## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

															7		
Establishment Name			Han-Mi O Farmer's Market Food Unit Type of Establishment O Mobile														
Address					3103 Broad St.					i yş	xe or t	_stabi	isnime	O Temporary O Seasonal			
					Chattanooga	11	·1	5Δ	M					ut 12:00; PM AM / PM			
				_				_			me o	at 12.00; 1111 AM7PM					
Insp	pectio	on Da	rte		05/20/2021 Establishment # 60526283	4		-		-	d 0						
Puŋ	pose	of In	spect	tion	Routine O Follow-up O Complaint			O Pr	elimir	ary		c	Cor	nsuitation/Other			
Risi	k Cat	tegor			O1 X2 O3			<b>O</b> 4						up Required O Yes 🗱 No Number of S		70	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
					FOODBORNE ILLNESS R												
		(11	ırk de	elgnet	ed compliance status (IN, OUT, NA, NO) for each numbered lien										igery.		
IN	⊫in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	ed COS	L D I		)S=co	rrecte	d on-s	ite dur	ing ins	spection R=repeat (violation of the same code provisi Compliance Status	on) COS	εT	WT
	IN	OUT	NA	NO	Supervision	000	-			IN	оит	NA	-	Cooking and Reheating of Time/Temperature		~ 1	
1	展	0			Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods			
-		-	NA	NO	Employee Health	-		-		00	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읭	5
		0			Management and food employee awareness: reporting	0		5		IN	оит		NO	Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	Ľ						a Public Health Control		-	
4		001	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures	0		
5	澎	0		0	No discharge from eyes, nose, and mouth	ō	Ō	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX		NA	_	Preventing Contamination by Hands Hands clean and properly washed	0	0			*	0	0		Proper date marking and disposition		0	
7	×	0	0	_	No bare hand contact with ready-to-eat foods or approved	0	ō	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
8		0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	-	IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked	_		
	IN	OUT	NA		Approved Source				23		0	0	110	food	0	0	4
	<u>尚</u>		0	20	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT		NO				
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
12	0	0		0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicais			
43		OUT	NA	NO	Protection from Contamination Food separated and protected		0	-	25	<b>0</b> 炭	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읫	5
		ö			Food-contact surfaces: cleaned and sanitized		ŏ		20			NA	NO		-	-	
	X				Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and	0	0	5
					served									HACCP plan			
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
								аr/\				3					
_				00	fenst in compliance COSecore Compliance Status	COS	n-site	during WT	inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
		OUT			Safe Food and Water		_			0	UT			Utensils and Equipment			
	8 9				d eggs used where required ice from approved source	8	0	1	4	5				profood-contact surfaces cleanable, properly designed, and used	0	0	1
_	10	Õ	Varia		btained for specialized processing methods	ŏ	ŏ	1	4	6	-			g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	er cor	Food Temperature Control king methods used; adequate equipment for temperature				4	7	_			ntact surfaces clean	0	0	1
3	н	0	contr		ing metrous used, adequate equipment for temperature	0	0	2	F	_	UT	Ten ne e		Physical Facilities	Ţ	•	
	2				properly cooked for hot holding		0	1						d water available; adequate pressure	0		2
	13 14		<u> </u>		thawing methods used ters provided and accurate	0	0	1	4	_	_			stalled; proper backflow devices d waste water properly disposed		8	2
		OUT			Food identification				5					es: properly constructed, supplied, cleaned		õ	1
3	5	0	Food	l prop	erly labeled; original container; required records available	0	0	1	5	2	-		·	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	_	_			lities installed, maintained, and clean		0	1
3	-	-		Acr. 198		0	0	2	5	4	0  A	dequa	ste ve	entilation and lighting; designated areas used	0	0	1
_	6	-	Insec	as, ro	dents, and animals not present	<u> </u>				_	_						
3	16 17	0			dents, and animals not present tion prevented during food preparation, storage & display	0	0	1		0	UT			Administrative Items			
		0 0	Cont	amina		0	0	1	5	5	0			nit posted	0	0	0
3	17 18 19	0 0 0 0	Cont Pers Wipi	amina onal c ng clo	tion prevented during food preparation, storage & display leanliness ths; properly used and stored	0 0 0	0 0 0	1		5	0			nit posted inspection posted	0	0	0
3	17 18	0 0 0 0	Cont Pers Wipi	amina onal c ng clo	tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruits and vegetables	0	0 0 0	1		5	0			nit posted	O O YES	0	0 WT
3344	17 18 19 10	×8000 0 0	Cont Pers Wipi Was	amina onal c ng clo hing fi	tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils Isils; properly stored	0 000 0	0000	1 1 1 1	5	5		lost re Compli	ance	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 N0	0 WT
3	17 18 19 10	o (1) (1) (1) (1) (1) (1) (1) (1)	Cont Pers Wipi Was In-us Uten	amina onal c ng clo hing fi e uter sils, e	tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensilis	000000	000000000000000000000000000000000000000	1 1 1 1 1 1 1 1	5	5		lost re	ance	nit posted inspection posted Compliance Status Non-Smokers Protection Act	O YES	0 0 0	0 WT 0
3	17 18 19 10	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Cont Pers Wipir Was In-us Uten Sing	amina onal c ng clo hing fi e uter sils, e e-use	tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils isils; properly stored quipment and linens; properly stored, dried, handled	0 000 000	0000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 6 7 8		lost re	ance	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act oducts offered for sale	O YES	0 0 0	0 WT 0
3 3 4 4 4 4 4 7 6	17 18 19 10 11 12 13 14	000050000	Cont Pers Wipit Was In-us Uten Sing Glov	amina onal o ng clo hing fi e uter sils, e e-use es us y viola	tion prevented during food preparation, storage & display leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensits isils: properly stored quipment and linens: properly stored, dried, handled /single-service articles: properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper		000000000000000000000000000000000000000	1 1 1 1 1 1 1 1 1 1	5	5 6 7 8 9		Compli Compli Cobacc Tobac	ance o pro co pr	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act oducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoor	VES VES O O		0 r food
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Net. 0-15)	Please call (	) 4232098110	to sign-up for a class.	nur des

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Han-Mi Establishment Number #: 605262834

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.	
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	QA	200				
Dish Machine	Chlorine	100				

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

Food Temperature	ship of Fred	Temperature ( Februaries
Description	State of Food	Temperature ( Fahrenheit
Kimchi	Cold Holding	37
Chicken	Cold Holding	37
Tofu (walk in)	Cold Holding	38
Steamed Rice	Hot Holding	180

#### Observed Violations

Total # 2

Repeated # ()

41: In use utensils stored in standing water.

48: Hot water not operable at bar handsink.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

### Establishment Information

Establishment Name: Han-Mi

Establishment Number : 605262834

#### 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: (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.
- 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: (NA) No raw animal foods served.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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.
- 58: (IN): Tobacco products not sold at establishment.

\*\*\*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: Han-Mi

Establishment Number: 605262834

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Han-Mi

Establishment Number # 605262834

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments

\*\*\*No HACCP plan needed for in-house kimchi. Product is held under refrigeration.\*\*\*\*