

Establishment Name

Inspection Date

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Remanent O Mobile

O Yes 疑 No

Murfreesboro

Time in 03:30 PM AM / PM Time out 03:40; PM AM / PM

O Temporary O Seasonal

City

11/29/2023 Establishment # 605208900

Embargoed 0 O Preliminary

O Consultation/Other

Follow-up Required

Number of Seats 195

SCORE

日本 Follow-up O Routine O Complaint Purpose of Inspection

451 N. Thompson Ln, STE G

Samurai's Cuisine

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

117	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		X
	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\square X$	0			fanagement and food employee awareness; reporting		0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
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	釵	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	\Box
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
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	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	243	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	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	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

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	,
	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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensiis			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
		Gloves used properly			

		Compliance Status	cos	PC	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	Г
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	T		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of th

Signature of Person In Charge

Date Signature of Environmental Health Specialist

11/29/2023 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6158987889 Please call (to sign-up for a class.

11/29/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Samurai's Cuisi				
Establishment Number # 605208900				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are	
Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	Smoking" symbol are not cons	picuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or vent	ts in non-enclosed areas are r	not completely removed	d or open.	
Smoke from non-enclosed areas is infiltrating	into areas where smoking is p	rohibited.		
	•			
Smoking observed where smoking is prohibite	d by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelf)
	- Cammaer Type		Tomportune (Trum	
	•		•	
Equipment Temperature				
Description			Temperature (Fahi	renhelt)
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Food Temperature				
Food Temperature		State of Food	Temperature (Fahi	renheit)
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Samurai's Cuisine	
Establishment Number: 605208900	
Comments/Other Observations	
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Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

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Establishment Number #. 605208900									
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									