TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION DEPORT

SCORE

100	100		A		1000 02														
4	1	144	Sec.												O Fermer's Market Food Unit	ЪΓ			
Esta	ablist	nem	t Nar		Conga Latin Restaurant	İ					-				El Dermanant O Mahila	1 -			
Add	ress				26 E Main Street Suite :	102					Ty	xe of t	Establi	shme	O Temporary O Seasonal				
City					Chattanooga	Time in	02	2:0	5 F	M	A	M/P	и ти	ne oi	и 02:59: РМ АМ / РМ				
,	ectic	~ Da	to.		08/28/2023 Establishme						-	d 0			· · / ·				
			spect		Routine O Follow-up	O Complaint	-		- O Pr		-	-		Cor	nsultation/Other		_	_	
	Cat				01 102	03			04		,					r of Sea	- 6	64	
10.00	(OBI		isk i		ors are food preparation practic	ces and employee		vior	8 mo				repo	rtec	to the Centers for Disease Control and Pr	ventio			
				as c		orne illness outbreak	_	_	_	_	_		_	_	control measures to prevent illness or inju	ŋy.			
		(Me	ırk de	signal											ach liam as applicable. Deduct points for category or a	bontego	ŋ.)		
IN	⊨in ci	ompili	ance		OUT=not in compliance NA=not application Compliance Status	ble NO=not observe		R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code) Compliance Status		18	RT	WT
	IN	ουτ	NA	NO	Supervision			<u> </u>			IN	оυт	NA	NO	Cooking and Robesting of Time/Temperatu	•			
1	鬣	0			Person in charge present, demonstrat performs duties	es knowledge, and	0	0	5		23	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures		न	ग	
2	IN XX		NA	NO	Employee Heal Management and food employee awa		0			17	0	0	0		Proper reheating procedures for hot holding	_		5	•
3	×	ō	1		Proper use of restriction and exclusion		0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control				
ļ			NA		Good Hygienic Prac						X	0	0		Proper cooling time and temperature				
4	훐	0			Proper eating, tasting, drinking, or tob No discharge from eyes, nose, and m			8	5		X	8	0	0	Proper hot holding temperatures Proper cold holding temperatures			읽	
\square	IN	OUT	NA	NO	Preventing Contamination						X	ŏ	ŏ	0	Proper date marking and disposition	- 2		5	5
	<u>×</u>	0			Hands clean and properly washed No bare hand contact with ready-to-ex	at foods or anorowed	_	0	5	22	0	0	×	0	Time as a public health control: procedures and reco	rds C	> <	>	
7	鬣	0	0	0	alternate procedures followed		0	0			IN	OUT	NA	NO	Consumer Advisory		_	-	
8	X	읈	NA	NO	Handwashing sinks properly supplied Approved Source		0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooks food	d		o	4
			101	110	Food obtained from approved source		0	0		H	IN	OUT	NA	NO	Highly Susceptible Populations		-	-	
			0	×	Food received at proper temperature			0		24	0	0	88		Pasteurized foods used; prohibited foods not offered		5	Ы	5
11 12	<u>×</u>	0	0	0	Food in good condition, safe, and una Required records available: shell stoc		0	0	5	-	IN	OUT		NO	Chemicais	-	1		-
12		-	NA	-	destruction Protection from Conta		0	9	_	25	0	001			Food additives: approved and properly used	\rightarrow	न	51	
13	12			no	Food separated and protected	minación	0	0	4	26	×	ŏ	-		Toxic substances properly identified, stored, used		3	51	5
14	X	0	0		Food-contact surfaces: cleaned and s	anitized		0	5		IN	OUT	NA	NO	Conformance with Approved Procedures				
15	8	0			Proper disposition of unsafe food, retu served	irned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0		۶	5
				Goo	d Retail Practices are preventi	ve measures to co	atro	l the	inte	aduc	tion	of	atho		, chemicals, and physical objects into food	-	_	_	
					a nation reactions are prevent									90114	, chemicals, and physical objects into foot				
				00	T=not in compliance	COS=corre			auring				5		R-repeat (violation of the same code provis	ion)			
	_	OUT	_	_	Compliance Status Safe Food and Water		COS	R	WT			1171		_	Compliance Status Utensils and Equipment	co	xs I	R	WT
2	_			eurize	d eggs used where required		0	0	1	4		NUT O ^F	ood ar	nd no	infood-contact surfaces cleanable, properly designed,		J.	<u>_</u>	
2	_	0	Wate	er and	lice from approved source	the de	0	0	Ż	4	<u> </u>				and used		<u>'</u>	익	1
– ³	0	OUT		nce o	bitained for specialized processing me Food Temperature Contr		0	0	1	4	5	۰v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0		P	1
3	1	×	Prop		oling methods used; adequate equipme	ant for temperature	0	0	2	47	_	O N	lonfoo	d-cor	tact surfaces clean	- 0		2	1
	2	0			properly cocked for hot holding		0	0	1	41			lot and	l cold	Physical Facilities (water available; adequate pressure	- 5	त	ы	2
3	_				thawing methods used		ŏ	ŏ	1	4	_				stalled; proper backflow devices	7	5	5	2
3	_	-	Then	morm	eters provided and accurate		0	0	1	50	_				waste water properly disposed			2	2
H-	_	OUT	E		Food Identification	d an an da au a Tabla	-			5	_				es: properly constructed, supplied, cleaned				1
3			F000	prop	erly labeled; original container; require		0	0	1	52	_	_			use properly disposed; facilities maintained				1
3	6	OUT O	Inser	ts. #	Prevention of Food Contamiz dents, and animals not present	ation	0	0	2	5	_	_			ittes installed, maintained, and clean Intilation and lighting; designated areas used		-	3	1
⊢	7	-			ation prevented during food preparation	storana & diselau	8	0	1	F	+	UT			Administrative items		1	-	
	8				leanliness	r' oronoffic a roshiay	0	0	-	54			Jument	Dern	nit posted	-		2	
3	_	-			ths; properly used and stored			ŏ	1	56					inspection posted		7	5	0
4	0	0	Was		ruits and vegetables		0		1		_				Compliance Status	YE	S N	ю	WT
-4	_	OUT		e ute	Proper Use of Utensils nsils; properly stored		0	0	1	57	7	- 6	Somole	2009	Nen-Smokers Protection Act with TN Non-Smoker Protection Act		RT P	21	
4	2	0	Uten	sils, e	quipment and linens; properly stored,		0	0	1	53	8	T	obacc	o pro	ducts offered for sale	2	5	5	0
	3 4				/single-service articles; properly stored ed properly	d, used	0	8	1	55	9	lf	tobac	co pr	oducts are sold, NSPA survey completed		\mathbf{b}	5	
_	-	~							_										

