

Gallatin

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sapporo Remanent O Mobile Establishment Name Type of Establishment 1560 Nashville Pike O Temporary O Seasonal

03/08/2023 Establishment # 605248580 Embargoed 0 Inspection Date

O Follow-up **M**Complaint Purpose of Inspection Routine O Preliminary O Consultation/Other

Number of Seats 80 Risk Category О3 04 Follow-up Required 级 Yes O No

Time in 11:21; AM AM / PM Time out 12:15; PM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

11	e in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=co	recte	d on-si	te durir
匚					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervisien					IN	OUT	NA
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0
	IN	ОUТ	NA	NO	Employee Health		-		17		ŏ	ŏ
2	TXC	0			Management and food employee awareness; reporting	0	0		1 1			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0.00	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	746
6	×	0		0	Hands clean and properly washed	0	0		22	×	0	0
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0
	IN	OUT	NA	NO	Approved Source				l 🗠	~		
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0]	24	0	0	320
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	_	ľ	(40)
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	X
13	×	0	0		Food separated and protected	0	0	4	26	0	滋	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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		0	0		Proper cold holding temperatures	0	0	5
21	0	0	286	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	335		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	0	100			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provi-

Good Retail Practices are preventive m res to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
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	Ľ
	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 Food Contamination			
36	涎	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	ļ
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	500	-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	ŀ
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	П
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	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	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a hi ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

Date

03/08/2023

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**** 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) 6152061100 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Sapporo

Establishment Number # | 605248580

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)				
autochlor dishwasher	chlorine	100					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
prep area freezer	-1			
large prep area cooler	38			
fish cooler in storage area	31			
meat cooler in storage area	34			

State of Food	Temperature (Fahrenheit)
Cold Holding	43
Hot Holding	185
Cold Holding	43
Cold Holding	43
Cold Holding	39
Cold Holding	40
Cold Holding	41
Cold Holding	41
Cold Holding	39
	Cold Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding

Observed Violations
Total ≠ 3
Repeated # ()
26: no spray bottles labelled. chemicals stored over food in large storage and
prep cart
36: fly traps stored over food prep areas
45: damaged cutting boards
Tor damaged edaming seards
""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: Sapporo Establishment Number: 605248580

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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: good handwashing procedures
- 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: food from approved source
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: food in temp
- 20: food in temp
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: proper procedures followed
- 23: disclosure and reminder on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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 Information	
Establishment Name: Sapporo	
Establishment Number: 605248580	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Inform	nation		
Establishment Name: Sa	apporo		
Establishment Number #:	605248580		
Sources			
Source Type:	Food	Source:	gfs, jfc, eagle food, true world food
Source Type:	Water	Source:	city water
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	nts		
Additional Comme	11.63		