#### TENNESSEE DEPARTMENT OF HEALTH DOD SERVICE ESTABLISHMENT INSPECTION REPORT

18/200

FOOD SERVICE ES			FOOD SERVICE ESTA	BLI	SH	IM	EN.	ГШ	NS	PEC	TI	ON REPORT SCO	RE				
¥		44	and the second		Hawker's Asian Street Fare									O Farmer's Market Food Unit		7	
Est	ablist	nem	t Nar	me						Ty;	pe of	Establ	ishme	ent Rermanent O Mobile			
Add	iress				626-A Main Street				_					O Temporary O Seasonal	-		
City	City Nashville Time in				04	1:0	0 F	M	_ A	M / F	м ті	me o	ut 04:05: PM AM / PM				
Insp	xectio	n Da	rte		05/06/2024 Establishment # 60530133	5			Emb	argoe	d (	0					
Pur	pose	of In	spec	tion	O Routine			O Pr					Cor	nsultation/Other			
Ris	k Cat	egon			O1 32 O3			<b>O</b> 4						up Required O Yes 🕅 No Number of S		18	8
Γ		R	isk I		ors are food preparation practices and employee ontributing factors in foodborne illness outbreaks										tion		
					FOODBORNE ILLNESS RIS												
				algna	ed compliance status (IK, OUT, KA, NO) for each aumbered item		ite ma										
	Pinc	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	COS	R		5=00	mecte	id on-	-sne dur	ing ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision					IN	ou	T NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	0		0	Proper cooking time and temperatures	8	0	
<b>_</b>	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding	0	0	9
3	Â	ŏ			Proper use of restriction and exclusion	ō	ŏ	5		IN	ou	T NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	_		NA		Good Hygienic Practices				18		0		_	Proper cooling time and temperature	0		
4	XX	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	00	00	5	19	ŝ	8	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	X			0	Proper date marking and disposition	ŏ	ŏ	5
6	黨	0		_	Hands clean and properly washed		0		22	0	0	12	0	Time as a public health control: procedures and records	0	0	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	*		IN	ou		NO	Consumer Advisory			
8	No.	읈	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source	0				IN	ou	T NA	NO	Highly Susceptible Populations		_	
10 11	0	00	0		Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	80		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ŏ	×	0	Required records available: shell stock tags, parasite	0	ŏ	Ť		IN	ou	T NA	NO	Chemicals			
H	IN	OUT	NA	NO	Protection from Contamination			_	25	0		- 33		Food additives: approved and properly used	0	ত	
13	12	0	0		Food separated and protected	0	0	4	26	×	ŏ		·	Toxic substances properly identified, stored, used	õ		5
14	×	0	0	]	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	ou	_	NO	Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	12		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				God	d Retail Practices are preventive measures to co	ntrol	the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into foods,			
						600						-					
				00	T=not in compliance COS=correc	cled or	n-site	during				-0		R-repeat (violation of the same code provision)			
	_	AUT	_	_	Compliance Status	COS	R	WT		_		_	_		COS	R	WT
H-	8	OUT O	_	eurize	Safe Food and Water d eggs used where required	0	0	1	E		TUK	Food a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	9	0	Wate	er and	ice from approved source	0	0	Ż	4	5	×			and used	0	٥	1
$\mathbb{H}^{2}$	10	0		ance	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	o	Warew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
Ε.		0	_	xer co	ling methods used; adequate equipment for temperature	0	0	2	4	7 3	8	Nonfoo	d-cor	ntact surfaces clean	0	0	1
	1	-	cont							_	TUC			Physical Facilities	_		
<u> </u>	2				properly cooked for hot holding thawing methods used	0	0	1	_					t water available; adequate pressure stalled; proper backflow devices	8	응	2
	4	ŏ			eters provided and accurate	ŏ	ŏ	1	_	_	_			waste water properly disposed	ŏ	ŏ	2
		OUT			Food identification	-			5	1	0	Toilet fa	acilitie	es: properly constructed, supplied, cleaned	0	0	1
:	5	0	Food	d prop	erly labeled; original container; required records available	ο	0	1	5	2	0	Garbaş	ge/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	3 3	×	Physica	al faci	lities installed, maintained, and clean	0	0	1
1	6	0	Inse	cts, ro	dents, and animals not present	0	0	2	5	4	0	Adequi	ate ve	entilation and lighting; designated areas used	0	0	1
1	7	0	Cont	tamin	tion prevented during food preparation, storage & display	ο	0	1		0	TUK			Administrative Items			

				_							_	
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT Administrative items					
38	0	Personal cleanliness	0	0	1	] [	55	0	Current permit posted	0	0	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	Ũ
40	0	Washing fruits and vegetables	0	0	1	] [	Compliance Status			YES	NO	WT
	OUT	Proper Use of Utensils				1 [	Non-Smokers Protection Act					
41	0	In-use utensils; properly stored	0	0	1	] [	57 Compliance with TN Non-Smoker Protection Act		0			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	] [	58		Tobacco products offered for sale	0		0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	11	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	].						

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service 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 manner 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 report. T.C.A. sections 68: 14-703, 68-14-709, 68-14-709, 68-14-711, 68-14-716, 4-5-320.

< V_		05/06/2024		05/06/2024
Signature of Person In Charge		Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety i	nformation can be found on our	website, http://tn.gov/health/article/eh-foodservice ***	•

PH-2267 (Rev. 6-15)	Free food safety training cl		nth at the county health department.	RDA 629
(nev. 0-15)	Please call (	) 6153405620	to sign-up for a class.	104 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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Establishment Name: Hawker's Asian Street Fare Establishment Number #: 605301335

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.	
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.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

bserved Violations		
otal # 3 epeated # 0	 	 
epeated # ()		
5:		
7:		
7. O.		
3:		

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Hawker's Asian Street Fare Establishment Number: 605301335

Comments/Other Observations	

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: Hawker's Asian Street Fare Establishment Number: 605301335

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Hawker's Asian Street Fare
Establishment Number # 605301335

Sources		
Source Type:	Source:	

## Additional Comments