

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



Establishment Information

Establishment Name: Samurai's Cuisine

Establishment Number #: 605208900

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)
Dish machine	Cl	50	
3 comp not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Pc	39
Ric	38
Wic	40
Upright ric	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shrimp setting out unattended	Cold Holding	50
Rice in steamer	Hot Holding	155
Cooked sweet n sour chicken	Cooking	170
Shrimp pc	Cold Holding	40
Beef pc	Cold Holding	40
Shrimp tempura in ric	Cold Holding	40
Cooked shrimp tempura wic	Cold Holding	41
Chicken wic	Cold Holding	40
Beef in upright ric	Cold Holding	40
All tcs foods in sushi display cooler	Cold Holding	41
Salmon in sushi ric	Cold Holding	39

Observed Violations

Total # 7

Repeated # 0

13: Several fly stips hanging directly over cook and prep line cos by having pic remove.

20: Shrimp sitting out unattended. Cos by having pic put in wic until its ready to be peeled.

34: Missing several thermometers in cooling devices.

35: Large bins of flour, sugar etc not lanelled.

36: Flys present

37: Using round plastic cups as scoops in several bins.

43: Single serve containers on cook line not inverted.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 excellent hand washing.
- 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
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Verified parasite destruction. See pic. A & D is from Georgia and listed on icsl.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: In range.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Sushi rice had a label that read 11-3.
- 23: Verified advisory with designated menu items.
- 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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Establishment Number : 605208900

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

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Sources

Source Type: Food Source: A&d

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

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Discussed implementing a Risk Control Plan (RCP) in order to obtain active managerial control over repeated Priority items. Advised operator I was available to assist with developing the RCP