

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Asian Kitchen Remanent O Mobile Establishment Name Type of Establishment 8142 E Brainerd Rd Ste 108 O Temporary O Seasonal Address Chattanooga Time in 12:29 PM AM / PM Time out 12:50; PM City 11/05/2021 Establishment # 605305411 Embargoed 0 Inspection Date 日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 28

Follow-up Required

O Yes 疑 No

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																
	Compliance Status							OS R WT Compliance Status				cos	R	WT			
	IN	OUT	NA	NO	Supervision			П	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature				
17	610	_	_	_	Person in charge present, demonstrates knowledge, and	$\overline{}$		_	ш					Control For Safety (TCS) Foods			
יו	羅	0			performs duties	0	0 0 5		16	0	0	0		Proper cooking time and temperatures	0	0	- 6
	IN	OUT	NA	NO	Employee Health				17	0	0	0	X	Proper reheating procedures for hot holding	0	ō	Ů
2	DK.	0			Management and food employee awareness; reporting	0 0		П					Cooling and Holding, Date Marking, and Time as				
3	黑	0			Proper use of restriction and exclusion	0	0	0 0		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	L.	20		0	0		Proper cold holding temperatures	0	0	5
	IN	-	NA	100000	Proventing Contamination by Hands				21	X	0	0	0	Proper date marking and disposition	0	0	
6	黨	0		0	Hands clean and properly washed	0	0		22	0	lo	×	0	Time as a public health control: procedures and records	0	0	
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	_			_		_	Ľ	
Ŀ	-		_	_	alternate procedures followed				l	IN	OUT	NA	NO				
8	55	0		LIN.	Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Consumer advisory provided for raw and undercooked	0	lol	4
-		_	NA	NO	Approved Source	_		_	1 1		OUT	***	110	food	_		$\overline{}$
9	黨	0		_	Food obtained from approved source	0	0		l ⊨	IN	OUT	NA	NO	Highly Susceptible Populations			_
10	-	0	-	2%	Food received at proper temperature	0		5	l I24	0	l٥	333		Pasteurized foods used; prohibited foods not offered	0	lol	5
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	ľ	I⊫	-	_				_	_	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0 0		Ш	IN	OUT	NA	NO	Chemicals			
		OUT	NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	- 5
13	_	0			Food separated and protected	0	0	4	26	2	0			Toxic substances properly identified, stored, used	0	0	۰
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0				IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	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	0	0	5

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			GOO	D R	ч.	JL PI	RAG	TCI	E8			
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status	COS	OS 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	0	1	1 🗔	45	ᆔ	Food and nonfood-contact surfaces cleanable, properly designed,	T 0	Го	-
29		Water and ice from approved source	0		2	1 L	40	۷,	constructed, and used	10	ľ	١,
30		Variance obtained for specialized processing methods	0	0	1	1 [46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				l L			watewasting facilities, installed, maintained, used, test strips	1	ľ	١.
31	0	Proper cooling methods used; adequate equipment for temperature	0		2	1 🗗	47	ᇬ	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	0	2		0	TUK	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 17	48 (எ	Hot and cold water available; adequate pressure	0	ा	2
33		Approved thawing methods used	ŏ	ŏ	1	114			Plumbing installed; proper backflow devices	Ť		
34	0	11 2	0	О	1	1 15		-	Sewage and waste water properly disposed	0	0	2
	OUT		<u> </u>	_		l h	51 (Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	
35	0	Food properly labeled; original container; required records available	0	0	1	1 1-	-		Garbage/refuse properly disposed, facilities maintained	0	ō	1
	OUT	Prevention of Food Contamination				┧┝┇	53	ᆔ	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	1 1-	_	_	Adequate ventilation and lighting, designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		0	TUK	Administrative Items			
38	0	Personal cleanliness	0	0	1				Current permit posted	0	О	
39	0	Wiping cloths; properly used and stored	0	0	1	1 13	56	ा	Most recent inspection posted	0	0	ľ
40	0	Washing fruits and vegetables	0	0	1	1 Г	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 🗆	\neg	\neg	Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	T XX	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58	1	Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1] [5	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] _						

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

11/05/2021 11/05/2021 Signature of Person In Charge Date Signature of Environmental Health Specialist 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: Asian Kitchen									
Establishment Number #: 605305411									
NSPA Survey - To be completed if Age-restricted venue does not affirmatively rest		or facilities at all times to	persons who are						
twenty-one (21) years of age or older.	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	s in non-enclosed areas are	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	by the Act.								
				_					
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
-									
			<u> </u>						
Food Temperature									
Description		State of Food	Temperature (Fah	renhelt)					
		1	1						
1									

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Asian Kitchen	
Establishment Number: 605305411	

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: (NO): No food received during inspection. 11: 12: 13: Corrected 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
2:	
3:	
4:	
5:	
6:	
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10° (NO)° No food received during inspection.	
11:	
12:	
13: Corrected	
14: 	
15: 16:	
10: 17:	
17. 18 [.]	
19:	
20:	
21:	
22:	
23:	
24: 25:	
25. 26·	
27·	
57:	
58:	

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: Asian Kitchen	
Establishment Number: 605305411	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information							
Establishment Name: Asian Kitchen							
Establishment Number # 605305411							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							