proper hot holding temperatures								
5	黨	0			No discharge from eyes, nose, and mouth	0 0		ů	20		0	0		Proper cold holding temperatures								
	IN	OUT	NA	NO	Proventing Contamination by Hands			21	*	0	0	0	Proper date marking and disposition									
6	100	0		0	Hands clean and properly washed	0	0 0		22	22 0	0	×	0	Time as a public health control: procedures and records								
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5														
Ŀ	-		ŭ	_	alternate procedures followed	_				IN	OUT	NA	_	Consumer Advisory								
8	-	0		LIN	Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥l	M		Consumer advisory provided for raw and undercooked								
	_	_	NA	NO	Approved Source			_	1	_	-		-	food								
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations								
10		0	0	S K	Food received at proper temperature	0	0	١. ١	24	0	l٥l	333		Pasteurized foods used; prohibited foods not offered								
11	×	0	\perp		Food in good condition, safe, and unadulterated	0	0	5	1	_	Ľ	-		r asicariza robas asica, prominica robas riot orierea								
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals								
			NA	NO	Protection from Contamination												25		0	X		Food additives: approved and properly used
13	黛	0	0		Food separated and protected	0	0 0 4		26	窦	0			Toxic substances properly identified, stored, used								
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures								
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan								

GOOD RETAIL PRACTICES												
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status COS R W] [Compliance Status			COS	R	WT
	OUT	Safe Food and Water				10	OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	О	1	1 [45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L	40 0		constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1) [46 O Warewa		Warewashing facilities, installed, maintained, used, test strips		0	4
	OUT	Food Temperature Control				3 L			warewashing lacinoes, installed, maintained, dised, test sorps	0	_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 Г	47 O	Nonfood-contact surfaces clean	0	0	1	
31	١٠	control	١٠	١٩	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t	51 O Toilet facilities: properly constructed, supplied, cleaned		ō	ō	1	
35	0	Food properly labeled; original container; required records available	6	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	o	ō	1
-	OUT	Prevention of Feed Contamination	-		_	4 1			Objection for little installed maintained and slope	0	0	1
	001	Prevention of reed Communication	-	_	_	4 6	53		Physical facilities installed, maintained, and clean	-	9	1
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0
39	188	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40		Washing fruits and vegetables	0	0	1	1 [YES	NO	WT	
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 [57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1] [59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	ם כ						

ten (10) days of the date of th

05/13/2021 Date Signature of Environmental Health Specialist Signature of Person In Charge

05/13/2021 Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishmen	t lest	וו מעליב ניייים מי

Establishment Name: China Experience Establishment Number ≠: 605258922

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)				
Triple sink	Chlorine	100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Fried rice	Hot Holding	145
Mushroom chicken	Hot Holding	150
Orange chicken	Hot Holding	150
Egg rolls	Hot Holding	150
Broccoli chickeN	Hot Holding	150
Raw chicken	Cold Holding	40
Noodles	Cold Holding	40
Raw beef	Cold Holding	40
Fried chicken	Cold Holding	52

Observed Violations
Total # 3
Repeated # ()
18: Fried chicken cooked yesterday at 52. Revised proper cooling methods with
PIC. PIC threw out 25 lbs of chicken.
39: Wiping cloths stored in working areas.
49: Back handsink leaking.
To: Basic Haridon in Touring.

[&]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: China Experience
Establishment Number: 605258922

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Proper 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: GFS foods
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: China Experience	
Establishment Number: 605258922	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information		
Establishment Name: China Experience		
Establishment Number #: 605258922		
COCCOCCE		
Sources		1
Source Type: Food	Source:	GFS
Source Type:	Source:	
Additional Comments		