

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit MoriMori Permanent O Mobile Establishment Name Type of Establishment 649 S Mt.Juliet Rd O Temporary O Seasonal Address **Mount Juliet** Time in 11:04; AM AM / PM Time out 12:10; PM AM / PM City 07/28/2022 Establishment # 605263389 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 125

04

О3

| 12 | ¥=in c | compli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | C | 08=0 | отес | ted |
|-----|--------|--------|------|----|---|-----|---|-----|------|------|-----|
| | | | | | Compliance Status | COS | R | WT | | | |
| | IN | OUT | NA | NO | Supervision | | | | П | 117 | 4 |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and | 0 | 0 | 5 | ۱, | 6 1 | , |
| Н | IN | OUT | NA | NO | performs duties Employee Health | | | - | | 7 6 | |
| 2 | 100 | 0 | No. | NO | Management and food employee awareness; reporting | 0 | 0 | | Н | + | 4 |
| ı, | -00 | | | | | - | _ | 5 | ш | 10 | 4 |
| 3 | 黨 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | | ΙL | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | ΙŒ | 8 0 | ग |
| 4 | 30 | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | | 1 17 | 9 8 | हो |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° | 1 [2 | 0 2 | śΤ |
| | IN | OUT | NA | NO | Proventing Contamination by Hands | | | | 1 [2 | Hβ | 3 |
| 6 | 200 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | II۶ | 2 8 | 2 |
| 7 | 900 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | ΙĽ | | |
| Ŀ | - | | _ | _ | alternate procedures followed | | _ | | I | - 11 | 4 |
| 8 | 35 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | l I2 | 3 8 | ۶l |
| | | OUT | NA | NO | Approved Source | | | | Ľ | - | -1 |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | LЦ | 11 | 4 |
| 10 | 0 | 0 | 0 | 28 | Food received at proper temperature | 0 | 0 | ١ | ΙI₂ | 4 C | ы |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Ľ | | 1 |
| 12 | M | 0 | 0 | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | ш | 11 | 4 |
| Н | IN | OUT | NA | NO | Protection from Contamination | | | | l la | 5 C | я |
| 13 | 500 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | | 6 8 | |
| 14 | 1 | _ | ō | | Food-contact surfaces: cleaned and sanitized | ō | ō | 5 | 1 1 | 11 | _ |
| 15 | 922 | 0 | | | Proper disposition of unsafe food, returned food not re- | 0 | 0 | 2 | ۱۱, | 7 0 | Ţ |
| ١,, | ~ | - | | | served | - | 0 | - | Ιľ | " L | 1 |

| | | | | | 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 | 333 | 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 | 250 | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | |
| 22 | X | 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 | M | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | 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

eduction of pathogens, chemicals, and physical objects into foods.

| | | OUT=not in compliance COS=con | ected or | 1-site | đư |
|----|-----|--|----------|--------|----|
| | | Compliance Status | COS | | _ |
| | OUT | Safe Food and Water | \top | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | г |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 1 |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | Г |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | г |
| | OUT | Food Identification | | | |
| 35 | × | Food properly labeled; original container; required records available | 0 | 0 | |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | : |
| 37 | 328 | Contamination prevented during food preparation, storage & display | 0 | 0 | ŀ |
| 38 | 0 | Personal cleanliness | 0 | 0 | г |
| 39 | 186 | Wiping cloths; properly used and stored | 0 | 0 | г |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | Г |
| | OUT | Proper Use of Utensils | | | |
| 41 | 120 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 100 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | | Single-use/single-service articles; properly stored, used | 0 | 0 | г |
| 44 | 0 | Gloves used properly | 0 | 0 | |

| spect | | R-repeat (violation of the same code provision Compliance Status | cos | R | W |
|-------|-----|--|-----|----|-----|
| | OUT | Utensiis and Equipment | | - | |
| 45 | H | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | _ |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | - |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | _ |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | -: |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 3 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | _ |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | ١. |
| 53 | 2% | 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 | П |
| 56 | 0 | Most recent inspection posted | 0 | 0 | _ ` |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١. |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

er. You have the right to request a ten (10) days of the date of the

07/28/2022

07/28/2022

Signature of Person In Charge

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MoriMori

Establishment Number #: 605263389

| 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 (Fahrenhelt) |
| Dish machine | CI | 100 | |
| | | | |

| Equipment Temperature | |
|------------------------------|---------------------------|
| Description | Temperature (Fahrenheit) |
| Reach in cooler (ric) | 35 |
| Ric #2 | 38 |
| White reach in freezer (rif) | -3 |
| Stainless rif | -11 |

| Food Temperature | | |
|------------------|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Beef | Cooking | 173 |
| Cooked tofu | Cooking | 169 |
| Shrimp raw | Cold Holding | 37 |
| Dumplings raw | Cold Holding | 39 |
| White tuna | Cold Holding | 40 |
| Salmon | Cold Holding | 39 |
| Yumyum sauce | Cold Holding | 40 |
| White rice | Hot Holding | 152 |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

| Observed Violations |
|---|
| Total # 8 |
| Repeated # 0 |
| 35: Squeeze bottle at sushi prep area not labeled |
| 37: Mildew build up in ice machine |
| 39: Wet wiping cloth left laying on cutting board in sushi area |
| 41: Scoop handle stored laying down in sugar |
| 42: Glasses stacked wet beside drink station |
| 43: To go sushi containers turned up on table behind sushi bar |
| 45: Severely grooved cutting boards through out kitchen |
| 53: Water standing on floor in mop closet. |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MoriMori

Establishment Number: 605263389

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Employee washed hands after cleaning. Employee washed hands when changing gloves.
- 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: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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 food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice container was marked with time to discard.
- 23: Statement 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:

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 Name: MoriMori Establishment Number: 605263389 | Establishment Information | |
|---|--|--|
| Establishment Number: 605263389 Comments/Other Observations (cont'd) Additional Comments (cont'd) | Establishment Name: MoriMori | |
| Additional Comments (cont'd) | Establishment Number: 605263389 | |
| Additional Comments (cont'd) | | |
| Additional Comments (cont'd) | Comments/Other Observations (cont'd) | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| See last page for additional comments. | | |
| | See last page for additional comments. | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

| Establishment Name: V | oriMori | | | | | |
|-------------------------|----------------------------------|---------|------------------------|--|--|--|
| Establishment Number #: | stablishment Number #: 605263389 | | | | | |
| Sources | | | | | | |
| Source Type: | Food | Source: | KGI, Mid South produce | | | |
| Source Type: | Water | Source: | City | | | |
| Source Type: | | Source: | | | | |
| Source Type: | | Source: | | | | |
| Source Type: | | Source: | | | | |
| Additional Comme | ents | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |