TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Esta	abisi	hmen	t Nar		Conga Latin Restaurant Type of Establishment O Fermer's Market Food Unit Permanent O Mobile									K						
Address					26 E Main Street Suite 102 O Temporary O Seasonal															
City					Chattanooga	l	Time i	, 11	L:2	1. A	M	AJ	M/P	M Th	me ou	ut 11:34:PM AM/PM				
	Inspection Date 09/02/2021 Establishment # 605248630 Embargoed 0																			
			spec		ORoutine	間 Follow-up	O Complaint			_	elimina		-) Cor	nsultation/Other				
		egon			01	\$122	03			04				Fo	low-	up Required O Yes 🕱 No	Number of S	ieats	64	
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
IN	⊨in c	(Ch ompii		elgne	OUT=not in compliant				ite mi							ach item as applicable. Deduct points for e spection Rerepeat (violation of the				
					Comp	liance Status		COS	R			_	_	_		Compliance Status			R	WT
	_	-	NA	NO	Person in charge or	Supervision esent_demonstr	ates knowledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) I				
1	黨		NA	NO	performs duties	Employee Her		0	0	5	16 17		8			Proper cooking time and temperatures Proper reheating procedures for hot hold	ina	00	0	5
	X	0	nen.	no	Management and fo			_	0	5	H'	IN	ол		NO	Cooling and Holding, Date Marking			-	
3	黨	0			Proper use of restric			0	0	°						a Public Health Contro	ol			
4	IN XX		NA		Geo Proper eating, tastin	d Hygienic Pra		0	0	_	18 19		0			Proper cooling time and temperature Proper hot holding temperatures		0		
5	20	0		0	No discharge from e	eyes, nose, and r	mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN ∭		NA		Preventin Hands clean and pr	operly washed	ion by Hands		0	_		×				Proper date marking and disposition			0	
7	<u></u>	0	0	0			eat foods or approved	6	0	5	22	0	0	×		Time as a public health control: procedur	res and records	0	0	
1 ° 1		0	•	-	alternate procedure Handwashing sinks		d and accessible	· · ·	0	-		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked			
	IN	OUT	NA	NO		Approved Sou				-	23	×	0	0		food		0	0	4
	8		~		Food obtained from Food received at pr				0			IN	OUT		NO	Highly Susceptible Popula	tions		_	
10	×	8	0	200	Food in good condit			6	ŏ	5	24	0	0	88		Pasteurized foods used; prohibited foods	not offered	0	0	5
	12	0	0	0	Required records av destruction	vailable: shell sto	ck tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
	IN		NA	NO		tion from Cont	amination			_	25	0	0	X		Food additives: approved and properly u	sed	0	0	
13	8	0	0		Food separated and				0		26		0		·	Toxic substances properly identified, sto		0	0	•
	_	0	0		Food-contact surface Proper disposition of			-		5		-	-	NA	NO	Conformance with Approved P Compliance with variance, specialized pr		-		
15	2	0			served			0	0	2	27	0	0	×		HACCP plan	,	0	0	5
				Goo	d Retail Practice	es are preven	tive measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical object	s into foods.			
				0.11			608				L PR			5						
				00	T=not in compliance Compl	liance Status	COS=com		R		Inspec	noe:				R-repeat (violation of the sam Compliance Status		COS	R	WT
2	0	OUT	Dect			ood and Water	,			_		0	UT			Utensils and Equipment	h declared			
	o 9				d eggs used where ice from approved s			18	0	2	45	1	0 1			nfood-contact surfaces cleanable, proper and used	ty designed,	0	0	1
3	0	0 OUT	Varia	ince (obtained for specializ	ed processing m		0	0	1	46	: 0	0 1	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
			Prop	er co			nent for temperature				47	+	-			tact surfaces clean		0	0	1
3		86	conb	lo				0	0	2			TUK			Physical Facilities				
_	2				properly cooked for thawing methods us			0	0	1	48	_				I water available; adequate pressure stalled; proper backflow devices		0	8	2
_	4		<u> </u>		eters provided and a			ŏ	ŏ	1	50	_	_			waste water properly disposed		ŏ	ŏ	2
		OUT			Food	Identification					51		0 1	oilet fa	cilitie	is: properly constructed, supplied, cleane	đ	0	0	1
3	5	0	Food	l prop	erly labeled; original	container; requir	red records available	0	0	1	52	: •	o o	Sarbag	e/refi	use properly disposed; facilities maintaine	d b	0	0	1
		OUT			Prevention of	Food Contam	ination				53		O F	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	6	0	Inse	ts, ro	dents, and animals r	not present		0	0	2	54	1	0 ŕ	Adequa	de ve	ntilation and lighting; designated areas us	ied	0	0	1
3	7	0	Cont	amin	ation prevented durin	g food preparatio	on, storage & display	0	0	1		0	UT			Administrative Items				
	8	-	-		leanliness			0	0	1	55					nit posted		0	0	0
	9 0			- N	ths; properly used ar ruits and vegetables				0	1	56		0 1	nost re	cent	inspection posted Compliance Status		0 VES		WT
-	~	OUT	TT dis	-ng I		Use of Utensil	•	-		-						Non-Smokers Protection		169	140	
4	-				nsils; properly stored	1			0		57					with TN Non-Smoker Protection Act		X	2	
	23				quipment and linens /single-service articl				0		58 59					ducts offered for sale oducts are sold. NSPA survey completed		0		0
_	4				ed properly				ŏ											
																Repeated violation of an identical risk factor				
man	ner a	nd po	st the	most	recent inspection repo	rt in a conspicuou	s manner. You have the ri	ght to r	eques							e. You are required to post the food service e lling a written request with the Commissioner				
repo	rt, T,	C.A. 1	sectio	ns 68-	14-703, 68-14-706, 68-14	1-708, 68-14-709, 68	1-14-711, 68-14-715, 68-14-7	16, 4-5	-320.					-						

DO FI	09/02/2021	X Ze	09/02/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website, http://tn.gow/health/article/eh-foodservice **	***

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mor	RDA 629	
(Net. 0-10)	Piease call () 4232098110	to sign-up for a class.	100.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Conga Latin Restaurant Establishment Number # 605248630

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)					

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations							
Total # 2							
Repeated # 0							
31:							
31:							

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Comments/Other Observations		
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***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.

***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: Conga Latin Restaurant	
Establishment Number: 605248630	

Comments/Other Observations (cont'd)

22: 23: 23: 24: 24: 25: 25: 26:

26: 27: 27: 57: 57: 58: 58:

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

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Establishment Name: Conga Latin Restaurant Establishment Number #: 605248630

Sources		
Source Type:	Source:	

Additional Comments