TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 93		- 107	122														
A.C.		744	C.C.														
	-1403	ann ann			Ernest Chinese									O Fermer's Market Food Unit ent O Permanent O Mobile			
Est	abisi	hmen	t Nar	ne						Typ	pe of E	Establ	ishme	ent EPermanent O Mobile			
Adx	fress				55 Johnson St.									O Temporary O Seasonal			
City	/				Chattanooga Time	in 02	2:5	<u>1</u> , F	РМ	A	M/PI	и ті	me o	ut 03:59: PM AM / PM			
Ins	pectio	on Da	rte		03/26/2021 Establishment # 6052280	47			Emb	argoe	<u>d</u>						
Pur	pose	of In	spect		Routine O Follow-up O Complain			_	relimir		_) Co	nsultation/Other			
Ris	k Cat	tegon	,		O1 X2 O3			O 4				Fo	-wolle	up Required 🕱 Yes O No Number of	Seats	10)1
		R			ors are food preparation practices and employe ontributing factors in foodborne illness outbrea									d to the Centers for Disease Control and Preve			
					FOODBORNE ILLNESS F		_		_			_					
		(14	rk de	algnat	ed compliance status (IH, OUT, HA, HO) for each numbered h			mar	and O	л, н	ark CC	XS or P	t for e	each Item as applicable. Deduct points for category or subca	tegory.	a	
18	t⊫in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not obser Compliance Status		R		05=00	rrecte	d on-si	ite dur	ing int	spection R=repeat (violation of the same code provi Compliance Status		10	WT
	IN.	OUT	NA	NO	Supervision		~ 1							Cooking and Reheating of Time/Temperature	1000	<u> </u>	wi
			non	no	Person in charge present, demonstrates knowledge, and	+-				IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	鬣				performs duties	0	0	5		0	0			Proper cooking time and temperatures	0	00	5
2	N X	OUT	NA	NO	Employee Health Management and food employee awareness; reporting	- 0	0		17	0	0	0	22	Proper reheating procedures for hot holding	_	0	_ ·
3	×				Proper use of restriction and exclusion	ŏ	ŏ	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices	+				X	0	0	0	Proper cooling time and temperature		0	
4	26	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	12	Proper hot holding temperatures	0		1
5	24	0			No discharge from eyes, nose, and mouth	0	0	Ľ		25	0	0		Proper cold holding temperatures	0	0	5
6	N N	OUT O	NA		Preventing Contamination by Hands Hands clean and properly washed			_	21	X	0		0	Proper date marking and disposition	0	0	
-					No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed	0	0			IN	OUT	NA	NO			-	
8	X	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨		101		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations	<u> </u>		
10	0	0	0	1	Food received at proper temperature	0	0		24	0	0	83	-	Pasteurized foods used; prohibited foods not offered	0	0	6
	×			_	Food in good condition, safe, and unadulterated	0	0	5		Ľ	-	-		Pasted ized 10005 used, promoted 10005 hot offered	Ľ	\sim	Ľ
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
43		OUT		NO	Protection from Contamination				25	0	8	X	J	Food additives: approved and properly used	10	8	5
13	8	0 溪	8		Food separated and protected Food-contact surfaces: cleaned and sanitized	12	0	4		<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	10	10	
			-		Proper disposition of unsafe food, returned food not re-			-		_	-		1100	Compliance with variance, specialized process, and			
15	黛	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to o	contro	l the	int:	roduc	tion	ofp	atho	geni	s, chemicals, and physical objects into foods.			
						604	-	ET A			TICES						
				-00	F=not in compliance COS=cor							,		R-repeat (violation of the same code provision)			
					Compliance Status			WT						Compliance Status	COS	R	WT
	_	OUT	_		Safe Food and Water					0	TUK			Utensils and Equipment		_	
-	28 29				d eggs used where required ice from approved source	- 8	0	1	4	5				onfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30				btained for specialized processing methods	+ŏ	ŏ	1		<u>_</u>	-				ta		
		OUT			Food Temperature Control				l Lª	6	0 V	varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	31	82			ling methods used; adequate equipment for temperature	0	0	2	4	_	-	onfoo	d-cor	ntact surfaces clean	0	0	1
		0	contr		property cooked for hot holding		0			_		of an	d cole	Physical Facilities			2

		OUT=not in compliance COS=co	rected a	m-site	duri	inspec	fon	R-repeat (violation of the same code provisio	n)		_
		Compliance Status					Compliance Status		R	T٧	
	OUT	Safe Food and Water			_		OUT	Utensiis and Equipment		-	-
28	0	Pasteurized eggs used where required	0	0	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	Г
29	Ō	Water and ice from approved source		Ō		40	0	constructed, and used	0	۱۰	
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Westworking for Directored and the state	0	0	T
	OUT					49	10	Warewashing facilities, installed, maintained, used, test strips	10	١٧	
	~	Proper cooling methods used; adequate equipment for temperature			<u> </u>	47	0	Nonfood-contact surfaces clean	0	0	Г
31	鬣	control	10	O O 2 OUT Physical Facilities		Physical Facilities					
2	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	Т
3	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	T
14	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	o	T
	OUT	Food Identification		-	-	51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	t
5	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	T
	OUT	Prevention of Feed Contamination			_	53	0	Physical facilities installed, maintained, and clean	0	0	t
6	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	Γ
7	X	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			Ĩ
8	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	T
9	0	Wiping cloths; properly used and stored	0	0	1	56		Most recent inspection posted	0	ō	1
0		Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	Ŧ
	OUT	Proper Use of Utensils			·			Non-Smokers Protection Act		· · ·	1
1	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act		0	Т
2	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	
3		Single-use/single-service articles; properly stored, used	0		1	59	1	If tobacco products are sold, NSPA survey completed	0	0	1
4	0	Gloves used properly	0	0	1						

Failure to correct any volations of his factor items within ten (10) days may result in suspension of your food service establishment permit. Rems identified as constituting imminent health hazerds shall be corrected immediately or operations shall exceed a required to post the food service establishment permit in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

	03/26/2021	$\lambda = -$	03/26/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 4232098		RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Ernest Chinese Establishment Number #: 605228047

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)								
Ecolab	Chlorine	10									

quipment l'emperature										
Description	Temperature (Fahrenheit)									

Description	State of Food	Temperature (Fahrenheit)
Cheese	Cold Holding	40
Cut tomatoes	Cold Holding	41
Pork belly	Cooling	59
Tomato sauce	Cooling	122
Black beans	Cold Holding	40
Sprouts	Cold Holding	39
Black beans	Cold Holding	39

Observed	Violations	
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Total # 3

Repeated # 0

14: Sanitizer was 10ppm should be 50ppm

31: Cold holding case was anove 41, turn to below 40. Cooling in too large containers, vent lids

37: Clean vents in hood, cutting boards scorred, replace or resurface

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Establishment Information

Establishment Name: Ernest Chinese

Establishment Number : 605228047

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed

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:

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Kitchen prepping
- 17: (NO) No TCS foods reheated during inspection.
- 18: Trained on cooling methods
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold case on end as holding 41
- 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.
- 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: Ernest Chinese

Establishment Number : 605228047

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Ernest Chinese

Establishment Number # 605228047

Sources				
Source Type:	Food	Source:	Evans	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments