TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | | | | | | | | | | | | | | | O Fermer's Market Food Unit | | | |
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| Add | iress | | | | 3953 Dayton Blvd. | | | | | _ | | | | | O Temporary O Seasonal | | | |
| City | , | | | | Chattanooga | lime in | 12 | 2:00 |) P | Μ | A | M/P | м ті | me o | иt <u>12:05</u> : <u>PM</u> АМ/РМ | | | |
| Insp | pectio | n Da | rte | | 12/06/2023 Establishment # 60521 | | | | | | | d C | | | | | | |
| Ρυη | pose | of In | spect | | ORoutine ∰Follow-up OCon | | | | D Pre | | | | | Cor | nsultation/Other | | | |
| Risi | k Cat | egon | r | | O1 322 O3 | | | | D 4 | | | | | | up Required O Yes 👯 No Number of S | | 70 | |
| | | R | | | | | | | | | | | | | I to the Centers for Disease Control and Preven control measures to prevent illness or injury. | tion | | |
| | | | | | FOODBORNE ILLNE | | | | | | | | | | | | | |
| IN | Þin o | (Ch ompli | | algnat | | observed | For | tems | | | | | | | ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provis | | | |
| | _ | _ | _ | | Compliance Status | | :05 | R | | Ē | | | | | Compliance Status | cos | R | WT |
| H | | OUT | NA | NO | Supervision Person in charge present, demonstrates knowledge, a | bod | | | _ | | IN | ουτ | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 1 | 黨 | 0 | NA | - | performs duties Employee Health | 110 | 0 | 0 | 5 | | 00 | 8 | 0 | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 0 | 읽 | 5 |
| | X | 0 | nea | NO | Management and food employee awareness, reportin | 9 | 0 | | | ۳ | IN | OUT | | NO | Cooling and Holding, Date Marking, and Time as | - | - | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | | 0 | 0 | 5 | | | | | | a Public Health Control | | | |
| 4 | X | 0 | NA | | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | | 0 | 0 | 5 | 19 | 民家 | | 0 | _ | Proper cooling time and temperature Proper hot holding temperatures | 0 | 0 | |
| 5 | XX IN | O | NA | | No discharge from eyes, nose, and mouth Preventing Contamination by Hands | _ | 0 | 0 | <u> </u> | 20 | 25 | 0 | 8 | 0 | Proper cold holding temperatures Proper date marking and disposition | 8 | 8 | 5 |
| 6 | 0 | 0 | | | Hands clean and properly washed | | 0 | | | 22 | | ō | x | - | Time as a public health control: procedures and records | 0 | ō | |
| 7 | 鬣 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or appro alternate procedures followed | | 0 | 0 | <u> </u> | | IN | OUT | | NO | Consumer Advisery | | | |
| | N IN | | NA | NO | Handwashing sinks properly supplied and accessible Approved Source | | | 0 | 2 | 23 | 0 | 0 | × | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | 黨 | | 0 | | Food obtained from approved source Food received at proper temperature | | 8 | 0 | | | IN | OUT | | NO | Highly Susceptible Populations | | | |
| 11 | × | ŏ | | | Food in good condition, safe, and unadulterated | | ŏ | 0 | 5 | 24 | 0 | <u> </u> | × | | Pasteurized foods used; prohibited foods not offered | 0 | ٥ | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | | 0 | 0 | | | IN | OUT | | NO | Chemicals | | | |
| | N N | | | NO | Protection from Contamination Food separated and protected | - | 0 | 0 | 4 | 25 26 | 0 13 | 0 | X | J | Food additives: approved and properly used Toxic substances properly identified, stored, used | 00 | 8 | 5 |
| | | 0 | 0 |] | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re | _ | 0 | - | 5 | | IN | OUT | _ | NO | Conformance with Approved Procedures Compliance with variance, specialized process, and | | _ | |
| 15 | 箴 | 0 | | | served | ~ | 0 | 0 | 2 | 27 | 0 | 0 | 12 | | HACCP plan | 0 | 0 | 5 |
| | | | | _ | | | | | | | | _ | _ | | | | _ | |
| | _ | | | Goo | d Retail Practices are preventive measures | to con | trol | the | intro | duc | tion | ofp | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | | Goo | d Retail Practices are preventive measures | | | | intro | | | | | gens | , chemicals, and physical objects into foods. | | | |
| | | | | | | C S=correcte | ed on | D RE | ur.ll | . PR | ACT | ICE | | gena | R-repeat (violation of the same code provision) | COS | R | WT |
| | 18 | OUT | | 00 | T=not in compliance CO: Compliance Status Safe Food and Water | S=correction | ed on | R | uring wr | inspe | ction | nces vr | 3 | | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment | | _ | WT |
| 2 | 28 19 | | Past Wate | OU eurize | T=not in compliance CO: Compliance Status Safe Food and Water ed eggs used where required dice from approved source | s=correcte | | R O | WT | . PR | ction | nce∍ णा | ood a | nd no | R-repeat (violation of the same code provision) Compliance Status | cos 0 | R | WT |
| 2 | | | Past Wate Varia | OU eurize | T=not in compliance CO: Compliance Status Safe Food and Water ed eggs used where required | s=correcte | | R | WT | inspe | ction 5 | | ood ar | nd no | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, | 0 0 | _ | |
| 3 | 9 | | Past Wate Varia | ou eunze er and ance o | T=not in compliance CO: Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods | Correction | | R O | WT | A | ACI ction 5 | | ood ar onstru Varew | nd no cted, ashin | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean | 0 | 0 | 1 |
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| 2 3 3 3 3 3 | 19 10 11 12 13 | | Past Wate Varia Prop contr Plant Appr Ther | eurize er and ince o rol t food toved mome | Trinot in compliance CO Compliance Status Safe Feed and Water ed eggs used where required dice from approved source obtained for specialized processing methods Feed Temperature Control oling methods used; adequate equipment for temperative oling methods used; adequate equipment for temperative properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification perly labeled; original container; required records availa | une | | 0 R 0 0 0 0 0 0 | 1 2 1 2 1 1 | 44 44 44 45 56 57 | A + 1 ction 5 7 0 8 7 0 8 1 2 1 2 1 1 1 1 1 1 | | ood al onstru Varew Ionfoo Iot and Yumbi Sewag oilet fa Sarbag | nd no octed, ashin d-cor d cold ng ins e and acilitie se/refi | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities ivater available; adequate pressure italled; proper backflow devices ivaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained | 0 0 0 0 0 0 0 | | 1 1 2 2 2 1 1 |
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| PH-2267 (Rev. 6-15) | Free food safety training ck | asses are available each mor | th at the county health department. | RDA 629 |
|----------------------|------------------------------|------------------------------|-------------------------------------|---------|
| (19220) (1001. 0-10) | Please call (|) 4232098110 | to sign-up for a class. | 104.023 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Typhoon Of Tokyo Establishment Number #: 605212049

| 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. | | |
| | <u> </u> | |

| Warewashing Info | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | |
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| Equipment Temperature | |
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| Description | Temperature (Fahrenheit) |
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| Description | State of Food | Temperature (Fahrenheit |
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| Observed Violations | | |
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| Total # 4 | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Typhoon Of Tokyo Establishment Number: 605212049

| Comments/Other Observations | |
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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: Typhoon Of Tokyo | |
| Establishment Number: 605212049 | |

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Typhoon Of Tokyo Establishment Number #: 605212049

| Source: | |
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Additional Comments

Raw meat is stored properly under ready to eat food. Education provided.