TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

				a dilla			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT		ORE												
ß			and a second	¢																7	
Isshin J Establishment Name		sshin Japa	anese						_	_			Farmer's Market Food Unit Ø Permanent O Mobile	R							
Add					2	080 Fairvi	iew Blvd	l.					Typ	pe of	Establ	ishme	O Temporary O Seasonal	U			
			in 10):4	5 A	M	4	M/P	мт	man	ut 12:15: PM AM/PM										
					ō	4/14/20)21	blishment # 6052291	_				_				<u> </u>				
		of In				Routine					- O Pr			sa _			nsuitation/Other				
				nous					nı			çama	ary					Number of S		18	2
RISK	Cat	egor, R		Fac	o	s are food pr	eparation	O3 practices and employe	e behi	vior	04 8 mo	et c	omn	nont	y rep	ortec	up Required X Yes O No d to the Centers for Disease Cont	rol and Preven	eats tion	-0	,
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Nark designated compliance status (IK, OUT, KA, NO) for each aumbered liem. For liems marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																				
IN	in c	ompii	ance		0	UT-not in complia				1.0)\$=co	rrecte	id on-t	site dur	ing ins	spection R=repeat (violation of the				-
	IN	OUT	NA	NK	5	Con	npliance S Super		1005	R	WI	H					Compliance Status Cooking and Reheating of Time/		cos	ĸ	WT
-	展	0			P			nonstrates knowledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS)	Foods		_	
		OUT	NA	NK		erforms duties	Employe	e Health	-		-		120		00		Proper cooking time and temperatures Proper reheating procedures for hot hold	ding	0	00	5
	Ř	_		_				vee awareness; reporting	_	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking				
	<u>×</u>	O OUT	NA	T NC		roper use of res		ic Practices	0	0		18	NY NY	0	0	0	Public Health Contr Proper cooling time and temperature	ol	0		
4	1	0	-		_			a or tobacco use		0	5	19	受	0	0		Proper hot holding temperatures		0	0	
	XX IN	0	NA	-		o discharge from Preven		, and mouth mination by Hands	0	0	Ľ		12			0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
	×	0			н	lands clean and	properly was	shed	_	0			12	-	ŏ		Time as a public health control: procedu	res and records	ō	ō	
7	邕	0	0	0		io bare hand cor Iternate procedu		dy-to-eat foods or approved	0	0	5		IN		-	NO			-		
8	X	0	NA		H			upplied and accessible	0	0	2	23	8	0	0		Consumer advisory provided for raw and food	d undercooked	0	0	4
9	黨	0			F	ood obtained fro	om approved	source	0	0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10 11	0	00	0	12		ood received at		erature and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	s not offered	0	0	5
12 O O X O Required records available: shell stock tags, parasite O O			IN	out	NA	NO	Chemicals														
		OUT		NK			ection from	Contamination				25	0	0	28	 -	Food additives: approved and properly u	sed	0	0	5
13 0 <u>良</u> 0 14 <u>実</u> 0 0			s betarages boo		d and sanitized	8	00		26	N IN	0	NA	NO	Toxic substances properly identified, sto Conformance with Approved P		0	0				
		0	Ľ					ood, returned food not re-	1 ŏ	0	2	27	_	0	100	110	Compliance with variance, specialized p		0	0	5
	~	Ű		_	50	erved				Ŭ	-		Ŭ	Ŭ	\sim		HACCP plan		Ŭ	<u> </u>	,
				Go	bod	Retail Pract	ices are pr	eventive measures to	contro	l the	intr	oduc	tion	ı of p	atho	gens	s, chemicals, and physical object	s into foods.			
											Π/				5						
				0	UT-	not in compliance Com	, npliance St		rected o	R		inspe	sction				R-repeat (violation of the sam Compliance Status	e code provision)	COS	R	WT
	_	OUT					Food and	Water			_			TUK			Utensils and Equipment				
2	9	0	Wat	er ar	nd ic	eggs used where from approve	d source		0	0	2	4	5				onfood-contact surfaces cleanable, proper , and used	iy designed,	0	0	1
3	-	0 0UT		ance	obt	tained for specia Feed T	alized proces emperature		0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3	_	0	_	per c	oolir			equipment for temperature	0	0	2	4	7 3	1 (A)	Vonfoo	d-cor	ntact surfaces clean		0	0	1
3		-	cont		4.04	roperly cooked f	or hot holding	~	-	0			_		int an	d oold	Physical Facilities I water available; adequate pressure		0	0	2
3	_			_		awing methods		9	- ŏ		1		_				stalled; proper backflow devices			ŏ	2
3	-	0 OUT		rmor	mete	rs provided and	d accurate	atlan	0	0	1		_				I waste water properly disposed es: properly constructed, supplied, cleane	-	0	0	2
3	_		_	dine	hear			required records available	0	0	1	-	_				use properly disposed; facilities maintaine		0	0	1
-	-	OUT		a pic	opon			ntamination	Ť	-	-			-		-	ilities installed, maintained, and clean	~	0	0	1
3	_	-	Inse	cts,	rode	ents, and animal			0	0	2	-	_	-			entilation and lighting; designated areas us	sed	0	0	1
3	,	0	Con	tami	inatio	on prevented du	uring food pre	paration, storage & display	0	0	1		6	тис			Administrative items				
3	8	-				anliness			0	0	1	5	5	0	Durrren	t pern	nit posted		0	0	
3	9	XX.	Wip	ing c	:loth	s; properly used			0	0	1			õ į	Aost re	cent	inspection posted		0	0	0
4	-	O OUT		shing	g frui	ts and vegetabl Prop	es er Use of U	tensils	0	0	1						Compliance Status Non-Smokers Protection	Act	YES	NO	WT
4	1	0	in-u			ils; properly stor	red			8			7				with TN Non-Smoker Protection Act		X	읭	
4	3	20	Sing	ple-u	se/s	ingle-service an	ticles; propeny	stored, dried, handled ty stored, used		0		5	8 9				oducts offered for sale roducts are sold, NSPA survey completed	1	0		0
4	4	0	Glov	/es (used	properly			0	0	1										
																	Repeated violation of an identical risk factor e. You are required to post the food service a				
	ter ar		st the	e mor	st rec	ent inspection re	port in a cons		right to r	eques							filing a written request with the Commissioner				
	L	Ð	1	7	2	<u>a</u>					1		/	\geq	2			,	<i>א</i> ו <i>א</i> ר	A 10	2021
Sin	hati e	Te of	Per	800	In C	harge			/14/2		Date	Si	apati	ite of	Envir	00004	ental Health Specialist	(ר+ <i>י</i> ר	.4/2	Date
1000		- 14E	- 1000	and E.	100 100	a second and fail					1000		ALC: NO DAY		- mar 1 9 1 1	set of 198	and the second of the second sec				

