

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit MoriMori Remanent O Mobile Establishment Name Type of Establishment 649 S Mt.Juliet Rd O Temporary O Seasonal Address **Mount Juliet** Time in 12:32 PM AM / PM Time out 01:30; PM AM / PM City

01/13/2022 Establishment # 605263389 Embargoed 0 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required 级 Yes O No

Number of Seats 125

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		0	OS=0	orrect	ed on
					Compliance Status	COS	R	WT	ΙC		
	IN	OUT	NA	NO	Supervision				П	IN	OU
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	10
	IN	OUT	NA	NO	Employee Health	1			Ιħ	7 0	
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$	ı		
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	Ou
	IN	OUT	NA	NO	Good Hygienic Practices					8 0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9 0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	١,	2	0 0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	10
6	0	寒		0	Hands clean and properly washed	0	0		ΙŢ	2 1	2 0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	IN	_
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	3 0	T 6
	IN	OUT	NA	NO	Approved Source		_		ΙĽ	_	
9	黨	0			Food obtained from approved source	0	0		ш	IN	OU
10	0	0	0	×	Food received at proper temperature	0	0		ΙG	4 0	To
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	1
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	
	IN	OUT	NA	NO	Protection from Contamination					5 0	
13	0	0	0		Food separated and protected	0	0	4] [2	6 O	1
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙT	IN	OL
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	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	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			G00	D R	ar.\	L PRA	CTIC	3.
		OUT=not in compliance COS=con				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	_	Pasteurized eggs used where required	0	0	1	45	335	Foo
29		Water and ice from approved source	0	0	2	40	(40)	con
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control		_		100	_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nor
31	•	control	"	ľ	*		OUT	П
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	窓	Approved thawing methods used	0	0	1	49	0	Plu
34	XX	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification				51	0	Toil
35	×	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	誕	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	128	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	30	In-use utensils; properly stored	0	0	1	57		Cor
42		Utensils, equipment and linens; properly stored, dried, handled	0	ō	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	O	1			

pecti		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	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
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	1
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	'
		Compliance Status	YES	NO	V
		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	_

ction report in a conspicuous manner. You have the right to request a l ten (10) days of the date of the

us 01/13/2022

01/13/2022

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 comp	oleted if #57	is "No"
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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	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Sushi cooler 1	39
Sushi cooler 2	38
Sushi ric	37
Ric 1 kitchen	37

olding 40 olding 40 olding 39 olding 39	ire (Fahrenheit)
olding 40 olding 39	
olding 39	
9	
olding 39	
olding 38	
lding 149	
g 176	
olding 40	

Observed Violations
Total # 9
Repeated # ()
6: Employee rinsed hands in 3 comp sink after handling dirty dishes and then handled clean dishes. 33: Fish being thawed on top of chest freezer 34: No thermometer in white freezer 35: Squeeze bottles of dressings not labeled 37: Employee cell phone laying on cutting board in kitchen 39: Wiping cloth left laying out on table not stored in sanitizing solution 41: Scoop handle down in flour. Utensils used for cooking stored in room temperature water
42: Glasses stacked wet beside drink fountain ststion
45: Severely grooved cutting boards throughout kitchen

[&]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 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.
- 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.
- 22: Sushi rice is timed out on container

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: Mo	riMori	
Establishment Number #	605263389	

Source Type: Food Source: PFG, Mid South Produce, KGI

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments