# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Est	abis	hmen	t Nar		Kim Chai									O Fermer's Market Food Unit ent © Permanent O Mobile			
Add	iress				3307 Summer				_	Typ	xe of t	Establ	ishme	O Temporary O Seasonal			
City					Memphis	. 11	•4	<u>0</u> A	M			т. т.		12:40:PM AM/PM			
					10/18/2022 Establishment # 60512673	_				-			meo	<u>12.10.111</u> AM/PM			
		n Da					_		Emba		d U			L		_	
Puŋ	pose	of In	spect	tion	Routine O Follow-up O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other		<b>F</b> 0	
Risi	k Cat	legon		Facto	O1 X2 O3 ors are food preparation practices and employee	hake	win	04	-		-			up Required 🛍 Yes O No Number of S		50	
					ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS R												
IN	⊨in o	ompli		199101	OUT=not in compliance NA=not applicable NO=not observ		Red in							pection R*repeat (violation of the same code provis			
_		_	_	_	Compliance Status		R	WT	Ē					Compliance Status		R	WT
		-	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		阖	0	0		Proper cooking time and temperatures	0	0	5
2	26		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX		NA	NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0 家	8	0		Proper cooling time and temperature Proper hot holding temperatures	0	2	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX		NA		Preventing Contamination by Hands Hands clean and properly washed	0	0				12	0	-	Proper date marking and disposition	0	0	
0 7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	6	6	5	22	0	0	0	邕	Time as a public health control: procedures and records	0	0	
4		0	•	~	alternate procedures followed Handwashing sinks properly supplied and accessible		6	4		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source				23	0	0	簒		food	0	0	4
	8		0		Food obtained from approved source Food received at proper temperature	0	00			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	×	ŏ	0	25	Food in good condition, safe, and unadulterated	10		5	24	X	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
				NO	Protection from Contamination				25	0	0	X	<del>, _</del>	Food additives: approved and properly used	0	0	5
		<b>0</b> 溪			Food separated and protected Food-contact surfaces: cleaned and sanitized		8	4	26	<u>実</u> IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	12	_	-	1	Proper disposition of unsafe food, returned food not re-	-	0	-	27	0	-	100	110	Compliance with variance, specialized process, and	0	0	
	~	~			served	<u> </u>	<b>ا</b>	- I	1.	Ŭ	Ŭ	120		HACCP plan	- <b>u</b>	<b>U</b>	·
				_	and Y to M		· · ·		_								
				Goo	d Retail Practices are preventive measures to c	ontro	l the	e intr	oduc	tion	ofp	atho	geni	, chemicals, and physical objects into foods.	_		
					d Retail Practices are preventive measures to c	GOO	DR	ETA	L PR	ACT	ICE		geni				
					d Retail Practices are preventive measures to co	GOO icted o	D R	during	L PR	ACT	ICE		gen	R-repeat (violation of the same code provision)	cos	R	WT
		OUT		00	d Retail Practices are preventive measures to contract in compliance COS-come Compliance Status Safe Food and Water	cted o COS	n-site R	during WT	L PR	AC ction	ICES UT	5		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
	18	ол О		ou	d Retail Practices are preventive measures to content in compliance COS-come Compliance Status Safe Food and Water Id eggs used where required	cted o COS	R	arr. during WT	L PR	ction	ICE S	ood a	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	cos O	R	WT
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3	19 10		Wate Varia	OU eurize er and ance o	d Retail Practices are preventive measures to contract in compliance COS=come Compliance Status Safe Feed and Water Id eggs used where required lice from approved source Intraction of the specialized processing methods. Feed Temperature Control	COS COS O O	R O O	41/A during WT	44	AG ction 5 () 5 ()	NUT KUT KE F	ood a onstru Varew	nd no ucted,	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	
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2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4	29 i0 i1 i2 i3 i3 i4 i5 i6 i6 i7 i8 i9 i0 i0 i1 i2 i3 i4 i4 i2 i3 i4 i4 i2 i3 i4 i4 i2 i3 i4 i4 i2 i3 i4 i4 i2 i3 i4 i4 i2 i3 i4 i4 i5 i6 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i8 i7 i7 i7 i8 i7 i7 i7 i7 i7 i7 i7 i7 i7 i7		Wate Varia Prop contr Plant Appr Ther Food Cont Pers Cont Pers Vipi Vas Uten Sing Glov	OU eurace ance o rance or or or or or or or or or or or or or	d Retail Practices are preventive measures to compliance         COS=com           Compliance Status         Safe Food and Water           d eggs used where required         Dice from approved source           ice from approved source         Direct Temperature Control           bling methods used; adequate equipment for temperature         Properly cooked for hot holding           properly cooked for hot holding         thawing methods used           eters provided and accurate         Food Identification           erly labeled; original container; required records available         Prevention of Food Contamination           dents, and animals not present         ation prevented during food preparation, storage & display           deanliness         this; properly used and stored           ruts and vegetables         Proper Use of Utensils           msils; properly stored         quipment and linens; properly stored, dried, handled           visingle-service articles; properly stored, used         ed properly           tions of risk factor items within ten (10) days may result in suspection report in a conspicuous manner. You have the risk toro; de-t4-708, de-t4-709, de-t4-715, de-t4-7			4 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 55 55 55 55 55 55 55 55 5	A (1) ction Ction C S S S S S S S S S S S S S		ood a onstru Varew lonfoo olet fi Sarbaş olet fi Sarbaş olet fi Sarbaş olet fi Sarbaş olet fi Sarbaş olet fi Sarbaş olet fi Sarbaş	nd nc icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci ate ve t permit accent co pro co pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items hit posted inspection posted Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days			1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 62
PH-2207 (Nev. 6-10)	Please call (	) 9012229200	to sign-up for a class.	ALA 62

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



#### Establishment Information

Establishment Name: Kim Chai Establishment Number #: 605126731

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)						
Three compartment sink	Chlorine								

quipment l'emperature						
Description	Temperature (Fahrenheit)					
Prep cooler	38					
Chest Freezer	0					

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Chicken	Cold Holding	42		
Beef	Cold Holding	42		
Shrimp	Cold Holding	42		
Fried Rice	Hot Holding	145		
Sweet and sour sauce	Hot Holding	145		

#### Observed Violations

Total # 11 Repeated # ()

- 14: Black build inside of ice machine
- 18: TCS Foods observed not cooling properly
- 21: No date marking on food being held for 24 hrs
- 34: No thermometer observed in chest freezer (rear storage)
- 35: No labels on foods stored in bags
- 37: Food uncover in chest freezer
- 38: Employees not wearing proper hair restraints while prepping food
- 39: Wiping cloths improperly stored on prep table
- 45: Ice build up inside of chest freezer
- 46: No chlorine test strips
- 53: Stained walls, floor, and ceiling

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



# Establishment Information

Establishment Name: Kim Chai

Establishment Number : 605126731

Comments/Other Observations	 		

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: Kim Chai

Establishment Number: 605126731

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: Kim Chai

Establishment Number #: 605126731

Sources				
Source Type:	Food	Source:	KTS Trading	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			
Hientien58@gmail.	com			
*Left Safe Food Do	nation brochure *			