

Purpose of Inspection

KRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit China Gourmet Permanent O Mobile Establishment Name Type of Establishment 321 Browns Ferry Rd Ste A1

O Complaint

O Temporary O Seasonal Chattanooga Time in 12:30 PM AM / PM Time out 01:15: PM AM / PM

02/14/2022 Establishment # 605214769 Embargoed 0 Inspection Date

O Follow-up

Risk Category **O**3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

11	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ing ins	spection
					Compliance Status	COS	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Coo
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	40	Proper
	IN	OUT	NA	NO	Employee Health		_	ш	17	ŏ	ŏ	ŏ	8	Proper
2	NC.	0	101		Management and food employee awareness; reporting	0	0	$\overline{}$	H	Ť	Ŭ	Ť	-	Cooli
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Coon
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	200	0	0	0	Proper
5	*	0		0	No discharge from eyes, nose, and mouth	ō	0	l ° l	20	24	0	0		Proper
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper
6	200	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time a
7	900	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11110 0
Ŀ	-	_			alternate procedures followed	_	_	ш		IN	OUT	NA	NO	
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	38		Consu
		OUT	NA	NO	Approved Source	-		-	-	_				food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	×	0	0	0	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteu
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_		(40)		rasicu
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food a
13	黛	0	0		Food separated and protected	0	0	4	26	0	滋			Toxic s
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	С
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compli

					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	٠
	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	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	100			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

the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	誕	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	200	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	- 4

pect	MI.	R-repeat (violation of the same code provision		-	1.4.07
		Compliance Status	cos	к	W
	OUT	Utensils and Equipment	\perp		_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	200	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		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	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing reg 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

02/14/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

02/14/2022 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



Establishment Information

Establishment Name: China Gourmet
Establishment Number #: [605214769]

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	50					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below. Product temperatures taken from						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sweet & Sour Chicken	Cold Holding	37
General Tso Chicken	Cold Holding	38
Pork	Cold Holding	38
Chicken	Cold Holding	38
Steamed Rice	Hot Holding	167
Fried Rice	Hot Holding	163
Eggs	Cold Holding	39

Observed Violations
Total # 13
Repeated # 0
26: Toxic cleaning items not properly labeled/identified. (COS).
34: No thermometer provided in chest freezer unit.
37: Uncovered/unprotected food products noted in walk in cooler unit.
41: In use utensils stored in standing water.
42: Clean dishes stored on dirty surfaces.
43: Single service products stored on floor. Must be 6" off floor.
45: Chest freezer lid in poor repair. Shelving in poor repair in walk in cooler unit.
46: Stopper mechanism inpoor repair at triple sink. Sanitizing compartment not
holding water as needed to properly sanitize dishes/utensils.
47: Numerous non food contact surfaces dirty.
50: Mop (greywater) disposed of on ground outside back door. Must dispose
greywater Down sanitary sewer/dedicated mop sink.
52: Garbage/refuse area dirty. Recommend pressure wash area as needed to
remove build up of soiled areas.
53: Floors dirty behind/underneath equipment.
54: Designated areas not provided for personal items.

^{***}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 Gourmet
Establishment Number: 605214769

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.
- 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: (IN) All food received was in good condition and at the proper temperature.
- 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: (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: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 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.
- 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.
- 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.

Additional Comments

See last page for additional comments.

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

^{***}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 Gourmet	
Establishment Number: 605214769	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: China Gourmet							
Establishment Number #: 605214769							
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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							