TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			AN AN													0.5400	r's Merket Food Unit		Γ		
Establishment Name											9	5									
Addro	55					erside Drive, ST											orary O Seasonal				
City					Franklin		Time in	01	L:1	<u>5 F</u>	<u>PM</u>	_ A	M/P	м ті	me o	ut 02:06:	PM AM/PM				
Inspe	ction	n Da	te	(05/18/2	022 Establishment	60525902	1		_	Embe	argoe	d O)							
Purp	se	of In:	spect	tion	Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other					
Risk	Cate	igon	/		01	882	O 3			04				F	ollow-	up Required	O Yes 巍 No	Number of a	Seats	42	
		R				reparation practice actors in foodborne													tion		
						FOODBO	RNE ILLNESS RJ	SK F	ACT	ors	AND	PU	BLIC	HEA	штн	INTERVENT	IONS				
				algnat		tatus (IN, OUT, NA, NO) fo			ltem												
IN-	n co	mplie	noe			biance NA=not applicable Magnet Status	e NO=not observe	cos	R			mecte	id on-s	ste dur	ing ins	spection Comp	R=repeat (violation of bliance Status	the same code provis		R	WT
\rightarrow	-	ουτ	NA	NO		Supervision						IN	OUT	NA	NO		nd Reheating of Time stroi For Safety (TCS				
		<u> </u>			Person in charg performs duties		÷ .	0	0	5		12	0	0		Proper cooking	time and temperatures		0	0	5
2			NA	NO	Management a	Employee Health nd food employee aware		0	0		17	0		0			ng procedures for hot ho Holding, Date Marki		0	0	
	-	٥				estriction and exclusion		0	0	°		IN	OUT				a Public Health Con			- 1	
			NA			Good Hygionic Practi asting, drinking, or tobac		0	0	5	19		0	8			time and temperature fing temperatures		8	0	
4			NA			om eyes, nose, and mou nting Contamination		0	0	<u> </u>		120	0	0	33		king temperatures arking and disposition		8	e	5
6)	_	0		_	Hands clean an	d properly washed ontact with ready-to-eat		0	-	5		12	-	0			ic health control: proced	lures and records	0	0	
7		2	٥	0	alternate proce	dures followed		0	0	2		IN	OUT	_	NO		Consumer Advisor			-	
	N	OUT	NA	NO		inks properly supplied an Approved Source				-	23	~	0	0		food	,,		0	0	4
10	5	8	0	20		from approved source at proper temperature		0	0		24	IN O	OUT	NA	NO		hly Susceptible Popu		0	0	
11 2	×	0	×	0	Food in good of	ondition, safe, and unadu ts available: shell stock		0	0	5	-	IN	OUT	-	NO	Pasteurized for	ods used; prohibited foo	ds not offered	-	<u> </u>	9
			NA	-	destruction Pro	tection from Contam	Ination	0	0		25	0				Food additives	Chemicals approved and properly	used	0	न	
13) 14)	3	0	0		Food separated	I and protected urfaces: cleaned and sar	deland		8			良 IN	0	NA	·	Toxic substanc	es properly identified, s	tored, used	0	0	5
15 8			_		Proper disposit	ion of unsafe food, return		6	0	2	27	0	-	20		Compliance wit	th variance, specialized		0	0	5
<u> </u>	~	-			served			-	-	_	<u> </u>	-	<u> </u>	1~		HACCP plan			-	-	-
				Goo	d Retail Prac	tices are preventiv	e measures to co						_		geni	s, chemicals,	and physical object	ts into foods.			
				-00	Fenol in complian	Cé	COS=corre			au during				5		R	-repeat (violation of the se	ame code provision)			
		OUT		_		mpliance Status le Food and Water		COS	R	WT	F		UT	_	_		pliance Status		COS	R	WT
28 29					d eggs used wh	ere required		8	8	1	4		o F				urfaces cleanable, prop	erly designed,	0	0	1
30		_			btained for spec	cialized processing meth		ŏ	ŏ	1	4	6	- 1				alled, maintained, used,	test strips	0	0	1
31	-		Prop	er coo		sed; adequate equipmen		0	0	2	4	7	0	Vonfoo	d-cor	ntact surfaces cl	lean		0	0	1
32			contr Plant		properly cooked	for hot holding		-	0	1	4		NUT O	lot an	d cold		cadequate pressure		0	o	2
33 34		0	Appr	oved	thawing method eters provided a	s used		0	0	1	4	9	O P	Numbi	ng ins		ackflow devices		Ō	ō	2
- 34	_	OUT	rnen	nome		od identification		0	0	_	5						structed, supplied, clear	ned	0	ŏ	1
35			Food	l prop		ginal container; required		0	0	1	5		-		-		posed; facilities maintai	ned	0	0	1
36	-11	001	Incor	-te -ro	Preventio dents, and anim	n of Food Contamina	tion	0	0	2	5	-	_				maintained, and clean hting; designated areas	used	0	0	1
	+	-					danna Ardania.	-	0		F	-	-	-ucqua	ate ve			useu	ľ	<u> </u>	
37	_				leanliness	during food preparation,	storage & display	0	0	1	5			Suman	toern	mit posted	inistrative items		0		
39		Ó	Wipir	ng clo	ths; properly us			0	0	1		_				inspection poste			0	0	0
40	_	OUT	Was	hing fi	ruits and vegeta Pro	bles per Use of Utensils		0	0	1							pliance Status -Smokers Protection	Act	YES	NO	WT
41 42					nsils; properly st ouipment and li	ored nens; properly stored, dr	ed, handled	8	0		5					with TN Non-Sr oducts offered fo	noker Protection Act r sale		No.		0
43		0	Singl	e-use		articles; properly stored,			8	1	5	9	H	tobac	co pr	roducts are sold	NSPA survey complete	ed	0		
	-					r items within ten (10) day	s may result in susper				servic	o est	ablish	ment p	ermit.	Repeated violati	on of an identical risk fact	or may result in revo	cation	of you	r food
	to to	conte		t perm	of theme interesting	the constitution imminant	health hazards shall b	e corre	cted i								ed to post the food service				
servic	e est	tablis id por	st the	most	recent inspection	report in a conspicuous me	mmer. You have the rig	pht to r		e a me	aning i	egaro	ling th	is repo	et by f	filing a written req	juest with the Commission	er within ten (10) day	s of the		
servic	e est	tablis id por	st the	most	recent inspection		nner. You have the rig 711, 68-14-715, 68-14-7	pht to r 16, 4-5	320.		anng r	V					~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~				
servic manne report	e est er an . T.C	tablis d por C.A. s		most ns 68-	recent inspection 14-703, 68-14-706,	report in a conspicuous me	mmer. You have the rig	pht to r 16, 4-5	022	2	_	Ł		Ľ	Ì.	z, F	ilser		05/1		
servic manne report	e est er an . T.C	tablis d por C.A. s		most ns 68-	recent inspection	report in a conspicuous m 8-14-708, 68-14-709, 68-14-	nmer. You have the rig 711, 68-14-715, 68-14-7 05/1	18/2	.022	2 Date	Si	¥ gnati	ure of	C.	Conme	ental Health Sp	ilser				022 Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1102201 (1001: 0-10)	Please call () 6157915110	to sign-up for a class.	100.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Sunset Sushi and Thai Establishment Number #: 605259021

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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-Bmoking' symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	
fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info												
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)									
Dishwasher	Chlorine	50										

Equipment l'emperature							
Description Temperature (Fahren	ihelt)						

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 # ()

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sunset Sushi and Thai

Establishment Number : 605259021

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 consmer 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.

Establishment Information

Establishment Name: Sunset Sushi and Thai Establishment Number : 605259021

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sunset Sushi and Thai Establishment Number # 605259021

Sources		
Source Type:	Source:	

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. Thanhttran1931@gmail.com