TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100	ALC: N	AN A											O Fermer's Market Food Unit	^					
Estal	blist	nem	t Nan	ne ,	Typhoon Of Tokyo					Ту;	pe of l	Establi	ishme	E Permanent O Mobile	r					
Addr	ess				3953 Dayton Blvd.									O Temporary O Seasonal						
City					Chattanooga Time in	11	.:2	5 A	M	_ A	M/P	м ті	me o	ат <u>12:00</u> : <u>РМ</u> ам/рм						
Inspe	etic	n Da	rte	(05/27/2022 Establishment # 60521204	9			Emba	argoe	d O)								
			spect		Routine O Follow-up O Complaint			- O Pr		-	_		Cor	nsultation/Other						
Risk					O1 3022 O3			04				E	ilou.	up Required O Yes 🕄 No Number of S	io ats	70				
Nak	Cen		isk F	acto	ors are food preparation practices and employee		vior	8 mc				rep	ortec	I to the Centers for Disease Control and Preven		-				
				as c	ontributing factors in foodborne illness outbreak															
			ırk der	lgnat	FOODBORNE ILLNESS Ris ed compliance status (IH, OUT, HA, HO) for each aumbered Hem										igery.					
IN-	in ci	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe		_		S=co	rrecte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis		_				
	IN	олт	NA	NO	Compliance Status Supervisien	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT			
-	 12	0	-		Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods						
			NA	NO	Employee Health	-		0		0	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5			
2	X(0			Management and food employee awareness; reporting		0	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking, and Time as	_					
	×	0		110	Proper use of restriction and exclusion	0	0	Ť						a Public Health Control	_	~				
4	X	0	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0 送				Proper cooling time and temperature Proper hot holding temperatures	0	0				
		0 OUT	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		12	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5			
6	×.	0	10-1	0	Hands clean and properly washed	0	0		22		ō	x		Time as a public health control: procedures and records	ō	ŏ				
	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT		-	Consumer Advisory	-	-				
8	in in	애	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4			
			~		Food obtained from approved source Food received at proper temperature	0				IN	OUT		NO	Highly Susceptible Populations		_				
11			-	<u>×</u>	Food in good condition, safe, and unadulterated	0	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5			
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicals						
		OUT O	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0	8	X	1	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5			
14	R	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ		5		IN	OUT	NA	NO	Conformance with Approved Precedures	Ŭ	_				
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5			
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.						
						600						3								
				00	Finot in compliance COS=corre Compliance Status		R R			sction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT			
28	_	001	Paste	NUTÍ 20	Safe Food and Water d eggs used where required	0	0	1		_	NUT	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,						
29	2	0	Wate	r and	ice from approved source btained for specialized processing methods	0	0	2	4	5 1	54 L L			and used	0	0	1			
30	_	OUT	varia	nce c	Food Temperature Control	0	0	-	4	6	٥V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1			
31		0	Prop		bling methods used; adequate equipment for temperature	0	0	2	4	_	0 NUT	lonfoo	d-cor	tact surfaces clean Physical Facilities	0	0	1			
32	_		Plant	food	properly cooked for hot holding	0		1	4	8	0			water available; adequate pressure		0	2			
33	_				thawing methods used tens provided and accurate	0	0	1		_	_			talled; proper backflow devices waste water properly disposed	0	0	2			
		OUT			Food identification		=		5	1	0 1	oilet fa	scilitie	s: properly constructed, supplied, cleaned	Ō	0	1			
35		0	Food	prop	erly labeled; original container; required records available	0	0	1			-			use properly disposed; facilities maintained	0	0	1			
36	-		Incor	Ac. co.	Prevention of Feed Contamination	0		2	-		_			Ities installed, maintained, and clean	0	0	1			
	-	-			dents, and animals not present	0	0		F	-	-	oeque	ne ve	ntilation and lighting; designated areas used	0	9	1			
37	_				tion prevented during food preparation, storage & display	0	0	1			NT			Administrative items						
38	_	-	-		leanliness ths: properly used and stored	0	0	1	_	_			-	nit posted inspection posted	0	0	0			
40	_	0 TUO	_	hing fi	ruits and vegetables Proper Use of Utensils	0	0	1		_	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT			
41		0	In-us		nsils; properly stored		0		5					with TN Non-Smoker Protection Act	X					
42	5	0	Singl	e-use	quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used		0			8 9				ducts offered for sale oducts are sold, NSPA survey completed		00	0			
44	_				ed properly	0	0	1												
servio		stablis	shmen	t perm	tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall be	corre	cted is	mmed	iately	or op	eration	ns shal	l ceas	e. You are required to post the food service establishment permi	t in a c	onspi	icuous			
					recent inspection report in a conspicuous manner. You have the rig 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71			t a he	aring r	egard	ling th	is repo	n by f	lling a written request with the Commissioner within ten (10) days	i of the	date	of this			
		2	S	S	05/2	212	022	2		`	\geq	\angle)5/2	2/2	2022			
Sign	atur	re of	Pers	on In	Charge			Date	Si	gnat.	ire of	Envir	onme	ental Health Specialist			Date			

	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Typhoon Of Tokyo Establishment Number #: 605212049

ISPA Survey – To be completed if #57 is "No"	
ge-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.	
ge-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.	
iarage type doors in non-enclosed areas are not completely open.	
ents 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.	<u> </u>
moking observed where smoking is prohibited by the Act.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine	Chlorine	100							

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Description	State of Food	Temperature (Fahrenheit)
Raw chicken	Cold Holding	40
Raw shrimp	Cold Holding	38
Raw steak	Cold Holding	40
Cooked chicken	Hot Holding	140
White rice	Hot Holding	155
Cut leafy greens	Cold Holding	38

Observed Violations

Total # 4

Repeated # 0

39: Wet wiping cloth stored on counter.

42: Ice scoop handle touching ice in ice bin.

45: Rusted shelving in walk in cooler.

53: Ceiling and walls dirty.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

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 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: Food obtained from approved source.

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: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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:

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: Typhoon Of Tokyo	
Establishment Number: 605212049	

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources						
Source Type:	Food	Source:	Reinhart, US Foods, Bailey			
Source Type:	Water	Source:	Public			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments