TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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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
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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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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)			

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4		
Repeated # ()		
31:		
41:		
+⊥. 10·		
19:		
53:		

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

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Additional Comments

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