



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



***Establishment Information***

Establishment Name: Sunset Sushi and Thai

Establishment Number #: 605259021

***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)
Dishwasher	Chlorine	50	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Sushi Fish-RIC	Cold Holding	43
Chicken on a Stick	Cooking	175
Raw Beef-RIC	Cold Holding	43
Raw Chicken-RIC	Cold Holding	43
Raw Beef-WIC	Cold Holding	47
Raw Whole Fish-RIC	Cold Holding	39
Crab Meat-RIC	Cold Holding	39
Par Cooked Chicken Pieces-RIC	Cooling	70

### Observed Violations

Total # 3

Repeated # 0

31: WIC not cooling properly. Used ice baths to keep TCS food cold until cooler is repaired.

50: Rear handsink leaking onto floor causing trench in floor to flood.

53: Floor and walls in poor repair.

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**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: Observed handwashing when needed.
- 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: Food is from JFC, rest. Depot, kgi. Water is from Franklin.
- 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: Raw meats are stored properly. All food appears to be protected from contamination.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Par cooked chicken pieces in RIC and WIC were cooked 30 minutes earlier.
- 19: All hot held food is at the correct temperature.
- 20: Raw beef in WIC was cut up about 2hrs earlier.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: TPHC is used on sushi rice and is documented.
- 23: Facility has a consumer advisory.
- 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



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**Sources**

Source Type: Source:

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**Additional Comments**

WIC is reading 50 degrees. According to the PiC all hazardous foods are prepared daily. Had PIC put all meats and eggs in an ice bath. Have wIC serviced. 42 seats, same owner. Thanhtrtran1931@gmail.com