

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Hunan Wok I Permanent O Mobile Establishment Name Type of Establishment 2201 E. 23rd St. O Temporary O Seasonal Address Chattanooga Time in 10:45 AM AM/PM Time out 11:30:AM

04/19/2021 Establishment # 605209607 Embargoed 1 Inspection Date

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

Number of Seats 58 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	08=0	om	ecte	d on-sit	te dur	'n
					Compliance Status	cos	R	WT	1 C					_
	IN	OUT	NA	NO	Supervision				П	Τ	IN	OUT	NA	ı
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6	0	0	0	ł
	IN	OUT	NA	NO	Employee Health						ō	ō	ō	t
2	300	0			Management and food employee awareness; reporting	0	О	$\overline{}$	1 1	\top				Ì
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				ΙĪ	8	0	0	0	ľ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9	嵩	0	0	ľ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 [2	0	145	0	0	Ī
	IN	OUT	NA	NO	Proventing Contamination by Hands				1 [2	1	*	0	0	I
6	0	0		300	Hands clean and properly washed	0	0		ΙG	2	0	0	×	Ī
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	ł
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙG	3	0	0	M	Ī
	IN	OUT	NA	NO	Approved Source				ľ	٦_	~	_		l
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA	I
10	0	0	0	×	Food received at proper temperature	0	0		ΙG	4	0	0	333	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	"	9	0	000	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	I
	IN	OUT	NA	NO	Protection from Contamination						0	0	X	Ī
13	0	凝	0		Food separated and protected	滋	0	4] [2	6	0	25		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T	IN	OUT	NA	ſ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[2	7	0	0	×	I

	Compliance Status							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	×	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	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0	凝			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	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	Т
34	0	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	328	Contamination prevented during food preparation, storage & display	0	0	,
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	·
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	10	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	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	M	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
	Compliance Status				
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

ion report in a conspicuous manner. You have the right to request a hearing reg 706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

04/19/2021

Date Signature of Environmental Health Specialist

04/19/2021

**** 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



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Establishment Name: Hunan Wok I
Establishment Number #: |605209607

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.	\top
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.	\top
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	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below.						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Sweet & Sour Chicken	Cold Holding	34				
Shrimp	Cold Holding	36				
Beef	Cold Holding	36				
Tofu (walk in)	Cold Holding	37				
Steamed Rice	Hot Holding	164				
Fried Rice	Hot Holding	171				

Observed Violations
Total # 8
Repeated # 0
13: Cross-contamination noted at cooler on cookline. Raw foods in contact with cooked RTE food products. Advised on proper and complete separation of raw foods. Products were discarded at time of inspection. 26: Insecticides stored with clean dishes in dry storage area. 37: Food products stored on floor in walk in cooler. Must be 6" off floor. 41: In use utensils stored in standing water. 45: Chest freezer in poor repair. 47: Food debris noted on clean dishes. 53: Floors dirty behind/underneath equipment. 54: Designated areas not utilized for personal items. An abudance of personal items stored throughout front service area.

[&]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

Establishment Name: Hunan Wok I Establishment Number: 605209607

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: (NO) Did not observe situation that required handwashing at time of inspection.
- 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 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.
- 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: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. 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.
- 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.
- 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.

ment Name: Hunan Wok I ment Number: 605209607 mts/Other Observations (cont'd)	
ment Number: 605209607	
nts/Other Observations (cont'd)	
nts/Other Observations (cont'd)	
nal Comments (cont'd)	
st page for additional comments.	

Establishment Information								
	ınan Wok I							
Establishment Number #:	605209607							
Sources								
Source Type:	Food	Source:	Approved sources noted					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							