

City

Inspection Date

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Asian Kitchen Establishment Name Permanent O Mobile Type of Establishment 8142 E Brainerd Rd Ste 108 O Temporary O Seasonal Address Chattanooga Time in 02:40 PM AM/PM Time out 02:50; PM AM/PM

> 03/31/2023 Establishment # 605305411 Embargoed 0

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

Number of Seats 28 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for each nu

10	<b>∉</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	)\$=c:	mecte	d on-si	te duri	ing ins	spection I				
					Compliance Status	cos	R	WT						Complian				
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and F				
_	610			_	Person in charge present, demonstrates knowledge, and	_			ш		001			Control				
1	狐	0			performs duties	0	0	5	16	黨	0	0	0	Proper cooking time				
	IN	OUT	NA	NO	Employee Health				17	0	0	0	3%	Proper reheating p				
2	$\neg x$	0			Management and food employee awareness; reporting	0	0							Cooling and Hol				
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ОUТ	NA	NO	a P				
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time				
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1	0	0	0	Proper hot holding				
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	125	0	0		Proper cold holding				
	IN	OUT	T NA NO Preventing Contamination by Hands				21	100	0	0	0	Proper date markin						
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public he				
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		Ľ	_		_					
	~		_	_	alternate procedures followed	_	_	_		IN	OUT	NA	NO	c				
8	蒸	0	51.5	LIN.	Handwashing sinks properly supplied and accessible	0	0 0 2		23	0	ΙoΙ	300		Consumer advisory				
_		OUT	NA	NO	Approved Source	-		_		_		0-0		food				
9	×	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly :				
10	×	0	0		Food received at proper temperature	0	0	١.	24	0	0	320		Pasteurized foods				
11	×	0		_	Food in good condition, safe, and unadulterated	0	0 0 5		0 0 0		0 0 0		ΙĽ	_	Ŭ			- dotted Eco roods
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОUТ	NA	NO					
	IN	OUT	NA	NO	Protection from Contamination				25		0	-XX		Food additives: app				
13	×	0	0		Food separated and protected	0	0	4	26	稟	0			Toxic substances p				
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformanc				
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with vi HACCP plan				

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		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	243	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		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	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### s to control the introduction of pathogens, chemicals, and physical objects into foods.

			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	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	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 Food Contamination			
36	涎	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	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	120	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	Г
44	0	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision Compliance Status	cosi	В	W
	OUT	Utensils and Equipment	1000	κ.	**
		Food and nonfood-contact surfaces cleanable, properly designed,	_		
45	0	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	7
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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regar 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. n ten (10) days of the date of the

03/31/2023

03/31/2023

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) 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: Asian Kitchen				
Establishment Number #: [605305411				
NSPA Survey - To be completed if Age-restricted venue does not affirmatively rest		or facilities at all times to	persons who are	
twenty-one (21) years of age or older.  Age-restricted venue does not require each per	man allementes to cale ante	v to submit accombable f	ann of Identification	_
"No Smoking" signs or the international "Non-S		rspicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r				
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature ( Fah	renhelf)
Doubliption		Clair Oi Food	Temperature (Tan	roimon,
I			1	

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Establishment Information	
Establishment Name: Asian Kitchen	
Establishment Number: 605305411	
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Comments/Other Observations	
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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.

Establishment Name: Asian Kitchen Establishment Number: 605305411	Establishment Information	
Establishment Number: 605305411  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Asian Kitchen	
Additional Comments (cont'd)	Establishment Number: 605305411	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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See last page for additional comments.		
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Establishment Information							
Establishment Name: Asian Kitchen							
Establishment Number #: 605305411							
Courses							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
See original report. Violations # 8 and 14 were correct	cted.						