TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.		714	A.C.																
Establishment Name			Asian Flavor Restaurant						Type of Establishment O Farmer's Market Food Unit O Mobile					Ĺ	1				
Address			4839 Hwy 58	3					_	.,,				O Temporary O Seasonal					
City	,				Chattanooga	l	Time in	12	2:40	0 P	M	AJ	M/P	M Tir	me ou	ut 01:20: PM AM / PM			
Ins	pecti	on Da	rte		05/26/202	23 Establishment #						_							
Pur	pose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pre	limin	ary		0	Cor	nsultation/Other			
Ris	k Cal	tegor	y		O 1	3 82	03			04				Fo	ilow-	up Required O Yes 🕅 No Number of S	Seats	80	
		R														to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
					one managements				_	_				_		INTERVENTIONS			
		(11	ırk de	algnat		(IN, OUT, NA, NO) for ea	sch numbered Hem	. For								ach item as applicable. Deduct points for category or subcat	gery.		
IN	⊫in c	ompli	ance		OUT=not in compliant Comp	liance Status	NO=not observe	d COS	R		\$=000	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
1	1	0			Person in charge pr performs duties	esent, demonstrates kr	owledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2		OUT	NA	NO		Employee Health od employee awarenes	ss: reporting	0				Ó	0	Ó	X	Proper reheating procedures for hot holding	00	0	•
3	×	ō			Proper use of restric		so, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA			d Hygionic Practico						0	0	0		Proper cooling time and temperature	0	0	_
4	XX	0				1g. drinking, or tobacco eyes, nose, and mouth	use	0	8	5	19 20	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0	0		Proper hot holding temperatures Proper cold holding temperatures	0		
	IN	OUT	NA	NO	Preventin	g Contamination by	Hands					X		õ		Proper date marking and disposition	ŏ	ŏ	5
6 7	直区		0	0	Hands clean and pr No bare hand conta	openy washed ict with ready-to-eat foo	ds or approved	0	0 0	5	22	0	0	0		Time as a public health control: procedures and records	0	0	
		0	-	-	alternate procedure Handwashing sinks	s followed properly supplied and a	accessible		0	2		IN	OUT	_		Consumer Advisory Consumer advisory provided for raw and undercooked	_		
	IN 寫	OUT	NA	NO		Approved Source		0			23	O IN	O	NA		food Highly Susceptible Populations	0	0	4
10	0	0	0	20	Food received at pr			0	0		24		001	200		Pasteurized foods used; prohibited foods not offered	0	0	6
	×		~	-		tion, safe, and unadulte vailable: shell stock tag		0	0	5	-		-	-			-	<u> </u>	9
12	0	0	X	0	destruction	tion from Contamina		0	0	_	25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used	0	~	
	12	0	0	- NO	Food separated and				0	4	26	Ř	ŏ			Toxic substances properly identified, stored, used	0	ŏ	5
		0	0			es: cleaned and sanitiz of unsafe food, returned		_		5		IN	OUT	-	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served	and and a recarried	iood not re-	0	0	2	27	0	0	窝		HACCP plan	0	0	5
				Goo	d Retail Practice	es are preventive n	neasures to co	ntro	the	intro	duc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								600	D RI	IATE	L PR	ACT	ICE	8					
				00	Tenot in compliance	liance Status	COS=corre		n-site		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	cos	R	WT
		OUT			Safe F	ood and Water						0	UT			Utensils and Equipment		~	
	8 9				d eggs used where i lice from approved s			8	0	2	4	5 (infood-contact surfaces cleanable, properly designed, and used	0	0	1
2	10	O OUT		ince c		ed processing methods nperature Control	i		0		4	5 (0 1	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	11	0	_	er coo		adequate equipment fo	r temperature	0	0	2	47	7 0	0	lonfoo	d-con	ntact surfaces clean	0	0	1
	12	-	contr		properly cooked for	hat habing			0	1	41		UT	int and	Loold	Physical Facilities I water available; adequate pressure	0		2
-	3				thawing methods us			ŏ	0	1	4					stalled; proper backflow devices			2
	14	O OUT		mome	eters provided and a	ocurate Identification		0	0	1	50	_	-			I waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
3	15	0		i prop		container; required rec	ords available	0	0	1	53	_	_			use properly disposed; facilities maintained	0	0	1
_		OUT		, hi ch		Food Contaminatio		-		-	53		-	-		lities installed, maintained, and clean		0	1
:	6	0	Insec	ts, ro	dents, and animals r	not present		0	0	2	54		0 4	- dequa	de ve	intilation and lighting; designated areas used	0	0	1
1	17	0	Cont	amina	tion prevented durin	g food preparation, sto	rage & display	0	0	1		0	υт			Administrative Items		_	
1	8	0	Pers	onal c	leanliness			0	0	1	54	5 (0	Jurrent	perm	nit posted	0	0	_
_	9			<u> </u>	ths; properly used a			0	0	1	54	5 (0	/lost re	cent	inspection posted	0	0	0
-	10	OUT	_	hing fi	ruits and vegetables Proper	Use of Utensils		0	0	1	H	_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
	1	0	In-us		nsils; properly stored	i			0		57					with TN Non-Smoker Protection Act	X		
	2	8	Sing	sils, e e-use	quipment and linens /single-service articl	; properly stored, dried, es; properly stored, use	handled id		8	1	53 55	5				ducts offered for sale oducts are sold, NSPA survey completed	00		0
4	4				ed properly				Ŏ	1	_							_	
																Repeated violation of an identical risk factor may result in revoce. You are required to post the food service establishment permi			
			st the	most	recent inspection report		er. You have the rig	ht to r	equest							fling a written request with the Commissioner within ten (10) days			
		Ľ		-						, ,				1.	/		ר י <u>ר</u>		0000
C:	n n t		Dec	<u>د</u>	Chases		05/2	0/2)5/2	0/2			
ଧ୍ୟନ୍ତ	natu	e of	rens	on in	Charge		information com	he fe		Date						ental Health Specialist			Date
						Additional food safety	r information can	DG IO	ung c	n ou	wep	isite.	H LLD	contracted	own	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
P192201 (1094. 0=10)	Please call () 4232098110	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Asian Flavor Restaurant Establishment Number #: 605257574

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 wenty-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.	
Sarage 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.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
CL dishwasher	CL	50								

uipment l'emperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	37				
Low boy	37				

State of Food	Temperature (Fahrenheit
Cold Holding	37
Cold Holding	37
Cold Holding	37
Cold Holding	38
Cold Holding	38
Hot Holding	172
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding

Observed Violations	
Total #	
Repeated # 0	

53: Floor dirty under racks in dry storage area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Asian Flavor Restaurant

Establishment Number : 605257574

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (IN): good handwashing 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: (IN): Food 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 products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.

19: (IN): See temperatures.

20: (IN): 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: (NO) Time as a public health control is not being used during the inspection.
- 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: 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: Asian Flavor Restaurant

Establishment Number: 605257574

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Asian Flavor Restaurant

Establishment Number #: 605257574

Water	Source:	Public
Food	Source:	Kirnland
	Source:	
	Source:	
	Source:	
		Food Source: Source: Source:

Additional Comments