## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

53.80

			A CONTRACT			I	FOOD SI	ERVICE ESTA	BL	ISH	IMI	ENT	r 11	ISI	PEC	TI	ON REPORT	sco	RE		
100		T.	S. C.			_											O Farmer's Market Food Unit		ſ		
Esta	blist	imen	t Nar	ne	Isshin .	Japane	ese						Tur	w of l	Establi	shme	R Domonant O Mahila	9	7	5	
Add	ress				2080 F	airviev	v Blvd.						177	AC UT	Louden	SHIIN.	O Temporary O Seasonal				
City					Fairvie	W		Time i	10	D:5	0 A	١M	A	M/P	M Ti	me o	ut 11:10:AM AM/PM				
	ectic	n Da	te		04/26	/202	2 Establishn	nent# 60522911	_			Emba	_								
			spect		ORoutine		變 Follow-up	O Complain			_	elimin				Cor	nsultation/Other				
Risk	Cat	egon	,		01		\$22	03			04				Fo	low-	up Required O Yes I No	Number of S	eats	48	;
			isk l	fact	ors are fo	od prepa	ration pract	tices and employee	beh	vior	a mo	st c	omn	only	repo	ortec	d to the Centers for Disease Con control measures to prevent illn	trol and Prevent	tion	_	
					ontripati	ng nactor		BORNE ILLNESS R										iss of injury.			
				algaat			IN, OUT, HA, H	0) for each numbered Ite	m. For		mark	ad 00	л, т	ntk C	08 or R	for e	each item as applicable. Deduct points for				
IN	in c	ompili	ance		OUT=not in		NA=not appl ance Status			R		>s=cor	recte	d on-s	ite duri	ng ins	Spection R=repeat (violation of the Compliance Status			R	WT
	IN	ουτ	NA	NO			Supervisie						IN	ουτ	NA	NO	Cooking and Reheating of Time. Control For Safety (TCS)				
	黨	0			Person in o performs d	uties		rates knowledge, and	0	0	5		2	0	0		Proper cooking time and temperatures		0	0	5
	IN XX		NA	NO	Manageme		Employee He d employee av	aith vareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot hol Ceeling and Holding, Date Markin		0	0	÷
3	黨	0			Proper use	of restrict	ion and exclusi	ion	0	0	5		IN	OUT	NA	NO	a Public Health Cont				
4	IN XX	OUT O	NA		Proper eat		Hygienic Pro		0	0		18	区区	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
	2	0		0	No dischar	ge from ey	es, nose, and	mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN 送	001	NA				perly washed	ion by Hands	0	0			黨	0 0	0		Proper date marking and disposition Time as a public health control: procedu	me and months	0	0	
7	鬣	0	0	0	No bare ha alternate p			eat foods or approved	0	0	5	-	in in	OUT	-	NO			~	~	
8		0 001	NA	NO		ing sinks p		d and accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw an food	d undercooked	0	0	4
9	黨	0				ned from a	pproved source	e		0			IN	OUT	NA	NO		rtions			
10 11		8	0	×	Food in go	od conditio	per temperatur n, safe, and ur	nadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited food	s not offered	0	٥	5
_	0	0	X	0	Required re destruction		ailable: shell sto	ock tags, parasite	0	0			IN	ουτ			Chemicals				
		OUT O	NA	NO	Food sepa	Protecti	on from Com	amination		0		25	0 V	0	X		Food additives: approved and properly of Toxic substances properly identified, sto		0	0	5
14	ž	ŏ	ŏ		Food-conta	act surface	s: cleaned and		ŏ	_	5		IN	OUT	NA	NO	Conformance with Approved	Procedures			
15	8	0			Proper dis; served	position of	unsafe food, re	eturned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail i	Practices	s are preven	tive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical object	a into foods.			
				011	T=not in com	oliance		COS=com				L PR			5		R-repeat (violation of the sar	me code amuleina)			
			_		-notin com	Complia	ance Status			R							Compliance Status		COS	R	WT
2	_	OUT O	Past	eurize	d eggs use		od and Wate squired	r	0	0	1	4		UT O <sup>F</sup>	ood ar	nd no	Utensils and Equipment onfood-contact surfaces cleanable, prope	rly designed,	~		
2	_	0	Wate	er and	ice from ap	oproved so		aethods	0	0	2		+	•	onstru	cted,	, and used		0	0	1
	-	OUT			P.	ood Temp	perature Com	trei			_	4	_	_			ng facilities, installed, maintained, used, to	ist strips	0	0	1
