TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1000	THE F	A. C.																
Esta	bist	nmen	t Nar		Conga Latin	Restaurant						Tree		Series in K.	-	Farmer's Market Food Unit W Permanent O Mobile	7	K	
Address 26 E Main Street Suite 102 Type of Establishment O Model O Temporary O Seasonal																			
City Chattanooga Time in 02:28 PM AM / PM Time out 03:18: PM AM / PM																			
Insp	ectio	n Da	rte		08/30/202	21 Establishment#		_			Emba	-							
			spec		Routine	O Follow-up	O Complaint			-	limina		_		Cor	sultation/Other			
Risi	Cat	egor	y		O 1	\$102	03		,	04				Fo	llow-i	up Required 🕱 Yes O No 🛛 Number o	Seats	64	Ļ
		R	isk													to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
								_		_			_	_		INTERVENTIONS			
				elgne					teme			_				ach item as applicable. Deduct points for category or subc)	
IN	rin c	ompii	ance			ce NA=not applicable	NO=not observe	COS	R		S=con	rected	l on-si	te duni	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge pr performs duties	resent, demonstrates kn	owledge, and	0	0	5	16	0	0	0	57	Control For Safety (TCS) Foods Proper cooking time and temperatures	-		
			NA	NO		Employee Health							ŏ			Proper reheating procedures for hot holding	ŏ	00	5
	XX	0			Management and for Proper use of restri	ood employee awarenes	s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as	·		
-		_	NA	_		d Hygienic Practices		•	-	_	18	民	0	0	0	Public Health Control Proper cooling time and temperature	0		
4	10	0	101	0	Proper eating, tastir	ng, drinking, or tobacco u		0	0	5	19	Ň	0	0	0	Proper hot holding temperatures	0	0	
5	黨 IN	OUT	NA	O NO		eyes, nose, and mouth ng Contamination by	Hands	0	0	-		24	00	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	黛	0			Hands clean and pr	roperly washed		0	0	_		_	0	ō		Time as a public health control: procedures and records	o	ō	
7	0	22	0	0	No bare hand conta alternate procedure	act with ready-to-eat food is followed	ts or approved	83	0	5			OUT	NA		Consumer Advisory			
	X IN		NA	NO	Handwashing sinks	properly supplied and a Approved Source	ccessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0			Food obtained from	approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0 ※	0	0	8	Food received at pr Food in good condition	roper temperature tion, safe, and unadulter	ated	00	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
	X	ō	0	0	Required records a	vailable: shell stock tags		0	ō		H	IN	OUT	NA	NO	Chemicals			
H	IN			NO	destruction Protect	tion from Contamina	tion				25	0	0	X	-	Food additives: approved and properly used	0	0	
13	2	<u>。</u>	0	-	Food separated and Ecod-contact surface	d protected ces: cleaned and sanitize	ed.		0		26		0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	12	_		1		of unsafe food, returned		-	-	_	27	-			1000	Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_		Goo	d Retail Practic	es are preventive m	easures to co	ntro	the	intr	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								600	D R	ar/Al	L PR	ACT	ici și	;					
	_			00	T=not in compliance Comp	liance Status	COS=corre	cted or COS			inspec	ction				R-repeat (violation of the same code provision) Compliance Status		R	WT
	_	OUT			Safe F	ood and Water						0	UT			Utensils and Equipment			
2	_	8	Past Wat	er and	d eggs used where ice from approved :	required		8	0	2	45	• •				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0 001		ance o		zed processing methods mperature Control		0	0	1	46	: (o w	/arews	shin	g facilities, installed, maintained, used, test strips	0	0	1
		20	_	xer co		adequate equipment for	r temperature	0	0	2	47	1	5 N	onfoo	s-con	tact surfaces clean	0	0	1
3		86	cont					-		_		-	UT			Physical Facilities			
3	_				properly cooked for thawing methods us			0	0	1	48	_	_			water available; adequate pressure talled; proper backflow devices	0	8	2
3	4	-	The	mome	eters provided and a			0	0	1	50	_	_			waste water properly disposed	0	0	2
-	5	001	Eco	d perce		Identification	wie augzable	0	0	1	51	_				s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0 0	1
3	9		F 000	a prop		f Food Contamination		•	<u> </u>	-	53			-		ities installed, maintained, and clean	6	0	1
3	6	0.00	Inse	cts. ro	dents, and animals		•	0	0	2	54	-	-			ntilation and lighting; designated areas used	ŏ	ŏ	1
3		-				ng food preparation, stor	age & display	0	0	1		+	UT	,		Administrative Items	-	-	
	8				leanliness		-g	0	0	1	55	; (5 0	urrent	perm	it posted	0	0	0
3	_				ths; properly used a				0		56		ΣМ	ost re	cent	nspection posted	0	0	0
-	0	OUT				Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	TES	NO	WT
4	-				nsils; properly stored	d	handled		8		57 58					with TN Non-Smoker Protection Act ducts offered for sale	1 0	2	0
- 4	3	0	Sing	le-use	single-service artic	s; properly stored, dried, les; properly stored, use		0	0	1	59					oducts onered for sale oducts are sold, NSPA survey completed	8		0
	4				ed properly				0										
																Repeated violation of an identical risk factor may result in rev . You are required to post the food service establishment per			
						rt in a conspicuous manne 4-708, 68-14-709, 68-14-711,				t a hei	ring re	gard	ing thi	s repor	t by f	ling a written request with the Commissioner within ten (10) da	ys of the	e date	of this
_		~					08/3	รบ/ว	021				0				08/3	20/2	2021
Sig	natu	/ t	Pers	ion In	Charge	<u> </u>		,012	_	Date	Sig	natu		Envir	2 2000e	ental Health Specialist	00/0		Date

Signature	of Pers	on In Charg	e

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mor	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104.023

Date Signature of Environmental Health Specialist **** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Conga Latin Restaurant Establishment Number #: 605248630

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.
"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)
Auto chlor Triple sink not set up	Chlorine Chlorine	10	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in freezer	6

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Rice	Hot Holding	143	
Beef	Hot Holding	136	
Beans	Hot Holding	145	
Chicken	Hot Holding	145	
Cheese dip	Hot Holding	136	
Beef	Hot Holding	138	
Slaw	Cold Holding	40	
Tomales	Cold Holding	43	
Slaw with dressing	Cold Holding	38	
Cut tomato	Cold Holding	39	
Shredded lettuce	Cold Holding	38	

Total # 3

Repeated # ()

7: Staff barehanding chips. Must have barrier between hands and ready to eat foods, gloves, tongs, spoon with handles, chips discarded

14: Dish machine not dispensing 50ppm, need to sanitize using triple sink until machine is working, 50ppm

31: Cooling tomales in too large batches and in plastic. Should use sheet pan or hotel pan, not too deep to cool then can store in plastic container

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Comments/Other Observations 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 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 drinking from an approved container which is stored properly. 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes. 6: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: (NO): No food received during inspection. 11: (IN) All food was in good, sound condition at time of inspection. 12: Date fish placed in freezer on box. 13: (IN) All raw animal food is separated and protected as required. 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: 19: 20: 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.

***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: Conga Latin Restaurant Establishment Number : 605248630

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