

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

P.F. Chang's China Bistro #9822 Remanent O Mobile Establishment Name Type of Establishment

2110 Hamilton Place Blvd. O Temporary O Seasonal

Chattanooga Time in 11:00; AM AM / PM Time out 11:15; AM AM / PM City 07/03/2023 Establishment # 605196396 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 245 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	e in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe			С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	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	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	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			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	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	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		COS	к	WI			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	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	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	文	Approved thawing methods used	0	0	
34	100	Thermometers provided and accurate	0	0	Т
	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	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

nspection R-repeat (violation of the same code provision) Compliance Status COS R WT							
	COS	R	WT				
	OUT Utensils and Equipment						
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	0	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
		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			

ous manner. You have the right to request a hi , 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

07/03/2023

07/03/2023

Signature of Person In Charge

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Number #: [Congrist China Bistro #9822 INSPA Survey - To be completed if #57 is "No" Aperestricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are betterly one (2) years of age or order. Agericatricial venue does not require each person aftermiting to gain entry to submit acceptable form of identification. This Growing's igns or the international "Non-Omokling" symbol are not conspicuously posted at every entrance. Garage type doors in non-enclosed areas are not completely open. Tents or awarings with removable sides or vents in non-enclosed areas are not completely removed or open. Gmoking observed where smoking is prohibited by the Act. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit)	Franklishmans Information							
Sample S	Establishment Information							
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 been to see the second of the	Establishment Name: P.F. Chang's China Bistro #9822							
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. Smok from non-enclosed areas is infiltrating into areas where smoking is prohibited. Smoking observed where smoking is prohibited by the Act. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit)	Establishment Number #: 605196396							
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are beenly-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. Smoking observed where smoking is prohibited by the Act. **Warewashing Info** **Warewashing Info** **Machine Name** Sanitizer Type** PPM** Temperature (Fahrenheit) Food Temperature Description* Temperature	MCDA Common To be assessed if	#F7 :- #M-11						
beenty-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-Gmoking" 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. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit)			Annillian at all times to an					
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-Gmoking" 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. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature		that access to its buildings or	raciities at all times to pe	rsons wno are				
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. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature								
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. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature Temperature (Fahrenheit)	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.							
Smoking observed where smoking is prohibited by the Act. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature	Garage type doors in non-enclosed areas are n	not completely open.						
Smoking observed where smoking is prohibited by the Act. Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit)	Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed or	ropen.				
Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit)	Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit) Food Temperature	Smoking observed where smoking is prohibited	i by the Act.						
Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit) Food Temperature								
Equipment Temperature Description Temperature (Fahrenheit) Food Temperature								
Food Temperature Temperature (Fahrenheit)	Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Food Temperature Temperature (Fahrenheit)								
Food Temperature Temperature (Fahrenheit)	F							
Food Temperature								
	Food Tomporature							
State of Food Temperature (Paintenness)			State of Food	Temperature / Eats	ranhalf)			

bserved Violations	
tal # 2 peated # 0	
peated # ()	
3:	
! :	
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



tablishment Information	
ablishment Name: P.F. Chang's China Bistro #9822	
ablishment Number: 605196396	

Comments/Other Observations	
1: 2: 3: 4: No employees seen eating or drinking in food prep areas. 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Low boy coolers are now holdong TCS foods below 41 F.	
2:	
3:	
4: No employees seen eating or drinking in food prep areas.	
5:	
6:	
//. o-	
0. 0·	
10·	
11:	
12:	
13:	
14:	
1 5:	
16:	
17:	
10:	
20: Low boy coolers are now holdong TCS foods below 41 F. 21: 22: 23: 24: 25: 26: 27: 57:	
20. Low boy coolers are now holdong 163 loods below 411.	
22·	
23:	
24:	
25:	
26:	
<u>27:</u>	
57: Fo.	
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 Name: P.F. Chang's China Bistro #9822				
Establishment Number: 605196396				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: P.F. Chang's China Bistro #9822						
Establishment Number #: 605196396						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Corrected criticals #4 and 20.						

Establishment Information