

Risk Category

FO

| | TENNES: | SEE DE | PARTMENT | OF HEALTH | |
|----|---------|--------------|----------|------------|----------|
| OD | SERVICE | ESTAB | LISHMENT | INSPECTION | N REPORT |

O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal

SCORE

Asia Buffet Establishment Name Type of Establishment 6901 Lee Hwy. Address Chattanooga Time in 12:15 PM AM/PM Time out 01:30; PM AM/PM City 01/08/2023 Establishment # 605219729 Embargoed 0 Inspection Date O Follow-up O Preliminary Purpose of Inspection ■ Routine O Complaint O Consultation/Other

Number of Seats 500

Follow-up Required

O3

| 10 | ≱ in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | | | 0 |
|----|---------------|-------|------|----|---|-----|---|----|
| | | | | | Compliance Status | cos | R | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 0 | 巍 | | | 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 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 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 | 0 | 26 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 窓 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | |
| 11 | × | 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 | 200 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | 0 | 寒 | 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 | cos | R | WT |
|----|----|-----|----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | 黨 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 3% | Proper reheating procedures for hot holding | 0 | 0 | ٥ |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | _ | 0 | 0 | × | Proper cooling time and temperature | 0 | 0 | |
| 19 | | 120 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 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 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 0 | 25. | | | Toxic substances properly identified, stored, used | 0 | 0 | ۰ |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

狱 Yes O No

| | | | G00 | | |
|----|-----|--|-----|---|---|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | W |
| | OUT | | | | |
| 28 | _ | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | 0 | Water and ice from approved source | 0 | 0 | 2 |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | 1 |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 2 |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | 7 |
| 33 | 文 | Approved thawing methods used | 0 | 0 | 7 |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 7 |
| | OUT | Food Identification | | _ | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 1 |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | Ī |
| 38 | 0 | Personal cleanliness | 0 | 0 | г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | 7 |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | Ī |
| | OUT | Proper Use of Utensils | | | |
| 41 | 120 | In-use utensils; properly stored | 0 | 0 | 7 |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 7 |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | r |
| 44 | | Gloves used properly | 0 | 0 | _ |

| pect | ion | R-repeat (violation of the same code provision) | | | |
|------|-----|--|-----|----|---------|
| | | Compliance Status | cos | R | WT |
| | OUT | Utensiis and Equipment | | | |
| 45 | 0 | 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 | 1 |
| 47 | 凝 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | 2 |
| 49 | 黨 | Plumbing installed; proper backflow devices | 0 | 0 | 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 52 | | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 3% | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 54 | 0 | Adequate ventilation and lighting, designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | П | | |
| 55 | 0 | Current permit posted | 0 | 0 | 6 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ľ |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | \perp |

01/08/2023

01/08/2023

Signature of Person In Charge

Date Signature of

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | | |
|---------------------------|------------|--|--|--|--|
| Establishment Name: AS | sia Buffet | | | | |
| Establishment Number #: | 605219729 | | | | |

| ISPA Survey – To be completed if #57 is "No" | |
|--|----------|
| ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older. | |
| ge-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. | |
| arage type doors in non-enclosed areas are not completely open. | \vdash |
| ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. | |
| moke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | \vdash |
| moking observed where smoking is prohibited by the Act. | \vdash |

| Warewashing Info | | | | | | | | | |
|------------------|----------------|-----|---------------------------|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | |
| Dishmachine | Chlorine | 0 | | | | | | | |
| Sani buckets | Chlorine | 0 | | | | | | | |
| | | | | | | | | | |

| Equipment Temperature | |
|-----------------------|-------------------------|
| Description | Temperature (Fahrenheit |
| | |
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| | |

| Food Temperature Description | State of Food | Temperature (Fahrenheit) |
|-----------------------------------|---------------|---------------------------|
| Shrimp-sitting in three comp sink | Cold Holding | 52 |
| | | 76 |
| Sushi-on ice | Cold Holding | 1 ' |
| Raw fish-on ice | Cold Holding | 52 |
| Cooked fish-buffet | Hot Holding | 150 |
| Cheese pizza-buffet | Hot Holding | 115 |
| Sausage-buffet | Hot Holding | 99 |
| Ribs-buffet | Hot Holding | 84 |
| Cooked chicken-buffet | Hot Holding | 125 |
| Cut melon-buffet | Cold Holding | 46 |
| Crawfish-on ice buffet | Cold Holding | 77 |
| Egg roll-buffet | Hot Holding | 156 |
| Raw beef-prep line | Cold Holding | 47 |
| Noodles-prep line | Cold Holding | 48 |
| | | |
| | | |

Observed Violations

Total# 12

Repeated # ()

- 1: Person in charge is lacking active managerial control over food safety. Multiple critical violations observed. Lack of hot and cold holding temperature
- knowledge. Conduct employee training and ensure food safety to patrons.

 8: Handwash sink in kitchen is blocked with boxes and trash bag in sink. Paper

towels are not present at sink. Sushi handwah sink does not have papertowels. Provide soap and paper towels for proper handwashing and keep sink accessible at all times.

- 13: Raw eggs observed stored over ready to eat food items in walk in unit. Store raw protein under or separate from ready to eat foods.
- 14: Dishmachine is not sanitizing properly. Oppm chlorine when tested three times, and hot water at 120. Repair or replace machine so it is sanitizing properly at 50ppm or as per manufacturers specifications. In addition, sanitizer bucket at sushi prep area is at 0ppm QA or chlorine.
- 19: Multiple TCS items are out of temperature range on buffet line. Hot food must be held hot at 135F or above.
- 20: Multiple TCS food items are observed out of temperature range. TCS food must be held cold at 41F or below. Properly bury food in ice for cold holding on buffet.
- 26: Spray bottle containing cleaning product (per PIC) noted unlabeled. Properly label all toxics to prevent contamination.
- 33: Multiple items observed thawing at room temperature in kitchen and shrimp in three comp is sitting 50F.
- 41: Ice cream scoop is stored in water at 58F. Store utensils dry, or in hot water of 135F or above.
- 47: Clean/sanitize black accumulation from inside ice machine on a more routine basis to prevent contamination.
- 49: Repair plumbing leak at three comp sink.
- 53: Flooring is in poor repair. Floor must be smooth, non absorbant, easily cleanable and durable

[&]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: Asia Buffet Establishment Number: 605219729

Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 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: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice is time stamped today
- 23: On menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

***See page at the end of this document for any violations that could not be displayed in this space.

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 Name: Asia Buffet | |
|--|--|
| Establishment Number: 605219729 | |
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| Comments/Other Observations (cont'd) | |
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| Additional Comments (cont'd) | |
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| See last page for additional comments. | |
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Establishment Information

Establishment Information Establishment Name: Asia Buffet Establishment Number # 605219729 Sources

| Sources | | | |
|---------------------|-------|---------|-------------------------------|
| Source Type: | Water | Source: | Water is from approved source |
| Source Type: | Food | Source: | ADND |
| Source Type: | Food | Source: | Gordon |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Additional Comments | | | |

Environmental investigation conducted today. See critical violations. Take measures to ensure active managerial control over handwashing, hot and cold holding temperatures, sanitizing food contact surfaces, food storage, toxics. Recommend additional training to all employees on food safety.