

Inspection Date

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit China Gourmet Remanent O Mobile Establishment Name Type of Establishment 321 Browns Ferry Rd Ste A1 O Temporary O Seasonal Address Chattanooga Time in 12:00 PM AM / PM Time out 12:30: PM AM / PM City

08/20/2020 Establishment # 605214769 Embargoed 0

О3

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

Number of Seats 0

Follow-up Required

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 12 | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CX |     |    |    |   |   |   |        |
|----|---|-----|----|----|---|---|---|--------|
|    | Compliance Status   |     |    |    |   |   |   | WT     |
|    | IN  | OUT | NA | NO | Supervision   |   |   |        |
| 1  | 氮   | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  |   | 0 | 5      |
|    | IN  | OUT | NA | NO | Employee Health   |   |   |        |
| 2  | TXC   | 0   |    |    | Management and food employee awareness; reporting   | 0 | 0 | $\Box$ |
| 3  | ×   | 0   |    |    | Proper use of restriction and exclusion   | 0 | 0 | 5      |
|    | IN  | OUT | NA | NO | Good Hygienic Practices   |   |   |        |
| 4  | 30  | 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  | 釵   | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0 | 0 | 5      |
| 8  | X   | 0   |    |    | Handwashing sinks properly supplied and accessible  | 0 | 0 | 2      |
|    | IN  | OUT | NA | NO | Approved Source   |   |   |        |
| 9  | 黨   | 0   |    |    | Food obtained from approved source  | 0 | 0 | $\Box$ |
| 10 | 0   | 0   | 0  | ×  | Food received at proper temperature   | 0 | 0 |        |
| 11 | ×   | 0   |    |    | Food in good condition, safe, and unadulterated   | 0 | 0 | 5      |
| 12 | 0   | 0   | ×  | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0 | 0 |        |
|    | IN  | OUT | NA | NO | Protection from Contamination   |   |   |        |
| 13 | ×   | 0   | 0  |    | Food separated and protected  | 0 | 0 | 4      |
| 14 | ×   | 0   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0 | 0 | 5      |
| 15 | Ħ   | 0   |    |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0 | 0 | 2      |

|    |     |     |    |     | Compliance Status   | COS       | R | WT |
|----|-----|-----|----|-----|---|-----------|---|----|
|    | IN  | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>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<br>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 | 243 | 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<br>food                  | 0         | 0 | 4  |
|    | IN  | OUT | NA | NO  | Highly Susceptible Populations  |           |   |    |
| 24 | 0   | 0   | ×  |     | Pasteurized foods used; prohibited foods not offered                        | 0         | 0 | 5  |
|    | IN  | оит | NA | NO  | Chemicals   | Chemicals |   |    |
| 25 | 0   | 0   | X  |     | Food additives: approved and properly used                                  | 0         | 0 | 5  |
| 26 | 2   | 0   |    |     | Toxic substances properly identified, stored, used                          | 0         | 0 | ۰  |
|    | IN  | OUT | NA | NO  | Conformance with Approved Procedures  |           |   |    |
| 27 | 0   | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0         | 0 | 5  |

O Yes 疑 No

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

|    |     |   | GOO           | D R | ΞſΑ      | L PRA   | CTIC | 2.3   |
|----|-----|---|---------------|-----|----------|---------|------|-------|
|    |     | OUT=not in compliance COS=corr  |               |     |          | inspect | on   |       |
|    |     | Compliance Status   | cos           | R   | WT       |         |      |       |
|    | OUT | Safe Food and Water   |               |     |          |         | OUT  |       |
| 28 |     | Pasteurized eggs used where required                                  | 0             | 0   | 1        | 45      | 325  | Fo    |
| 29 |     | Water and ice from approved source                                    | 0             | 0   | 2        | 1       |      | cor   |
| 30 |     | Variance obtained for specialized processing methods                  | 0             | 0   | 1        | 46      | 0    | W:    |
|    | OUT | Food Temperature Control  |               |     |          | 40      |      | ***   |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature       | 0             | 0   | 2        | 47      | 100  | No    |
| 31 | ١,٠ | control   | "             | ٧.  | <b>'</b> |         | OUT  | т     |
| 32 | 0   | Plant food properly cooked for hot holding                            | 0             | 0   | 1        | 48      | 0    | Ho    |
| 33 | 0   | Approved thawing methods used   | 0             | 0   | 1        | 49      | 0    | Plu   |
| 34 |     | Thermometers provided and accurate                                    | 0             | 0   | 1        | 50      | 320  | Se    |
|    | OUT | Food Identification   | 1             | Ť   |          | 51      | O    | Toi   |
| 35 | 0   | Food properly labeled; original container; required records available | 0             | 0   | 1        | 52      | 0    | Ga    |
|    | OUT | Prevention of Food Contamination                                      |               |     |          | 53      | 3%   | Phy   |
| 36 | 0   | Insects, rodents, and animals not present                             | 0             | 0   | 2        | 54      | 0    | Adi   |
| 37 | 誕   | Contamination prevented during food preparation, storage & display    | 0             | 0   | 1        |         | оит  | Γ     |
| 38 | 0   | Personal cleanliness  | 0             | 0   | 1        | 55      | 0    | Cu    |
| 39 | 188 | Wiping cloths; properly used and stored                               | 0             | 0   | 1        | 56      | 0    | Mo    |
| 40 | 0   | Washing fruits and vegetables   | 0             | 0   | 1        |         |      |       |
|    | OUT | Proper Use of Utensils  | $\overline{}$ |     |          |         |      | Т     |
| 41 | 0   | In-use utensils; properly stored                                      | 0             | 0   | 1        | 57      |      | Co    |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled       | 0             | 0   | 1        | 58      | 1    | Tol   |
| 43 | 0   | Single-use/single-service articles; properly stored, used             | 0             | 0   | 1        | 59      | 1    | If to |
| 44 | 0   | Gloves used properly  | 0             | 0   | 1        |         |      |       |

