

Establishment Name

Purpose of Inspection

Risk Category

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

Franklin City

Time in 03:00 PM AM / PM Time out 03:20: PM AM / PM

04/06/2021 Establishment # 605259021 Inspection Date

1031 Riverside Drive, STE-G

Sunset Sushi and Thai

∰ Follow-up Routine O Complaint

О3

O Preliminary O Consultation/Other

Follow-up Required

04

Embargoed 0

SCORE

Number of Seats 42

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed				COS=come						
Compliance Status COS R WT										
	IN OUT NA NO Supervision					Γ				
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	H
	IN	OUT	NA	NO	Employee Health				17	T
2	ЭX	0			Management and food employee awareness; reporting	0	0		1 🗆	Г
3	寒	0			Proper use of restriction and exclusion	0	0	5	ш	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands			21	Γ	
6	100	0		0	Hands clean and properly washed	0	0		22	Γ
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	=	ľ
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	Г
	IN	OUT	NA	NO	Approved Source		_		l 🗠	Ľ
9	黨	0			Food obtained from approved source	0	0			L
10	_	0	0	×	Food received at proper temperature	0	0		24	Γ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	L
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			
	IN	OUT	NA	NO	Protection from Contamination				25 26	Γ
13	窓	0	0		Food separated and protected	0	0	4	26	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	er disposition of unsafe food, returned food not re-		27		

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	14	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	×	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive m res to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

		OUT=not in compliance COS=com	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT		-	- 11	
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	1
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Ī
32	0	Plant food properly cooked for hot holding	0	0	Н
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	0	Gloves used properly	0	0	Г

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-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	家	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	6
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of th

04/06/2021

04/06/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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: Sunset Sushi and Thai							
Establishment Number #: [605259021							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	in non-enclosed areas are r	not completely removed o	r open.				
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info			1				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renheit)			
Equipment Temperature							
Description			Temperature ( Fah	renheit)			
Food Frances to the Control of the C			1				
Food Temperature		Mate at Freed	Townson to a 1 Tab				
Description		State of Food	Temperature ( Fah	renheit)			

Observed Violations
Total # 6 Repeated # 0
Repeated # 0
35:
39:
41:
45:
48:
53:
***See page at the end of this document for any violations that could not be displayed in this space

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Comments/Other Observations	
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26:	
27: 57: 58:	
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***See page at the end of this document for any violations that could not be displayed in this space.	

See last page for additional comments.

Additional Comments

<sup>\*\*\*</sup>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 (co	ont'd)			
				_
Additional Comments (cont'd)				_
See last page for additiona	al comments			
see last page for additions	ai Comments.			

Establishment Information

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Establishment Name: Sunset Sushi and Thai						
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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						