

Establishment Name

Address

Risk Category

City

HOANG TOFU

Nashville

6333 Charlotte Pike

TENNESSEE DEPARTMENT OF FOOD SERVICE E

EE	DE	PAR	MEN	UF	HEA	LIH		
ES1	ГАВ	LISH	MENT	INS	PEC.	TION	REPORT	

O Farmer's Market Food Unit Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Follow-up Required

05/08/2024 Establishment # 605253695 Embargoed 0 Inspection Date

O Follow-up O Preliminary Purpose of Inspection **K**Routine O Complaint O Consultation/Other О3

Number of Seats 16 04

Time in 12:40 PM AM / PM Time out 01:40; PM AM / PM

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	∉ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS
					Compliance Status	cos	R	WT]
	IN	OUT	NA	NO	Supervisien				l
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health]
2	$\exists X$	0			Management and food employee awareness; reporting	0	0		1
3	×	0			Proper use of restriction and exclusion	0	0	5	l
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	١ ٠	L
╗	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	0	寒		0	Hands clean and properly washed	0	0		1
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		l
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		l
	IN	OUT	NA	NO	Protection from Contamination				1
13	0	凝	0		Food separated and protected	255	0	4	1
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

	Compliance Status						R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	
22	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	Chemicals		
25	0	0	3%		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

O Yes 疑 No

s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT		-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	1
	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	家	Approved thawing methods used	0	0	
34	100	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed 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	Г
	OUT	Proper Use of Utensils	\top		Т
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
			0	0	т.
43	0	Single-usersingle-service articles, properly stored, used		0	

pect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment			
45	0	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	0	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	2%	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	0	0
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	- 100	0	
58]	Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a n (10) days of the date of the

05/08/2024

Signature of Person In Charge

Jarlier

05/08/2024

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HOANG TOFU
Establishment Number #: |605253695|

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)				
3 compartment sink (not set up)	Chlorine						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach-in cooler 1	40			
Red reach-in cooler	36			
Outside reach-in freezer	-8			
Front reach-in cooler	36			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Potato and pork soup made 1 hour ago on stove	Cooling	111
Beef bone broth on stove	Cooking	198
raw beef in reach-in cooler	Cold Holding	34
Sliced cabbage in reach-in cooler made 3 hours	Cooling	49
Raw pork in red reach-in cooler	Cold Holding	38
Cooked beef in red reach-in cooler	Cold Holding	40
Pork rolls in reach-in cooler	Cold Holding	41
Pork roll made 4.15 hours ago on front table	Cooling	72

Observed Violations
Total # 7
Repeated # 0
6: Employee did not wash hands before beginning tofu bahn mi food prep. Corrective Action: Person in charge was trained in proper hand washing times. 13: Raw ground pork stored above cooked beef and pork in red reach-in cooler. Corrective Action: Person in charge moved raw item to bottom shelf. 21: Observed several bags of cooked beef, pork, and chicken in outdoor reach-in freezer with no date marking. Corrective Action: Person in charge was trained in proper cook, freeze, and thaw date marking. 33: Raw pork thawing in triple sink without water running 34: Visible thermometer missing in chest freezer 53: Excessive ice accumulation in outdoor reach-in freezer 53: Excessive grime on walls and touch-points on coolers

[&]quot;"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

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source information.
- 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: Observed proper cooking time and temperatures. Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling time and temperatures. Temperatures recorded on report.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: A "No Smoking" sign or the international symbol is not posted at every exterior entrance door.
- 58: Tobacco products are not sold.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: HOANG TOFU	
Establishment Number: 605253695	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information							
Establishment Name: HOANG TOFU							
Establishment Number #: 605253695							
Sources							
Source Type: Food	Source:	Costco, K&s World Market,					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							