

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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| ٠. | • | • | • | _ |

Date

O Farmer's Market Food Unit China House 888, Inc. Permanent O Mobile Type of Establishment

7601 E. Brainerd Rd., Suite 105 O Temporary O Seasonal

Chattanooga Time in 02:00 PM AM / PM Time out 03:05; PM City 03/04/2022 Establishment # 605222717 Embargoed 20 Inspection Date

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

Number of Seats 53 Risk Category О3 Follow-up Required 级 Yes O No

| - 10 | 4-111 | Augen | OF PURE | | COT-Inclinical plante NA-Inclination RO-Inclination | _ | | |
|------|-------|-------|---------|----|---|-----|---|----|
| | | | | | Compliance Status | cos | R | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 挺 | 0 | | | 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 | * | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | - |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | ٥ |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 氮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | 0 | 26 | | | Handwashing sinks properly supplied and accessible | X | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | |
| 11 | 20 | 0 | | | Food in good condition, safe, and unadulterated | 0 | 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 | 凝 | 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- served | 0 | 0 | 2 |

| | | | | | Compliance status | 000 | к | **: |
|----|----|-----|----|----|---|-----|---|-----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | 0 | 文 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 3% | Proper reheating procedures for hot holding | 0 | 0 | ۰ |
| | 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 | | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 0 | - X | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | 0 | 24 | 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 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | | X | | Food additives: approved and properly used | 0 | 0 | - 5 |
| 26 | 2 | 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 |

| | | | GOO | DD R | ŧΞT | AIL | PRA | CTIC | E3 | | | |
|----------|-----|--|---------|--------|-----|---------|----------|------|--|-----|----|--------|
| | | OUT=not in compliance COS=com | ected o | n-site | du | ring ir | nspect | on | R-repeat (violation of the same code provision) | | | |
| | | Compliance Status | COS | R | W | Т | | | Compliance Status | COS | R | WT |
| | OUT | Safe Food and Water | | | | 7 | | OUT | Utensils and Equipment | | | |
| 28 29 | _ | Pasteurized eggs used where required Water and ice from approved source | 8 | 8 | 1 | 7 | 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 30 | | Variance obtained for specialized processing methods | | ŏ | | | <u> </u> | _ | | 1 | ┢ | Τ. |
| | OUT | | | | | 1 | 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | ١0 | 1 |
| 31 | 6 | Proper cooling methods used; adequate equipment for temperature | T 0 | Го | Τ. | Π. | 47 | 0 | Nonfood-contact surfaces clean | 0 | Т | 1 |
| 31 | ١٠ | control | ١٠ | ١٧ | 2 | 1 | | OUT | Physical Facilities | | _ | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | 1 | П. | 48 | 0 | Hot and cold water available; adequate pressure | 0 | ТО | 2 |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 | П | 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | 2 |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 1 | П | 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| | OUT | Food Identification | | | | | 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 35 | 0 | Food properly labeled; original container, required records available | 0 | 0 | 1 | | 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| | OUT | Prevention of Food Contamination | | | | | 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 2 | 2 | 54 | 麗 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | 7 | | OUT | Administrative items | | | |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 | Π. | 55 | 0 | Current permit posted | 0 | То | Τ. |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | t | Π. | 56 | | Most recent inspection posted | 0 | 0 | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | - | П | ${}^{-}$ | | Compliance Status | YES | NO | WT |
| | OUT | Proper Use of Utensiis | | | | 1 | | | Non-Smokers Protection Act | | _ | |
| 41 | 30 | In-use utensils; properly stored | 0 | 0 | 1 | | 57 | | Compliance with TN Non-Smoker Protection Act | X | 0 | \Box |
| 42 | | Utensils, equipment and linens; properly stored, dried, handled | 0 | _ | | | 58 |] | Tobacco products offered for sale | 0 | | |
| 43 | _ | Single-use/single-service articles; properly stored, used | 0 | | | | 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |
| 44 | 10 | Gloves used properly | 0 | 0 | _ 1 | | | | | | | |

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

03/04/2022 03/04/2022 Signature of Person In Charge 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



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Establishment Number #: |605222717

| ı | 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. | |
| ı | Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. | |
| ı | "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. | |
| ı | Garage type doors in non-enclosed areas are not completely open. | |
| İ | 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. | |
| ı | Smoking observed where smoking is prohibited by the Act. | |

| Warewashing Info | | | |
|------------------|----------------|-----|---------------------------|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) |
| Dishmachine | Chlorine | 100 | |
| | | | |

| Temperature (Fahrenheit) |
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| Food Temperature | | |
|---------------------------------|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Raw shell eggs-on counter | Cold Holding | 60 |
| Sweet and sour chicken-on shelf | Cold Holding | 65 |
| Noodles-prep top | Cold Holding | 41 |
| Raw chicken-prep top | Cold Holding | 41 |
| Raw beef-prep top | Cold Holding | 41 |
| Raw shrimp-2 dr reach in | Cold Holding | 40 |
| Hot and sour soup | Hot Holding | 152 |
| Egg roll-1 dr domestic | Cold Holding | 41 |
| Cooked chicken-1 dr domestic | Cold Holding | 41 |
| Chicken-1 dr domestic #2 | Cold Holding | 41 |
| Brown rice | Hot Holding | 152 |
| White rice | Hot Holding | 145 |
| Raw chicken-walk in | Cold Holding | 41 |
| Cooked noodles-walk in | Cold Holding | 41 |
| Raw shell eggs-walk in | Cold Holding | 41 |

| Observed Violations |
|---|
| Total # 6 |
| Repeated # 0 |
| 8: Handwash sink contains dirty dish inside. Keep handwash sink accessible for use at all times. This was corrected during inspection. 13: Raw chicken stored above broccoli. Beef stored over egg roll wraps in walk in. Store raw meat under or seperate from ready to eat foods to prevent contamination. 20: Raw shell eggs holding on counter at 60F. Sweet and sour chicken on shelf holding at 65F. Maintain TCS food cold at 41F or below. Discussed using time |
| as a public health control as an option. 21: Several items throughout kitchen are lacking proper date marking (sweet and sour chicken, most foods in walk in unit). Properly date mark items as required. 41: Utensils (rice scoop) stored in standing water at 75F. Store scoop dry, in hot water of 135F inside rice cooker. |
| 54: Personal items (food, clothing) are stored in food prep area and on top of food in dry storage area. Store personal items in designated area away from food storage and preparation. |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available. Emailed
- 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 proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Par fried chicken cooling
- 19: (IN) Hot holding temperatures are held at 135F or above
- 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.

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58:

Additional Comments

See last page for additional comments.

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Establishment Information

| Establishment Information (Stablishment Name: CI | nina House 888, Inc. | | |
|--|----------------------|---------|-------------------------------|
| stablishment Number #: | 605222717 | | |
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| Sources | | | |
| Source Type: | Food | Source: | MPM |
| Source Type: | Water | Source: | Water is from approved source |
| ource Type: | | Source: | |
| ource Type: | | Source: | |
| ource Type: | | Source: | |
| Additional Comme | nts | | |
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