| pecti |     | R-repeat (violation of the same code provision<br>Compliance Status                      | COS | R  | W   |
|-------|-----|--|-----|----|-----|
|       | OUT | Utensils and Equipment   |     |    |     |
| 45    | M   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  |     |
| 47    | 凝   | Nonfood-contact surfaces clean   | 0   | 0  | -   |
|       | OUT | Physical Facilities  |     |    |     |
| 48    | 0   | Hot and cold water available; adequate pressure  | 0   | 0  |     |
| 49    | 0   | Plumbing installed; proper backflow devices  | 0   | 0  | - 3 |
| 50    | 100 | Sewage and waste water properly disposed   | 0   | 0  | - 3 |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  | _   |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  |     |
| 53    | 200 | Physical facilities installed, maintained, and clean                                     | 0   | 0  |     |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  |     |
|       | OUT | Administrative Items   |     |    |     |
| 55    | 0   | Current permit posted  | 0   | 0  | П   |
| 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   | - X | 0  | Г   |
| 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 in (10) days of the date of the

N/A Covia

Signature of Person In Charge

08/20/2020

08/20/2020 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.

Date

#### 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<br>Age-restricted venue does not affirmatively res |                                  | facilities at all times to |                        |          |
| twenty-one (21) years of age or older.  | trict access to its buildings or | facilities at all times to | persons wno are        |          |
| Age-restricted venue does not require each per                                      | rson attempting to gain entry    | to submit acceptable f     | orm of identification. |          |
| "No Smoking" signs or the international "Non-S                                      | moking" symbol are not cons      | spicuously posted at ev    | ery entrance.          |          |
| Garage type doors in non-enclosed areas are r                                       | not completely open.             |                            |                        |          |
| Tents or awnings with removable sides or vent                                       | s in non-enclosed areas are      | not completely remove      | d or open.             |          |
| Smoke from non-enclosed areas is inflitrating in                                    | nto areas where smoking is p     | prohibited.                |                        |          |
| Smoking observed where smoking is prohibited  | i by the Act.                    |                            |                        |          |
|   |                                  |                            |                        |          |
| Warewashing Info  |                                  |                            |                        |          |
| Machine Name  | Sanitizer Type                   | PPM                        | Temperature ( Fai      | renhelt) |
|   |                                  |                            |                        |          |
|   |                                  |                            |                        |          |
|   |                                  |                            |                        |          |
|   |                                  |                            |                        |          |
| Equipment Temperature   |                                  |                            |                        |          |
| Description   |                                  |                            | Temperature ( Fah      | renheit) |
| -   |                                  |                            |                        |          |
|   |                                  |                            |                        |          |
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|   |                                  |                            |                        |          |
| Food Temperature  |                                  |                            | 1- 1                   |          |
| Description   |                                  | State of Food              | Temperature (Fah       | renheit) |
|   |                                  |                            |                        |          |
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| Observed Violations   |
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| Total # 7 Repeated # 0  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information                  |  |
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| Establishment Name: China Gourmet          |  |
| Establishment Number: 605214769            |  |
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| Comments/Other Observations                |  |
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| Additional Comments                    |  |
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| Establishment Information              |  |
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| Establishment Name: China Gourmet      |  |
| Establishment Number: 605214769        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Establishment Information                               |                         |  |  |  |  |
|---|-------------------------|--|--|--|--|
| Establishment Name: China Gourmet                       |                         |  |  |  |  |
| Establishment Number #: 605214769                       |                         |  |  |  |  |
| Sources   | 1                       |  |  |  |  |
| Source Type:  | Source:                 |  |  |  |  |
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| Source Type:  | Source:                 |  |  |  |  |
| Source Type:  | Source:                 |  |  |  |  |
| Additional Comments                                     |                         |  |  |  |  |
| **Priority items # 1,6,13,21,26 corrected. See original | report dated 8/13/20.** |  |  |  |  |
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