3	1	0	Prop		oling metho	ds used; a	dequate equip	ment for temperature	0	0	2	4	_	i≦ N UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
3	_				properly co					0	1	4					d water available; adequate pressure		0		2
3	_				thawing me eters provid				8	0	1	49	_	_			stalled; proper backflow devices d waste water properly disposed		0	0	2
	_	OUT				Food In	dentification			_		5	_				es: properly constructed, supplied, cleane		0		1
3	-		Food	d prop	,			red records available	0	0	1	5		-	-		luse properly disposed; facilities maintain	bd	0	0	1
3	_	OUT	Incor	the sec	dents, and		Food Contam	lination	0	0	2	5	_	-			ilities installed, maintained, and clean entilation and lighting; designated areas u	sad	0	0	1
	-	-						en eterne 8 dicelou		0		F	-	UT	ocque	10 40		200	-	-	
3		_			tion preven	ited during	1000 preparat	on, storage & display	0	0	1	5		_	Sumont	0000	Administrative items mit posted		0		
3	9	Ó	Wipi	ng cic	ths; proper		d stored		0	0	1	5					inspection posted		0	0	0
4	-	O OUT	Was	hing f	ruits and ve		se of Utensi	-	0	0	1		_	_		_	Compliance Status Non-Smokers Protection		YES	NO	WT
4	1	0			nsils; prope	rly stored				0		5					with TN Non-Smoker Protection Act		X	0	
4	3	0	Sing	le-use	/single-serv		properly stored s; properly stor	d, dried, handled red, used	0	0	1	54 55	9				oducts offered for sale roducts are sold, NSPA survey complete	3	0		0
4					ed properly				0	0	1										
serv	ce es	tablis	hmer	t perm	nit. Items ide	ntified as co	instituting immi	nent health hazards shall b	e com	ected i	immed	iately (	or op	eratio	ns shall	ceas	Repeated violation of an identical risk facto se. You are required to post the food service	establishment permit	in a c	onsp	icuour
								s manner. You have the ri 8-14-711, 68-14-715, 68-14-			t a he	aring r	egard	ing th	is repo	rt by f	filing a written request with the Commissione	r within ten (10) days	of the	date	of this
		$\sim$	<u>x</u>	~	5			04/	26/2	2022	2		Z	~				(	)4/2	6/2	2022
-	natur	e of	Pers	on In	Charge			0 17	5	-	Date	Sig	natu	ire of	Envir	onme	ental Health Specialist				Date
						···· A	dditional food	I safety information ca	n be fe	bund	on ou	ir web	site.	http	c//tn.g	iow/h	health/article/eh-foodservice ****				

	PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mo	nth at the county health department.	RDA 629
PH-20	PT92207 (Nev. 6-10)	Please call (	) 6157915110	to sign-up for a class.	NDA 025

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



#### Establishment Information

Establishment Name: Isshin Japanese Establishment Number #: 605229110

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 Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature	State of Food	Temperature ( Fahrenheit
•		

Observed Violations	
Total # 2	
Total # 2 Repeated # 0	
37:	
47:	

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#### Establishment Information

Establishment Name: Isshin Japanese Establishment Number : 605229110

Comments/Other Observations	
Comments/Other Observations         1:         2:         3:         4:         5:         6:         7:         8:         9:         10:         11:         12:         13:         14:         15:         16:         17:         18:         19:	
2:	
3:	
4:	
5:	
6:	20
7:	
8: All handsinks stocked properly	
9:	
10:	
12:	
13:	
15.	
17.	
18:	
10.	
20.	
19: 20: 21:	
<ul> <li>21.</li> <li>22: Sushi rice is stamped and changed every 4 hours</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26:</li> <li>27:</li> <li>57:</li> <li>59:</li> </ul>	
23:	
24:	
25:	
26:	
27:	
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: Isshin Japanese

Establishment Number: 605229110

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

# Additional Comments