

**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 #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	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw Shrimp-RIC	Cold Holding	41
Raw Beef-RIC	Cold Holding	38
Par Cooked Chicken-RIC	Cold Holding	43
Half and Half-RIC	Cold Holding	42
Sushi Fish-RIC	Cold Holding	43
Sushi Fish-RIC	Cold Holding	43
Steamed Rice	Hot Holding	171
Raw Salmon-RIC	Cold Holding	37
Shrimp-RIC	Cold Holding	37
Raw Shrimp-WIC	Cold Holding	41

Observed Violations

Total # 4

Repeated # 0

45: Unapproved scoop in rice.

48: No cold water at rear handsink.

50: Rear handsink leaking into wet rag bucket and some on floor.

53: Floor and walls in poor repair, not easily cleanable.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Did not observe handwashing. Employees were wrapping and storing food and cooking vegetables. Employee was working on dirty dishes. No food was prepared during inspection.
- 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: Food is from sysco, gfs, kgi trading, restaurant depot, wismettac. Water is from the city of Franklin.
- 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: All hot held food is at the correct temperature.
- 20: All cold held food is at the correct temperature.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: TPhC is used on sushi rice and is properly marked.
- 23: Facility has an appropriate consumer advisory.
- 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: Source:

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Source Type: Source:

Additional Comments

Thanhtran1931@gmail.com, 42 seats, same owner.