Signature of Person In Charge	
-------------------------------	--

(Date	Signature o	f Environm

_	_	_	_	-
	5	_		
	-1	я	ne	۰.

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

PH-2267 (Rev. 6-15)	Free food safety training cla		th at the county health department.	RDA 629
1192207 (1001. 0-10)	Please call () 6157915110	to sign-up for a class.	101112

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.	
	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dishwasher 3 comp sink Not set up	CI CI	100							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Ric	35					
Ric prep	38					
Wif	0					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Cooked chicken in ric	Cold Holding	37					
Raw shrimp in ric	Cold Holding	38					
Rice in hotholder	Hot Holding	150					
Raw chicken in ric prep	Cold Holding	39					
Raw beef in ric prep	Cold Holding	38					
Raw shrimp in ric prep	Cold Holding	38					
Raw salmon in wic	Cold Holding	36					
Raw beef in wic	Cold Holding	36					
raw white fish in wic	Cold Holding	38					
Raw crab in glass box	Cold Holding	41					
Raw salmon in glass box	Cold Holding	39					
Raw tuna in glass box	Cold Holding	39					
Raw tuna in ric	Cold Holding	38					
Lettuce in ric	Cold Holding	40					
Premade salads in ric cooling 1 hour acter prep	Cooling	48					

Total # 8 Repeated # ()

13: Eggs above raw beef in wic

13: Heads of Cabbage stored in old raw chicken box in wic. Had pic discard 4 heads

13: Raw salmon and raw tuna above ready to eat lettuce and vegtables in sushi ric

21: Missing date marks on cooked chicken in ric by grill. Missing date marks on cut leafy greens in ric prep and sushi ric

33: Raw fish thawing in wic, sushi ric in ROP packaging not cut open. Informed pic that raw fish in vaccum packing needs to be cut open before thawing in refrigerator or sinks

39: Dry Wiping cloths stored on tables in kitchen. Used under cutting boards while cutting raw meat. No sanitizer buckets used. Spoke to pic about sani buckets

43: Single use items stored on floor in dry storage behind sushi bar

47: Kitchen has serious dirt buildup under tables and around grills. Ceiling and walls need to be cleaned

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Isshin Japanese

Establishment Number : 605229110

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: Observed proper handwashing by kitchen employees

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: (NA) Shell stock not used and parasite destruction not required at this establishment.

- 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 temps

17: (NO) No TCS foods reheated during inspection.

18: See temps

19: See temps

20: See temps

22: Sushi rice was time stamped by label maker after being filled

23: 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:

***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.

Establishment Information Establishment Name: Isshin Japanese

Establishment Number # 605229110

Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	US foods alliance wismettac				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comm	Additional Comments						

Fairviewisshin@gmail.com 6155696779