

**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.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishwasher	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep ric	38
Rif	0
Ric	38
Wic	35

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice in crockpot	Hot Holding	145
Rice in rice cooker	Cold Holding	160
Raw chicken in prep ric	Cold Holding	40
Raw beef in prep ric	Cold Holding	39
Cut cabbage in prep ric	Cold Holding	38
Cooked chicken in ric	Cold Holding	40
Raw shrimp in ric	Cold Holding	39
Raw beef in wic	Cold Holding	39
Raw salmon in wic	Cold Holding	40
Raw tuna in sushi bar	Cold Holding	40
Raw salmon in sushi bar	Cold Holding	39
Raw tuna in ric	Cold Holding	38
Cooked chicken off grill	Cooking	178

Observed Violations

Total # 1

Repeated # 0

47: Some grease and dirt buildup on equipment and floors in kitchen

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Posted
- 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 from sushi line and cook
- 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: Shipping invoices said fish had undergone parasite destruction
- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken cooked last night and that cooled in wic overnight was in the proper temperature range
- 19: See temperatures
- 20: See temperatures
- 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 is on a time system and was stamped
- 23: Posted
- 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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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Water	Source:	City
Source Type:	Food	Source:	Us food wismettec eagle
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

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