

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Hunan Wok I Remanent O Mobile Establishment Name Type of Establishment 2201 E. 23rd St. O Temporary O Seasonal Chattanooga Time in 01:00 PM AM / PM Time out 01:45; PM 04/22/2024 Establishment # 605209607 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 58

Follow-up Required

О3

- 12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved 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	涎			Food in good condition, safe, and unadulterated	100	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	黨	0		Food separated and protected	25	0	4
14	×		0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	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	X	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

		All Vision in constitution of the constitution				L PR	
		OUT=not in compliance COS=con			WT		200
	TOUT		000	Ι.	***	—	_
28		Pasteurized eggs used where required	0	0	1		4
29		Water and ice from approved source	18	ŏ	2	45	
30	18	Variance obtained for specialized processing methods	18	ŏ	1	\vdash	-
30	OUT				÷	46	
	-		$\overline{}$		_	47	-
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	4/	-
	+_	***************************************	+-				Ц
32	0	Plant food properly cooked for hot holding	0	0	1	48	_
33	_	Approved thawing methods used	0	0	1	49	_
34	0	Thermometers provided and accurate	0	0	1	50	
	OUT	Food Identification				51	
35	0	Food properly labeled; original container; required records available	0	0	1	52	
	OUT	Prevention of Food Contamination		_		53	П
36	0	Insects, rodents, and animals not present	0	0	2	54	
37	誕	Contamination prevented during food preparation, storage & display	0	0	1		Ī
38	0	Personal cleanliness	0	0	1	55	П
39	128	Wiping cloths; properly used and stored	0	0	1	56	П
40	0	Washing fruits and vegetables	0	0	1		_
	OUT	Proper Use of Utensils					٦
41	0	In-use utensils; properly stored	0	0	1	57	7
42		Utensils, equipment and linens; properly stored, dried, handled	ō	ō	1	58	
43		Single-use/single-service articles; properly stored, used	0	0	1	59	П
44	O	Gloves used properly	0	O	4		_

pect	on	R-repeat (violation of the same code provision)		_	_
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	羅	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	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	羅	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	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

Signature of Person In Charge

04/22/2024 Date Signalu 04/22/2024

**** 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



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Establishment Information
Establishment Name: Hunan Wok I
Establishment Number #: |605209607

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.	Т
'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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
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)			
Chicken Wings	Cooking	202			
Chicken (low boy)	Cold Holding	38			
Shrimp	Cold Holding	39			
Pork (walk in)	Cold Holding	37			
Chicken (walk in)	Cold Holding	37			
Steamed Rice	Hot Holding	163			
General Tso (reach in)	Cold Holding	152			
General Tso (~45min)	Cooling	90			

Observed Violations
10 Repeated # 0 11: Severly dented canned good noted in dry storage area. Item was removed from shelving and labeled return to vendor during inspection. Discussed sound condition of canned goods during inspection. (COS) 13: Raw animal products stored above ready-to-eat foods in reach in and walk in coolers. Products were moved during inspection. Items must be stored in a manner that does not cross contaminate other food items. (COS) 37: Uncovered/unprotected food items noted in walk in cooler. 39: Soiled, wer wiping cloths stored on working surfaces and not in sanitizer solution. 42: Clean dishes stored on dirty surfaces. 45: Door gaskets in poor repair on glass door cooler. Unapproved materials (duct tape) utilized on handles of deep fryer baskets. Must provide a durable, easily cleanable, non-absorbant material. 47: Deflector panel dirty inside ice machine. 52: Excessive grease spilage noted on ground around grease safe. 53: Build up of food debris underneath shelving in walk in cooler. 54: Adequate lighting not provided in dry storage area and in walk in cooler.

[&]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: Hunan Wok I Establishment Number: 605209607

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.
- 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 during inspection. Proper and adequate 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: (IN) Food products obtained from approved sources.
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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) Observed raw, TCS foods cooked to the proper internal time/temperature requirements during inspection (see food temperatures).
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) General Tso chicken cooling uncovered in reach in cooler at 90*F (~45 min.). Product was stored loosely to help facilitate rapid cooling. Adequate time and temperature noted.
- 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.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 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.

ment Name: Hunan Wok I ment Number: 605209607 mts/Other Observations (cont'd)	
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nts/Other Observations (cont'd)	
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st page for additional comments.	

Establishment Information			
Establishment Name: Hunan Wok I			
Establishment Number #:	605209607		
Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public Water Supply
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			