## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

AND	1000		and a															_	
Eet	able	hmer	. blac		Tokyo of (	Chattanooga										O Fermer's Market Food Unit ant O Mobile			
	iress		it inar		1120 Hou	ston St. Suite-1	50				_	Тур	e of E	stabli	ishme	O Temporary O Seasonal			
					01	L:30	) P	M	AJ	M/PI	A Th	me o	ut 01:45; PM AM/PM						
		on Da	nte		01/27/2	020 Establishment	60524883					_	d 0			··· · · · ··· · · ·			
		of In			ORoutine	● 御 Follow-up	O Complaint			0 Pre		-	-		Cor	nsultation/Other			
Ris	k Cal	tegor	y		<b>O</b> 1	3822	03			04				Fo	low-	up Required O Yes 🕄 No Number	of Seats	13	36
		R	isk													to the Centers for Disease Control and Prev control measures to prevent illness or injury	ention		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Hark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																		
	hin e	(L) iqmo:							ite ma									)	
		_		_		pliance NA=not applicable ompliance Status	NO=not observe	_	R		Ē	recie	u on-si	te dun	ng ins	pection R=repeat (violation of the same code pro Compliance Status	COS	R	WT
			NA	NO	Person in chas	Supervision ge present, demonstrates	Inculation and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	1 1 1	O	NA		performs duties		÷ ·	0	0	5	16 17	00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
	X	0				ind food employee aware			<u> </u>	~	-	IN	олт		NO	Cooling and Holding, Date Marking, and Time	_		
3	8	O	NA	_	,	estriction and exclusion Good Hygionic Practic		0	0	Ľ	12	0	0	0		a Public Health Control Proper cooling time and temperature	+-	0	
4	X	0	-	0	Proper eating.	tasting, drinking, or tobac	co use	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
	XX IN	OUT	NA	NO	Prev	rom eyes, nose, and mou enting Contamination			0			100	00	0	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	直区		0			nd properly washed contact with ready-to-eat f	oods or approved	0	0	5	22	×	0	0	0	Time as a public health control: procedures and record	; o	0	
8	25	0	-	-		dures followed sinks properly supplied an	d accessible	-	0	2	23	N	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9		OUT O	NA	NO	Food obtained	Approved Source from approved source		0	o	_	2.5	N IN	OUT	-	NO	food Highly Susceptible Populations	Ť	-	-
10		0	0	*	Food received	at proper temperature ondition, safe, and unadu	Iterated	0		5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	X		0	0		ds available: shell stock t		ō	ŏ			IN	OUT	NA	NO	Chemicals			
				NO	Pro	otection from Contam	ination	~			25	<b>0</b> 家	0	X		Food additives: approved and properly used	0	8	5
13 14	夏	00	0			d and protected surfaces: cleaned and san	itized		0		26	N IN	O OUT	NA	NO	Toxic substances property identified, stored, used Conformance with Approved Procedures	-	0	
15	X	0			Proper disposit served	tion of unsafe food, return	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																			
									D RE				-						
				00	F=not in complian	ce Smpliance Status	COS=corre	cted or		śuring						R-repeat (violation of the same code provisio Compliance Status		R	WT
	8	OUT	Dact	0.0570		fe Food and Water			0			_	UT	and a	ad ea	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	-		
- 2	19 10	0	Wate	er and	ice from appro		- du	0	ő	2	4	5 2				and used	<u> </u>	0	1
		OUT			Food	<b>Temperature</b> Control				<u> </u>	4		_			g facilities, installed, maintained, used, test strips	0	0	1
1	и	0	Prop cont		ling methods u	sed; adequate equipment	for temperature	0	0	2	4	_	iš N UT	onfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	12				properly cooke thawing method	d for hot holding		00		1	4		_			I water available; adequate pressure stalled; proper backflow devices	8	8	2
_	14	X	Ther		eters provided a	and accurate		ŏ		1	5	0	o s	ewage	e and	waste water properly disposed	0	0	2
3	15	OUT	_	i prop		ginal container; required r	ecords available	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT			,	on of Feed Contaminat		-			5		_	-		lities installed, maintained, and clean	0	0	1
3	6	巤	Inse	rts, ro	dents, and anin	nals not present		0	0	2	5	•	0 A	dequa	ste ve	ntilation and lighting; designated areas used	0	0	1
1	7	0	Cont	amina	tion prevented	during food preparation, s	storage & display	0	0	1		0	υτ			Administrative Items			
	18 19	-	-		leanliness ths: properly us	ed and stored		0	0	1	5					nit posted inspection posted	0	00	0
_	0	0	Was	<u> </u>	ruits and vegeta	ables		ŏ		1	Ľ	_	-			Compliance Status		NO	WT
_	1		In-us		nsils; properly s				0		5					Wen-Smokers Protection Act with TN Non-Smoker Protection Act		0	
- 4	2	22	Sing	e-use	/single-service	inens; properly stored, dri articles; properly stored, i		0	0	1	5					ducts offered for sale oducts are sold, NSPA survey completed	0	00	0
	4		-		ed properly			-	0										
serv	ice e	stabli	shmer	t perm	sit. Items identifie	d as constituting imminent	health hazards shall b	corre	cted in	nmedi	ately -	or ope	ration	s shall	l ceas	Repeated violation of an identical risk factor may result in n e. You are required to post the food service establishment p filing a written request with the Commissioner within ten (10)	rmit in a	consp	vicuous
repo	H. 1					68-14-708, 68-14-709, 68-14-						~		Л	1	) 80%			
	(	$\triangle$	Y	_	Sm		01/2	27/2	020		_	4	m	V	$\mathbb{V}$	· Ull	01/2	27/2	2020
Sig	natu	re of	Pers	on in	Charge					)ate						ental Health Specialist			Date
_							r									ealth/article/eh-foodservice ****			
1																			

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 625
(192207 (1097. 0-10)	Please call (	) 4232098110	to sign-up for a class.	NDF 023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Tokyo of Chattanooga Establishment Number #: 605248832

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature								
Decoription	Temperature (Fahrenheit)							

ecoription	State of Food	Temperature (Fahrenheit)	

Observed Violations	1
Total # 11	
Repeated # ()	
33:	
34:	
36:	
39:	
42:	
43:	
45:	
46:	
47:	
48:	
+0. 53:	
JJ.	

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### Establishment Information

Establishment Name: Tokyo of Chattanooga Establishment Number : 605248832

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: Tokyo of Chattanooga Establishment Number : 605248832

Comments/Other Observations (cont'd)

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

## Establishment Information

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Sources		
Source Type:	Source:	

## Additional Comments

\*\*\*Priority items #1,8,14 corrected. See original report dated 1/14/20.\*\*\*