

Address

Risk Category

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City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 136

O Farmer's Market Food Unit Tokyo of Chattanooga Establishment Name Permanent O Mobile Type of Establishment 1120 Houston St. Suite-150 O Temporary O Seasonal Chattanooga Time in 11:00; AM AM / PM Time out 11:30; AM

11/02/2020 Establishment # 605248832 Embargoed 0 Inspection Date

 Routine 類Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

ase Control and Prevention

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Follow-up Required

ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe	/ed		C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	300	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	×	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
_	_	-	-		-	_	-	-

Proper disposition of unsafe food, returned food not re

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	_ *
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

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

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		OUT=not in compliance COS=con	ected or	>site	đμ
		Compliance Status	COS		_
	OUT	Safe Food and Water	$\overline{}$		
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	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	0	Insects, rodents, and animals not present	0	0	:
37	338	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	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	200	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	WT
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	38	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of th

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Signature of Person In Charge

11/02/2020

Date Signature of Environmental Health Specialist

**** 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.

11/02/2020

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Tokyo of Chattanooga Establishment Number #: 605248832							
Establishment Number #: [605248832							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	y entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed	or open.				
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info			1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	irenheit)			
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
Food Tomorootius			•				
Food Temperature		State of Food	Tamparahus / Esh				
Description		State of Food	Temperature (Fah	renneit)			

Observed Violations
Total # 8 Repeated # 0
Repeated # ()
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37:
43:
46:
47:
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49: 53:
54:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Tokyo of Chattanooga	
Establishment Number: 605248832	
Comments/Other Observations	
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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

Establishment Information Establishment Name: Tokyo of Chattanooga						
Source:						
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eport dated 10/21/20.***						