TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								·									
Contraction of the second			pa-		Tai Chi Bubble Tea (Downtown)									O Farmer's Market Food Unit O Permanent O Mobile	Ç	2	
Establishment Name			nt Nan	ne	411 Broad St., Suite 111					Ту	pe of l	Establi	ishme			J	
Address					·									O Temporary O Seasonal			
City					Chattanooga	_{ime in} 0	1:1	<u>.5</u> F	PM	_ ^	M/P	M Ti	me o	иt 01:55; PM АМ/РМ			
Insr	artic	on Da	ate		03/08/2022 Establishment # 60525	9015			Emb	-	e.						
								_		-				nsultation/Other			
Pun	ose	or in	spect	ion		plaint		UP	relimir	nary			, co			F 7	,
Risi	Cat	tegor			O1 X2 O3		_	O 4	_					up Required O Yes 👯 No Number of		57	
														I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
					FOODBORNE ILLNES												
		0	urik de	algna		d Hem. Fo	r item							ach item as applicable. Deduct points for category or subca	legery.	.)	
IN	≈in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not o Compliance Status		EL R	CX WT		mecte	id on-s	ite duri	ing ins	pection R=repeat (violation of the same code provi Compliance Status		R	WT
h	IN	OUT	NA	NO	Supervision		1 11			IN	0.0	NA	-	Cooking and Reheating of Time/Temperature			
H	黨	0	-		Person in charge present, demonstrates knowledge, a	nd o	0	5						Control For Safety (TCS) Foods			
1			NA	NO	Employee Health		10	0	16	0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2				no	Management and food employee awareness, reporting	0	0		۱Ë	-				Cooling and Holding, Date Marking, and Time as	ľ		
2 3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN	-	NA	_	Good Hygienic Practices			_	18	_	0			Proper cooling time and temperature		0	
4	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	- 8	8	5	19		8	8		Proper hot holding temperatures Proper cold holding temperatures		0	
5			NA		Preventing Contamination by Hands	- ľ	10	-						Proper date marking and disposition	ŏ	ŏ	5
6	黨	0		0	Hands clean and properly washed		0		22		0	X	0	Time as a public health control: procedures and records	0	0	
7		0	0	0	No bare hand contact with ready-to-eat foods or appro alternate procedures followed	ved o	0	°		IN	OUT			Consumer Advisory	-	-	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	0	110	Consumer advisory provided for raw and undercooked	0	0	4
			NA	NO	Approved Source		10	-					110	food	L.	<u> </u>	-
9	高	0	0	52	Food obtained from approved source Food received at proper temperature		0	-	LE	IN	OUT	_	NO	Highly Susceptible Populations			_
11	×	ŏ	Ť	~	Food in good condition, safe, and unadulterated	ŏ		5	24	10	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	X	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination					5 0	0	X		Food additives: approved and properly used	0	8	5
13		0	0		Food separated and protected		0		24	1000	0			Toxic substances properly identified, stored, used	0	0	Ľ,
	_		0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re	_	0	5	I H	IN	_	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Gov	d Retail Practices are preventive measures	to contro	d the	e inte	odu	otios	of	atho		, chemicals, and physical objects into foods.			
				_										, energieses, and hilferen enfects into toons.			
				-00	T=not in compliance COS	-corrected		durin				9		R-repeat (violation of the same code provision)			
					Compliance Status	CO:	S R	WT	Í					Compliance Status	COS	R	WT
۰,	8	001	_	0111 ⁻ 24	Safe Food and Water ed eggs used where required	- 0	0	1.4	LE		XUT C	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			_
	9	0	Wate	er and	lice from approved source	ŏ	Ö	2	14	15				and used	0	0	1
3	0	0		ince (Extrained for specialized processing methods Food Temperature Control	0	0	1		16	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
			_	er co	oling methods used; adequate equipment for temperatu	re a	La	T		17		lonfoo	d-cor	tact surfaces clean	0	0	1
3	1	0	contr			10		2		(TUC			Physical Facilities			
_	2				properly cooked for hot holding	0	0	1			-			water available; adequate pressure		0	2
	3 4	0			thawing methods used eters provided and accurate	0		1		_				talled; proper backflow devices waste water properly disposed	8	0	2
Ľ	-	OUT		- North	Food Identification						-			is: properly constructed, supplied, cleaned		ŏ	
	5	0	Food	l prop	erly labeled; original container; required records availab	ie O	0	1						use properly disposed; facilities maintained	0	0	1
H	-	OUT			Prevention of Food Contamination		-				-	-	·	ities installed, maintained, and clean	0	0	1
	6	0	Insec	ts. ro	dents, and animals not present	0	0	2	. –	_	-			ntilation and lighting; designated areas used	ō	ō	1
⊢	7	0	-		ation prevented during food preparation, storage & disp		+	1		-	DUT			Administrative items			
38 O Person				0		1			0	Jurrent	t pern	nit posted	0	0	0		
	9				ths; properly used and stored	0	0		5	6	0	/lost re	cent	inspection posted	0	0	
Ľ	0		_	hing f	ruits and vegetables	0	0	1		_	_			Compliance Status	YES	NO	WT
H	1	OUT		e ute	Proper Use of Utensils nsils; properly stored	0	0	1		57	-	Somoli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	20	0	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	1 5	8	T	obacc	o pro	ducts offered for sale	0	0	0
	3				v/single-service articles; properly stored, used	8	8	1	5	9	I	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
-	44 O Gloves				es property		10	1.1									

Failure 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. 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 manner 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 report. T.C.A. sections 68-14-708, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-320.

03/08/2022		03/08/2022							
Date	Signature of Environmental Health Specialist	Date							
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****									
		RDA 629							
	Date Additional food safety information can be found on our Free food safety training classes are available	Date Signature of Environmental Health Specialist Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservix Free food safety training classes are available each month at the county health department.							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tai Chi Bubble Tea (Downtown) Establishment Number #: 605259015

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.	
menty one (all) years of eye of order.	
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)							
Dish Machine	chlorine	50								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cucumber	Cold Holding	39

Observed Violations

Total # 2

Repeated # 0

39: Soiled wiping cloths improperly stored.47: Nonfood-contact surfaces soiled/ dirty.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tai Chi Bubble Tea (Downtown)

Establishment Number : 605259015

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

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 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: Proper hand washing observed.

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: Source approved.

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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: See temperatures.

20: See temperatures.

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: 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:

***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: Tai Chi Bubble Tea (Downtown) Establishment Number: 605259015

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Tai Chi Bubble Tea (Downtown)

Establishment Number # 605259015

Sources				
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments