TENNESSEE DEPARTMENT OF HEALTH TARI IQUMENT INCREATION DEPORT

ALC: NO.					FOOD SERVICE ESTA	BL	ISH	IMI	EN	r 11	NSI	PEC	TI				
Eet	abie!		t Nar		Noko									O Fermer's Market Food Unit ent O Mobile		2	
			is real	140	701 Porter Rd				_	Тур	be of l	Establi	ishme			J	
City	fress ,																
					04/06/2023 Establishment # 605317381 Embergoed 14												
		of In	ste ispeci		Routine O Follow-up O Complaint		_	_			a _		0.00	ns:/hation/Other			
		legor		0011	01 122 03			04	çarrar	Follow-up Required X Yes O No					Cante	82	
Ris	K GB				ors are food preparation practices and employee I		vior	8 mc				rep	ortec	to the Centers for Disease Control and Prever	tion		
				as c	ontributing factors in foodborne illness outbreaks FOODBORNE ILLNESS Ris												
		(11	urik de	algnai	ed compliance status (IH, OUT, HA, HO) for each numbered item										egory.)	
11	t⊫in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	_) <u>5=</u> 00	rrecte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code provis		-	WT
h	IN	OUT	NA	NO	Supervision	COS	K	wi	H					Compliance Status Cooking and Reheating of Time/Temperature	cus	ĸ	WT
1	1	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
H			NA	NO	Employee Health	-				00	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	X				Management and food employee awareness; reporting	0	0		Ë	IN	олт			Cooling and Holding, Date Marking, and Time as	Ť		
3	黨	0			Proper use of restriction and exclusion	0	0	5					NO	a Public Health Control			
4	IN XX	OUT	NA	_	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	_		0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_		12		0	0	Proper date marking and disposition		0	Ť
7	2	ŏ	0	ŏ	No bare hand contact with ready-to-eat foods or approved	ō	ŏ	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
· ·	ž		Ŭ	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source			_	23		0	0		food	0	0	4
	黨		0	57	Food obtained from approved source Food received at proper temperature	00	8			IN	OUT		NO	Highly Susceptible Populations			
11	ŏ	X	Ŭ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination	~			25	0	<u> </u>	X]	Food additives: approved and properly used	0	0	5
		0	8		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	0	4	20	IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	0	
15		0	-		Proper disposition of unsafe food, returned food not re-	0	0	2	27	_	0	8		Compliance with variance, specialized process, and	0	0	5
	~	•		_	served	-	-	-		-	-	~		HACCP plan		-	-
				Goo	d Retail Practices are preventive measures to co	ntroi	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
						600	D R	ar/A	L PR	AGT	TICE:	8					
F				00	f=not in compliance COS=correc Compliance Status	cted or COS			inspe	ction				R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
		OUT			Safe Food and Water		· · ·	_		0	UT			Utensils and Equipment			
	28 29				d eggs used where required ice from approved source	8	0	1	4	5				infood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	Õ	Varia		btained for specialized processing methods	ŏ	ŏ	1	4	6	-			g facilities, installed, maintained, used, test strips	0	0	1
-		OUT	_		Food Temperature Control			_	4	_	-			ntact surfaces clean	0	0	1
1	31	0	cont		sling methods used; adequate equipment for temperature	0	0	2	F	_	UT	4011100	4-001	Physical Facilities	Ľ		
_	32				properly cooked for hot holding		0	1	4					i water available; adequate pressure	0		2
	33 34				thawing methods used eters provided and accurate	00	0	1	4					stalled; proper backflow devices	6	0	2
		OUT			Food Identification	_		_			-			es: properly constructed, supplied, cleaned		õ	1
:	35	0	Food	i prop	erly labeled; original container; required records available	ο	0	1	5	2	o o	Sarbag	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	3	o F	hysica	al fac	lities installed, maintained, and clean	0	0	1
1	36	0	Inse	sts, ro	dents, and animals not present	0	0	2	5	4	0 /	dequa	ste ve	entilation and lighting; designated areas used	0	0	1
	37				tion prevented during food preparation, storage & display	0	0	1			UT			Administrative Items			
	38 39				leanliness ths; properly used and stored	00	0	1				Sument Nost of	t pern	nit posted inspection posted	0	0	0
	10				ruits and vegetables		6	1	F	* [<u>0 1</u>	1006.00	-c-erit	Compliance Status			WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act			
	11				sils; properly stored quipment and linens; properly stored, dried, handled	0	8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	8	읭	0
	13	0	Sing	e-use	/single-service articles; properly stored, used ed properly	0	8	1	5	9				oducts are sold, NSPA survey completed	ō	0	
			-		ea propeny tions of risk factor items within ten (10) days may result in suspens				service		abilitie	ment o	ermis	Repeated violation of an identical risk further may result in research	cation	of we	a food
1.000					stored of their reactor many mittant test first water may reacting in subject				100 000			the second se		The second second of the second state second state second second and the second s			

ervice establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this eport. T.C.A. sections (8) 15 703, 68-14-706, 68-14-708, 68-14-718, 68-14-715, 68-14-716, 4-5-320. Ľ

Az-	- 04/06/2023	VIG UG	04/06/2023			
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 ****						

PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mor	th at the county health department.	RDA 629
PT+2207 (Rev. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Noko Establishment Number #: 605317381

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Ecolab dishwasherv	Chlorine	200							

Equipment Temperature			
Description	Temperature (Fahrenheit)		
PREP COOLER #1	41		
Prep cooler #2	39		
Lowboy cooler	38		
True reach in freezer	-6		

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Beef in prep cooler #1 was prepped at 4:30 pm	Cooling	49
Scrambled eggs in prep cooler #2 cooked 20 min	Cooling	71
Crab meat prepped and placed in prep cooler #2	Cooling	50
Chicken in prep cooler #2	Cold Holding	43
Romaine lettuce prepped at 2pm in lowboy cooler	Cooling	68
Cooked chicken in walk in cooler	Cold Holding	41
Raw ribs in walk in cooler	Cooling	45
Eggs in walk in cooler	Cold Holding	43
Sirschi aoli in lowboy cooler	Cold Holding	41

Observed Violations

Total # 3

Repeated # 0

11: Observed two severly dented cans of ketchep in dry storage

CA: embargoed 14 pounds of food

37: Employee drink being stored next to guest food in lowboy cooler

39: Wet wiping cloth being stored on prep surface



Establishment Name: Noko Establishment Number : 605317381

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy available in office
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed

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: Check source info

- 10: (NO): No food received during 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: Not observed
- 17: Not observed
- 18: Not observed
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Check temperature log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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.

Establishment Information

Establishment Name: Noko

Establishment Number: 605317381

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Noko

Establishment Number # 605317381

Sources			
Source Type:	Food	Source:	Cheney bro's, creation gardens
Source Type:		Source:	

Additional Comments