

Memphis

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **ROCK N ROLL SUSHI** Remanent O Mobile Establishment Name Type of Establishment 2886 WOLF CREEK PKWY O Temporary O Seasonal

Time in 11:20 PM AM / PM Time out 12:15 PM AM / PM 08/10/2022 Establishment # 605252879 Embargoed 0 Inspection Date

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

Number of Seats 90 Risk Category О3 04 Follow-up Required O Yes 疑 No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>∉</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=0	omecte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						C
	IN	оит	NA	NO	Supervision				П	IN	OUT	NA	NO	Cookli
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6 324	0	0	0	Proper co
	IN	OUT	NA	NO	Employee Health	-		-	1 1	0.00	ŏ	XX.	ŏ	Proper ref
2	700	0			Management and food employee awareness; reporting	0	0	$\overline{}$	ı			-	Ť	Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	ОUТ	NA	NO	Country
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	8 0	0	×	0	Proper co
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 0	0	文	0	Proper ho
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	2	0 25	0	0		Proper co
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	0	746	0	Proper da
6	100	0		0	Hands clean and properly washed	0	0		2	2 🕱	0	0	0	Time as a
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	1 .	_	_	_	11110 03 0
	-		_	_	alternate procedures followed	_	_	_	l L	IN	OUT	NA	NO	
8	蒸	0	51.5	LIN	Handwashing sinks properly supplied and accessible	0	0	2	2	3 🕱	ΙoΙ	0		Consume
_	IN	-	NA	NO	Approved Source			_	H	1 .				food
9	×	0	_	_	Food obtained from approved source	0	0		IН	IN	OUT	NA	NO	
10	×	0	0	0	Food received at proper temperature	0	0	١.	<sub>2</sub>	4 0	lol	333		Pasteurizo
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		Ľ			T GOLGGIE
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2		0	X		Food add
13	×	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Taxic sub
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Con
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliano HACCP p

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	X	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит		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	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	-280	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	<b>X</b>	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		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	L.
29		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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	
34	100	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	885	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	10	Gloves used properly	0	O	_

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	$\top$		
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
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	100	0	
58		Tobacco products offered for sale	0	0	٥
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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

08/10/2022

Date Signature of Environmental Health Specialist

08/10/2022

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 ) 9012229200 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: ROCK N ROLL SUSHI
Establishment Number ≠: 605252879

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)					
3 comp sink / ecolab machine	QA / CI							

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Reach in freezers	0				
Reach in coolers	41				
Reach in cooler	35				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Produce	Cold Holding	40
Sushi	Cold Holding	41

Observed Violations
Total # 5
Repeated # 0
33: Frozen packs of seafood stored on counter top , proper thawing is under cold
running water
34: Provide thermometer inside reach in cooler in kitchen
37: Keep the containers of rice covered in kitchen
46: Provide test strips for the 3 comp sink and dishmachine
53: Clean ventahood and replace missing ventahood filter , etc

<sup>&</sup>quot;"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



Comments/Other Observations		
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Additional Comments	
See last page for additional comments.	

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: ROCK N ROLL SUSHI Establishment Number: 605252879			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Name: Re	OCK N ROLL SUSHI				
Establishment Number #	605252879				
Sources					
Source Type:	Food	Source:	Food		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comments					
2022 permit posted	, use multi quats for disinfectant	, etc ,			

Establishment Information