

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

| S | CO | RE |
|---|----|----|
| _ |    |    |

O Farmer's Market Food Unit Shangri-La Restaurant Remanent O Mobile Establishment Name Type of Establishment 14 E. 7th St. O Temporary O Seasonal

Chattanooga Time in 12:35 PM AM/PM Time out 01:25: PM AM/PM

Establishment # 605245110 04/11/2023 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 75 Risk Category О3 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 117 | N=in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | ed  |   | 0      |
|-----|--------|-------|------|----|---|-----|---|--------|
|     |        |       |      |    | Compliance Status   | cos | R | WT     |
|     | IN     | OUT   | NA   | NO | Supervision   |     |   |        |
| 1   | ×      | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5      |
|     | IN     | OUT   | NA   | NO | Employee Health   |     |   |        |
| 2   | ЭX     | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 |        |
| 3   | 寒      | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5      |
|     | IN     | OUT   | NA   | NO | Good Hyglenic Practices   |     |   |        |
| 4   | X      | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |        |
| 5   | 黨      | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | 0      |
|     | IN     | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |        |
| 6   | 黨      | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |        |
| 7   | 왮      | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5      |
| 8   | X      | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2      |
| Ě   | IN     | OUT   | NA   | NO | Approved Source   |     | _ |        |
| 9   | 窓      | 0     |      |    | Food obtained from approved source  | 0   | 0 | $\Box$ |
| 10  | 0      | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |        |
| 11  | ×      | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5      |
| 12  | Ħ      | 0     | 0    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |        |
|     | IN     | OUT   | NA   | NO | Protection from Contamination   |     |   |        |
| 13  | 窓      | 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-<br>served                        | 0   | 0 | 2      |

|    |    |     |    |     | Compliance Status   | COS | R | WT |
|----|----|-----|----|-----|---|-----|---|----|
|    | IN | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 |    | 0   | 0  | ×   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0  | 0   | 0  | 300 | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | 0  | 0   | 0  | X   | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×  | 0   | 0  | 0   | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 24 | 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<br>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  | 0   | 3% |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 2  | 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<br>HACCP plan            | 0   | 0 | 5  |

#### trol the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

|    |     |  | GOO |   |     |
|----|-----|--|-----|---|-----|
|    |     | OUT=not in compliance COS=con  |     |   |     |
|    |     | Compliance Status  | cos | R | W   |
|    | OUT |  |     |   |     |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 |     |
| 29 |     | Water and ice from approved source   | 0   | 0 |     |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | Ŀ   |
|    | OUT | Food Temperature Control   |     |   |     |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :   |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г   |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 1   |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Г   |
|    | OUT | Food Identification  |     |   |     |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | ,   |
|    | OUT | Prevention of Feed Contamination   |     |   |     |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :   |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1   |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г   |
| 39 | 180 | Wiping cloths; properly used and stored                                    | 0   | 0 | _   |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | ļ , |
|    | OUT | Proper Use of Utensils   |     |   |     |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | г   |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 |     |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | r   |
| 44 | 0   | Gloves used properly   | 0   | 0 |     |

| ecti |     | R-repeat (violation of the same code provision)  Compliance Status                       | cos | R  | W   |
|------|-----|--|-----|----|-----|
|      | OUT | Utensils and Equipment   |     |    |     |
| 45   | M   | Food and nonfood-contact surfaces cleanable, properly designed,<br>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  | •   |
| 52   | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  | 1   |
| 53   | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  | 1   |
| 54   | 羅   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | •   |
|      | OUT | Administrative Items   | П   |    | Ī   |
| 55   | 0   | Current permit posted  | 0   | 0  | -   |
| 56   | 0   | Most recent inspection posted  | 0   | 0  |     |
|      |     | Compliance Status  | YES | NO | W   |
|      |     | Non-Smokers Protection Act   |     |    |     |
| 57   |     | Compliance with TN Non-Smoker Protection Act   | 100 | 0  |     |
| 58   |     | Tobacco products offered for sale  | 0   | 0  |     |
| 59   |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |     |

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

04/11/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

04/11/2023 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



#### Establishment Information

Establishment Name: Shangri-La Restaurant
Establishment Number #: | 605245110

| 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.  |  |

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

| Equipment Temperature | quipment Temperature      |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |
|                       |                           |  |  |  |  |
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|                       |                           |  |  |  |  |

| Food Temperature |               |                          |
|------------------|---------------|--------------------------|
| Description      | State of Food | Temperature (Fahrenheit) |
| Eggroll          | Cold Holding  | 41                       |
| Shred lettuce    | Cold Holding  | 41                       |
| Raw chx          | Cold Holding  | 39                       |
| Shrimp           | Cold Holding  | 36                       |
| Shrimp           | Cold Holding  | 39                       |
| Noodles          | Cold Holding  | 39                       |
| Rice             | Hot Holding   | 164                      |
| Rice             | Hot Holding   | 147                      |
| Soup             | Hot Holding   | 154                      |
| Raw fish         | Cold Holding  | 39                       |
| Cut lettuce      | Cold Holding  | 41                       |
|                  |               |                          |
|                  |               |                          |
|                  |               |                          |
|                  |               |                          |

| Observed Violations   |
|---|
| Total # 3   |
| Repeated # ()   |
| 39: Wet wiping cloths on counters. Should be stored in sanitizer or soap buckets. |
| 45: Container lid in poor repair, gaskets in poor repair.                         |
| 54: Employee drinks and personal items stored in non designated area.             |
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Shangri-La Restaurant

Establishment Number: 605245110

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy posted and employees familiar with policy
- 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: Observed good hand washing when employees are changing tasks
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 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 raw animal proteins cooked while on site.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed, all food sufficiently cooled.
- 19: All hot holding temperatures correct
- 20: All cold holding temperatures correct
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using tilt correctly for sushi rice. Other items usually put on tilt (egg rolls and noodles) were being held in temp.
- 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.
- 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.

57:

58:

## Additional Comments

See last page for additional comments.

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

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| stablishment Name: Shangri-La Restaurant<br>stablishment Number: 605245110 |  |
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| omments/Other Observations (cont'd)  |  |
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| dditional Comments (cont'd)  |  |
| ee last page for additional comments.                                      |  |
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Establishment Information

|                         | mation                            |         |                                    |
|-------------------------|-----------------------------------|---------|------------------------------------|
| Establishment Number #: | hangri-La Restaurant<br>605245110 |         |                                    |
|                         | 003243110                         |         |                                    |
| Sources                 |                                   |         |                                    |
| Source Type:            | Food                              | Source: | Kirnland, alliance, jfc, new ocean |
| Source Type:            | Water                             | Source: | Tnam                               |
| Source Type:            |                                   | Source: |                                    |
| Source Type:            |                                   | Source: |                                    |
| Source Type:            |                                   | Source: |                                    |
| Additional Comme        | ents                              |         |                                    |
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