

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit China Gourmet Remanent O Mobile Establishment Name Type of Establishment 321 Browns Ferry Rd Ste A1 O Temporary O Seasonal Address Chattanooga Time in 11:00; AM AM / PM Time out 11:45; AM

07/27/2023 Establishment # 605214769 Embargoed 12 Inspection Date

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

Number of Seats 0 Risk Category Follow-up Required 级 Yes O No

10	N=in compliance OUT=not in compliance NA=not applicable NO=not obser		ed		c	⊃ 5≕c	correcte			
匚					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					IN
1	級	0			Person in charge present, demonstrates knowledge, and	0	0	5	H,	
_					performs duties	-	_			6 0
_	IN	OUT	NA	NO	Employee Health	-	-		ין ו	7 0
2	DK.	0			Management and food employee awareness; reporting	0	0	5	ш	IN
3	×	0			Proper use of restriction and exclusion	0	0	"	Ш	
	IN	OUT	NA	NO	Good Hygienic Practices				[1	8 0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 🕱
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	L u		0 0
		OUT	NA	NO	Proventing Contamination by Hands				l [2	H XX
6	0	黨		0	Hands clean and properly washed	0	0		١l۶	2 0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	
		_	_	_	alternate procedures followed	_	_		ш	IN
8	0	M			Handwashing sinks properly supplied and accessible	0	0	2	I2	3 0
		OUT	NA	NO	Approved Source	-	_	_	L	_
9	黨	0			Food obtained from approved source	0	0		L	IN
10	0	0	0	200	Food received at proper temperature	0	0		l I ₂	4 0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	-
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0		Ш	IN
	IN	OUT	NA	NO	Protection from Contamination			-	H	5 0
13		0	O	NO	Food separated and protected	_	~	_		
$\overline{}$	670	_	_			0	0	-	ΙÉ	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ш	IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0

_	Compliance Status					COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	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	X	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOOD RET			
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT		_		_	
28	0	Pasteurized eggs used where required	0	0	١.	
29	0		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	1	
32	0	Plant food properly cooked for hot holding	0	0	г	
33	0	Approved thawing methods used	0	0	г	
34	X	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	Г	
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	338	Contamination prevented during food preparation, storage & display	0	0	Г	
38	0	Personal cleanliness	0	0	Г	
39	188	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0		
	OUT	Proper Use of Utensils			Π	
41	0	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0		0	0	Т	
44		Gloves used properly	0	0	_	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1000		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	100	Sewage and waste water properly disposed	0	0	- 3
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l (10) days of the date of the

07/27/2023

Date Signature of Environmental Health Specialist

07/27/2023

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China Gourmet
Establishment Number #: [605214769]

NSPA Survey – To be completed if #57 is "No"	
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.	
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)				
Triple Sink	Chlorine	50					

Equipment Temperature									
Description	Temperature (Fahrenheit)								
See remarks									

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Tofu (low boy)	Cold Holding	40			
Shrimp (low boy)	Cold Holding	40			
Sweet & Sour Chicken (Walk in)	Cold Holding	36			
Rice (1)	Hot Holding	166			
Rice (2)	Hot Holding	148			
Chicken	Cold Holding	37			
*General Tso Chicken	Cold Holding	54			

Observed Violations
Total # 11
Repeated # ()
6: Employees not properly washing hands as needed between taskes. Advised
employees must practice good handwashing in between preparing/cooking of
raw foods and RTE foods. Hands must also be washed between accepting
payments from customers and preparing/cooking food items. Observed

8: No paper towels provided in restroom.

Observed Violations

- 20: General Tso Chicken holding at 54*F. Must be 41*F or below. Product was discarded at time of inspection. (Embargoed~12 lbs.) Advised on proper cold holding temperatures and methods during inspection.
- 34: Unable to locate thermometers in chest freezer with TCS foods.
- 37: Uncoverd/unprotected food items noted in walk in cooler.

employee not washing hands after returning from restroom.

- 39: Soiled, wet wiping cloths stored on working surfaces and not in sanitizer solution.
- 45: Shelving rusted/poor repair in walk in cooler. Cardboard boxes used as permanent food containers. Must provide a smooth, durable, easily cleanable, and non-absorbant food container.
- 47: Numerous non-food contact surfaces dirty throughout cookline and prepareas.
- 50: Greywater disposed of on ground outside back door. Greywater must be disposed of down the designated and provided mop sink.
- 51: Employee/customer restroom fixtures dirty.
- 53: Floors dirty behind/underneath equipment.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number: 605214769

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food products obtained from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: China Gourmet	
Establishment Number: 605214769	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: (Establishment Number #:	China Gourmet 605214769						
Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public Water Supply				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commo	ents						