

Purpose of Inspection

KRoutine

O Follow-up

O Complaint

О3

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

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O Farmer's Market Food Unit Forbidden City Remanent O Mobile Establishment Name Type of Establishment 2273 Gunbarrel Rd. O Temporary O Seasonal Address Chattanooga Time in 01:50 PM AM/PM Time out 02:45; PM AM/PM City 04/21/2023 Establishment # 605215299 Embargoed 0 Inspection Date

Number of Seats 298 Risk Category Follow-up Required 级 Yes O No

04

O Preliminary

O Consultation/Other

- 11	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=cc	rrecte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code provis	io
\Box					Compliance Status	cos	R	WT	L					Compliance Status	ľ
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	I
E	. 60			Person in charge present, demonstrates knowledge, and					1111	001	-	- NO	Control For Safety (TCS) Foods	ı	
l٦	氮	0			performs duties	0	0	5	16	0	0	0	寒	Proper cooking time and temperatures	T
	IN	OUT	NA	NO	Employee Health				17	0	0	0	323	Proper reheating procedures for hot holding	Τ
2	DK.	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as	Π
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature	Т
4	X	0			Proper eating, tasting, drinking, or tobacco use	0		5	15	1	0	0	0	Proper hot holding temperatures	Т
5	*	0			No discharge from eyes, nose, and mouth	0	0	ů	20		×	0		Proper cold holding temperatures	Τ
		OUT	NA	NO	Proventing Contamination by Hands				21	X	0	0	0	Proper date marking and disposition	Ι
6	黨	0		0	Hands clean and properly washed	0	0		22	100	0	0	0	Time as a public health control: procedures and records	ı
۱,	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5		-					1
L	-	-	_		alternate procedures followed			-	\vdash	IN	OUT	NA	NO	Consumer Advisory	4
8	55	OUT	NA	NDS.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	実	0	0		Consumer advisory provided for raw and undercooked	ı
١ <u>ـ</u>		_	NA.	NO		_		_	ь	IN	ОИТ	NA	NO	food Highly Susceptible Populations	÷
9	200	0	_	-	Food obtained from approved source	0	0		\vdash	IN	001	NA	NO	righty Susceptible Populations	4
10	_	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	333		Pasteurized foods used; prohibited foods not offered	ı
11	×				Required records available: shell stock tags, parasite			*	\vdash	-		-			÷
12	0-0	0	0	0	destruction	0	0			IN	OUT	NA	NO	Chemicals	ı
		OUT		NO	Protection from Contamination				25		0	- XK		Food additives: approved and properly used	Ι
13	0		0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used	Τ
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	Γ
15	×	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	Ī

			GO	D R	ч.	WL.	PRAC	ПE				
		OUT=not in compliance COS=corre					spectio	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS R WT) [Compliance Status	COS	R	WT	
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 Г	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29		Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30	0	Variance obtained for specialized processing methods	0	0	1	1 F	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				1 L	40	•	yvarewasining racinoes, installed, maintained, dised, test surps	_		'
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 Г	47	200	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	Ιħ		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 ľ	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	ō	Approved thawing methods used	ō	ō	1	1 h	49	Ō	Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	1 1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 h	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2][54	×	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1 [OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1Г	55	0	Current permit posted	0	ा	0
39	188	Wiping cloths; properly used and stored	0	0	1	1 t	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1 h			Non-Smokers Protection Act		_	
41	120	In-use utensils; properly stored	0	0	1	1 f	57		Compliance with TN Non-Smoker Protection Act	3%	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1 [58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0			1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 -						

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

04/21/2023 04/21/2023 Date Signature of Environment Date Signature of Person In Charge

**** 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: Forbidden City
Establishment Number #: 605215299

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 (Fahrenhelt)					
Dish machine	Chlorine	0						

Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Grilled chicken	Cold Holding	40
Raw chicken	Cold Holding	40
Egg roll	Cold Holding	40
White rice	Hot Holding	150
Raw beef in walk in cooler	Cold Holding	40
Cooked shrimp in walk in cooler #2	Cold Holding	39
Raw shrimp	Cold Holding	40
Lo mein noodles	Cold Holding	40
*Lo mein noodles	Cold Holding	50
*cut leafy greens	Cold Holding	50
*raw beef	Cold Holding	50
Cut melons	Cold Holding	40
Fried rice	Hot Holding	150
Egg drop soup	Hot Holding	145
Hibachi chicken	Hot Holding	154

Observed Violations
Total # 8
Repeated # ()
13: Container of raw shrimp stored directly on top of produce in reach-in cooler behind grill.
14: No sanitizer at dish machine. Directed to use triple sink until dish machine is repaired.
20: Cooler holding TCS foods at hibachi line at 50 degrees F. Must be 41 degrees F or less.
39: Wet wiping cloth stored on counter top. 41: Rice scoop stored in standing water.
47: Shelving dirty in walk in cooler.
54: Poor lighting in walk in cooler by dry storage.
54: Employee beverage stored in reach-in cooler above food products.
34. Employee beverage stored in reaching cooler above rood products.

[&]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: Forbidden City
Establishment Number: 605215299

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: 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: Food obtained from approved source.
- 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
- 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: Proper hot holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper TILT observed with sushi rice.
- 23: Consumer advisory located.
- 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: Forbidden City	
Establishment Number: 605215299	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
oce hast page for additional comments.	

Establishment Information Establishment Name: Forbidden City Establishment Number #: 605215299 Sources Source Type: Food Source: Gordon, EZ Food Service, First Source Type: Water Source: Public Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**