TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Carles Control of Cont				FOOD SER	VICE ESTA	BL	ISH	м	ENT	r IP	ISF	PEC	TIC	ON REPORT	SCO	RE				
Estal	من الم	imen	t Nam		Typhoon O	f Tokyo						Tree		Testa belli	-	Farmer's Market Food Unit Ø Permanent O Mobile	O		7	
Addr					3953 Dayto	on Blvd.					_	Typ	e of t	Establi	shme	O Temporary O Seasonal				
	033				Chattanoo															
City									+.0			_			me ou	ut 04:25; PIVI AM/PM				
Inspe	nspection Date <u>11/16/2022</u> Establishment # 60521204		9		-	Emba	rgoe	d 0												
Purp	ose	of In	specti	on	O Routine	搿 Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risk	Cat	egon	,		O 1	3 22	O 3			O 4				Fo	ilow-	up Required O Yes 巍 No N	lumber of S	eats	70	
		R														to the Centers for Disease Control an control measures to prevent illness or		ion		
					one meeting rate											INTERVENTIONS	mjary.			
		(44	rk des	ignet	ed compliance sta											ach liem as applicable. Deduct points for categor	y or subcate	gory.)		
IN-	in co	mpīi	ance			ance NA=not applicable npliance Status	NO=not observe		R)S=co	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same Compliance Status			0	WT
	IN (оит	NA	NO	CON	Supervision			- 1		h		0107		110	Cooking and Reheating of Time/Tempe		003	~ 1	
\rightarrow	-	0			Person in charge	present, demonstrates	knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods				
			NA	NO	performs duties	Employee Health		-	<u> </u>	9		<u>意</u> 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding		0	읭	5
2					Management and	food employee awarer	ness; reporting	0	0		Ë					Cooling and Holding, Date Marking, and	Time as	-	-	
3	×	0			Proper use of res	triction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control				
4			NA			ood Hygionic Practic sting, drinking, or tobac			o		18 19	Ň	00	0		Proper cooling time and temperature Proper hot holding temperatures		0	읭	
5	탉	8	ŀ		No discharge from	m eyes, nose, and mou	th		6	5	20		0	ŏ	0	Proper cold holding temperatures		0	0	
	IN		NA	NO	Preven Hands clean and	ting Contamination	by Hands	0				*		0	0	Proper date marking and disposition		0	0	2
_		0	0			ntact with ready-to-eat f	oods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and	d records	0	0	
8		-	-	~	alternate procedu	ires followed ks properly supplied an	d annaesible	-	6	-		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and under	-		_	
	IN (OUT	NA	NO	nanowasning sin	Approved Source	d accessible			<u></u>	23	0	0	×		food	COOKED	0	٥	4
9	8	2				m approved source			0			IN	OUT		NO	Highly Susceptible Populations				
10	N N	8	0	24		proper temperature dition, safe, and unadu	Iterated	8	8	5	24	0	0	82		Pasteurized foods used; prohibited foods not of	fered	0	0	5
	_	0	X	0	Required records destruction	available: shell stock t	ags, parasite	0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO		ection from Contami	nation					0	0	X		Food additives: approved and properly used		0	0	5
13 14	2	응	읭		Food separated a	and protected faces: cleaned and san	8 mad	8	8	4	26	N N		NA	NO	Toxic substances properly identified, stored, us Conformance with Approved Proced		0	0	÷
15	_	0	_			n of unsafe food, return		6	6	2	27	_	0	22	ni v	Compliance with variance, specialized process,		0	0	5
15	~	•			served			<u> </u>	<u> </u>	-	21	•	<u> </u>	~		HACCP plan		<u> </u>	~	0
				Goo	d Retail Practi	ices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into	foods.			
								GOO	D R	ar.	L PR	АСТ	1CE	;						
				001	rot in compliance	pliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same code Compliance Status		cos	R	WT
	_	OUT			Safe	Food and Water			<u> </u>			0	UT			Utensils and Equipment				
28					d eggs used when ice from approve			8	8	1	4	5 (nfood-contact surfaces cleanable, properly designed used	gned,	0	0	1
30	1	0			btained for specia	alized processing metho	ds	ŏ	ŏ	1	4	5 0				g facilities, installed, maintained, used, test strip	6	0	0	1
	-	OUT	Prom			emperature Control d; adequate equipment	for temperature		П		4		-			ntact surfaces clean	-	-	0	1
31		0	contro			o, according administration	tor competence	0	0	2	F	0	UT			Physical Facilities				
32	_				properly cooked f				0		4					water available; adequate pressure		2		2
33	_				thawing methods tens provided and			0	0	1	4	_				stalled; proper backflow devices waste water properly disposed			허	2
		OUT				d identification					5	_	-			s: properly constructed, supplied, cleaned			õ	1
35	;	0	Food	prop	erly labeled; origin	al container; required r	ecords available	0	o	1	5	2	0 9	arbag	e/refi	use properly disposed; facilities maintained		0	0	1
	-	OUT			Prevention	of Food Contaminat	lon		—		5	_	K P	hysica	I faci	ities installed, maintained, and clean		•	0	1
36	;	0	Insect	ts, ro	dents, and animal	is not present		0	0	2	5	•	0 A	dequa	de ve	ntilation and lighting; designated areas used		0	٥	1
37	'	X	Conta	mina	tion prevented du	ring food preparation, s	torage & display	0	0	1		0	υτ			Administrative Items				
38	_				leanliness			0	0	1	5					nit posted		0	0	0
39 40					ths; properly used uits and vegetable			8	0	1	5	5 (0 1	lost re	cent	Compliance Status		O VES	0	WT
-40	-	OUT			Prope	or Use of Utensils										Non-Smokers Protection Act				
41					sils; properly stor		with handlord	0	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
43	-	0	Single	-use	/single-service an	ins; properly stored, driv ticles; properly stored, u		0	0	1	5					oducts offered for sale oducts are sold, NSPA survey completed		8	5	0
- 44		0	Glove	5 USI	ed properly				0											

on of your food service estable orrected immediately or operation speated violation of an identical risk factor may result in revocation of your foor You are required to post the food service establishment permit in a conspicuou result in su violations of risk factor th hazards shall be corre ms id d as o nt h nt perr ting immi and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this reg T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ng a written request with the Commissioner within ten (10) days of the date of thi

MAN Signature of Person In Charge

11/16/2022	XP2
Date	Signature of Environmental Health Specialist

11/16/2022

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D	а	ne

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

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mo	nth at the county health department.	RDA 629
Prezzon (new. 0-10)	Please call () 4232098110	to sign-up for a class.	nor our

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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 3 Repeated # 0		
7.		
37:		
41:		
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.

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Sources		
Source Type:	Source:	

Additional Comments

Toxics are labeled, food is separated and protected. Discussed cooling with owner today. Multiple bowls of rice on counter ranging from 73-134F. Owner stated the rice that is 134F was made about 20 min ago, and the rice that is 73F was made about an hour and a half ago. Properly cool rice in shallow metal pans to facilitate heat transfer. Post current health inspection.