allure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous samer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this sport. T.C.A. sections 17-14-703, 68-14-708, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

MAS	08/28/2023	\leq >	08/28/2023						
Signature of Person In Charge	Date	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)	Free food safety training cla	RDA 629		
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Conga Latin Restaurant Establishment Number # 605248630

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Autochlor	Chlorine	50									

quipment l'emperature								
Description	Temperature (Fahrenheit)							

Food Temperature Description	State of Food	Temperature (Fahrenheit
Cheese sauce	Hot Holding	160
Rice	Hot Holding	140
Pork	Cooling	63
Beans	Cold Holding	40
Slaw	Cold Holding	39

Total # 3

Repeated # ()

31: Reach in cooler is not designed to rapidly cool food will need to use ice baths to cool pans rice, beans, meats. Need to place pan of pork used at lunch in ice bath when keeping outside refrigerator

37: Package raw fish in reach in cooler over covered pans ready to eat foods 48: Cold water at hand sink by grill was turned off, hot water is too hot to wash hands comfortably for 20 seconds

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Conga Latin Restaurant

Establishment Number : 605248630

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Manager knows policy

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6:

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: Chattanooga food, Gordans, Sams club provides food

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: Fish frozen for ceviche in walk in freezer. Date received is documented

- 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: Rice, beans cooked over 170°

17: (NO) No TCS foods reheated during inspection.

18: Discussed using ice baths to cool if walk-in cooler is not going to be repaired.

19: Food held above 135°

20: Food held in cooler was below 41°. Pork was lulled from cooler while preparing lunch items is getting to warm must keep pan in ice or keep pork on hot bar

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

23:

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:

***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.

Establishment Information

Establishment Name: Conga Latin Restaurant Establishment Number : 605248630

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Conga Latin Restaurant Establishment Number #: 605248630

Sources		
Source Type:	Source:	

Additional Comments