

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Hawker's Asian Street Fare Establishment Name Permanent O Mobile Type of Establishment O Temporary O Seasonal

626-A Main Street

Nashville Time in 02:55 PM AM/PM Time out 04:00; PM AM/PM City

05/06/2024 Establishment # 605301335 Embargoed 0 Inspection Date

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category О3 04 Follow-up Required 级 Yes O No

Number of Seats 188

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

12	∮ ÷in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	08	=con	recte	d on-si	te dur	ing i
匚					Compliance Status	cos	R	WT] [二				
	IN	OUT	NA	NO	Supervision				Ш		IN	оит	NA	NK
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	11	16	XX.	0	0	0
	IN	OUT	NA	NO	Employee Health				11	17	ō	ō	ō	ΣĬ
2	100	0			Management and food employee awareness; reporting	0	0		11					Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	区	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	家	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	١ ٠	П	20	245	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	*	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		1	22	0	0	X	0
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ш		IN	OUT	NA.	NK.
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	1	23	0	0	M	
	IN	OUT	NA	NO	Approved Source				1	23	•	_	246	
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	NK
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	0	200	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	0	0	340	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	NK
	IN	OUT	NA	NO	Protection from Contamination				1	25	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4	1	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5]		IN	OUT	NA	NC
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	COS	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	0	Approved thawing methods used	0	0	1
34	0	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			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	羅	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	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

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

05/06/2024 Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/06/2024 Date

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

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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.	\top
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
Garage type doors in non-enclosed areas are not completely open.	\top
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 # ()
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.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Hawker's Asian Street Fare

Establishment Number: 605301335

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.

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Additional Comments

See last page for additional comments.

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^{***}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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st page for additional comments.	

Establishment Information

Establishment Information Establishment Name: Hawker's Asian Street Fare Establishment Number # 605301335 Sources Source Type: Water Source: Municipal Source Type: Food Source: Sysco

Source:

What chefs want

Source Type: Source:

Food

Source Type: Source:

Additional Comments

Source Type: