

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Oishii Asian Restaurant Permanent O Mobile Establishment Name Type of Establishment 11219 Lebanon Rd O Temporary O Seasonal Address **Mount Juliet** Time in 12:29 PM AM / PM Time out 01:35: PM AM / PM City 06/01/2021 Establishment # 605243891 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Number of Seats 97

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								ō
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	$\Box$
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	•
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected		0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			oxic substances properly identified, stored, used		0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

#### s, chemicals, and physical objects into foods.

						IL PRA		3.
		OUT=not in compliance COS=con				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Caro rocc and comes					OUT	
28		Pasteurized eggs used where required	0	0	1	45	335	Fo
29		Water and ice from approved source	0	0		1		COI
30		Variance obtained for specialized processing methods	0	0	1	46	0	W:
	OUT	Food Temperature Control				1		1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	No
31	١,٠	control	"	_	*		OUT	т
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	Ō	Approved thawing methods used	O	Ō	1	49	ō	Plu
34		Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	+-	_		51	ō	Toi
35	Ж	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	0	Ph
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ad
37	885	Contamination prevented during food preparation, storage & display	0	0	1		оит	Г
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	128	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils	$\overline{}$					Т
41	120	In-use utensils; properly stored	0	0	1	57		Co
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	]	Tol
43	X	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

06/01/2021

Signature of Person In Charge

Signature of Environmental Health Specialist

06/01/2021 Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

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



#### Establishment Information

Establishment Name: Oishii Asian Restaurant

Establishment Number #: |605243891

#### 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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)							
Dish machine	CI	50								

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Ric Sushi	39					
Rif	-4					
Ric	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salmon	Cold Holding	41
Tuna	Cold Holding	40
Chicken	Cooking	178
Steak	Cooking	169
Fried rice	Hot Holding	136
Sweet sour chicken	Cold Holding	39
Cooked chicken	Cold Holding	40
Raw chicken	Cold Holding	38
Scallops	Cold Holding	38
Soup	Hot Holding	154
Shrimp	Cooking	149

Observed Violations									
Total # 8									
Repeated # 0									
34: No thermometer in chest freezer									
35: Several bottles and containers not labeled through out kitchen									
37: Vegetables stored uncovered on shelf under prep table									
39: Wiping cloth left out on prep table									
41: Scoop handle down in flour									
42: Plastic containers stacked wet on shelf over dish area									
43: To go containers turned up by rice warmer									
45: Severely grooved cutting boards									

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Oishii Asian Restaurant

Establishment Number: 605243891

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Employee washed hands when changing gloves
- 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: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice held under tilt. Timed out per procedures.
- 23: Statement 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:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Oishii Asian Restaurant Establishment Number: 605243891					
Comments/Other Observations (cont	t'd)				
Additional Comments (cont'd)					
	oommonts				
See last page for additional	Comments.				

Establishment Information

Establishment Information									
Establishment Name: Oishii Asian Restaurant									
Establishment Number #:	605243891								
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Sysco, true world, wisemettic, pfg,						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								