



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
95

Establishment Name: Hawker's Asian Street Fare
Address: 626-A Main Street
City: Nashville
Time in: 02:55 PM
Time out: 04:00 PM
Inspection Date: 05/06/2024
Establishment #: 605301335
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Follow-up Required: Yes
Number of Seats: 188

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 05/06/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/06/2024

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



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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)
Ecolab	High temp		160

Equipment Temperature

Description	Temperature (Fahrenheit)
Raw meat reach in cooler	41
Reach in cooler prep	37
Nemco warmer	180
Prep cooler 2	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken in reach in cooler	Cold Holding	39
Raw lamb in reach in cooler	Cold Holding	40
Raw shrimp in reach in cooler	Cold Holding	40
Kimchi from orlando commisary in reach in cooler	Cold Holding	41
Cooked chicken in reach in cooler	Cold Holding	42
Fried chicken cooling in low boy for 3 hours	Cooling	55
Korean wing sauce in nemco	Hot Holding	160
Glazed pork belly in nemco	Hot Holding	149
Cut seasoned chicken in warmer	Hot Holding	152
Bean sprouts in reach in cooler	Cold Holding	41
parcooked dumplings reach in cooler	Cold Holding	40
Cooked white rice cooling for 40min in walk in	Cooling	85
cooked egg rolls cooling for an hour on sheet pan	Cooling	45
Chicken skewer from grill	Cooking	166
Cooked white rice in warmer	Hot Holding	160

Observed Violations

Total # 6

Repeated # 0

8: Hand washing sink on cookline out of soap and paper towels. Corrective Action: supplied on site.

45: White cutting board of prep cooler on line nearest to dish machine observed excessively worn with deep knife marks.

47: Interior shelving of cooler across from wok station observed very dirty with food buildup.

47: Surfaces above cook line observed dirty with food buildup on bottom of shelves and excess dust accumulating on computer monitors.

53: Walls throughout kitchen observed food buildup.

53: Multiple ceiling tiles observed taken out above prep area.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Person in charge knowledgeable of foodborne illness with no reported 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.
- 6: Observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 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: See temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp.
- 19: See temp.
- 20: See temp.
- 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: (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: Require no smoking sign on entry doors.
- 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:	Water	Source:	Municipal
Source Type:	Food	Source:	Sysco
Source Type:	Food	Source:	What chefs want
Source Type:		Source:	
Source Type:		Source:	

Additional Comments