TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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43		0	Singl	e-use		e-servic			perly sto				0	<u></u>	1	ΙĿ	59					oducts are sold, NSPA survey	completed		ŏ	õ	-
	-						ctor iten	ns withir	n ten (10) days r	nay result	in susper				serv	ice e	stab	lishm	ent pe	ermit.	Repeated violation of an identic	al risk factor m	ay result in revo	cation	of you	ar food
manne	r ar	nd po	ost the	most	recent	inspectio	on report	t in a co	inspicuo	us mann	wr. You h	ave the rig	pht to r	eques								e. You are required to post the following a written request with the Colling a written request with the Colling a sector.					
report	. т.)	<u>CA</u>	section		14-703, `}∡	<u>68-14-70</u>	6, 68-14	708, 68-	/14-709, 6	8-14-71	1, 68-14-71		-		- -		_				1	A R.I			1010		
Sign	<u>C</u>	201	Pere	on in	Char	08						10/2	24/2	-	3 Date	-	linn	ature	1		t	ental Health Specialist			10/2	:4/2	Date
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PH-22	67 (Rev	6-15)					_	e food :	safety	r	classe	s are	ava	ilabk	e ea	ich i	mor	nth a	t the	cou	inty health department. p for a class.				R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: BROTHER Z'S WANG SHACK Establishment Number #: [605253997

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)
Manual	Chlorine		

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Small refrigerator in kitchen	40
Walk in cooler	40
Freezer to refrigerator	0

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Raw fish in small refrigerator	Cold Holding	40
Raw fish in small refrigerator	Cold Holding	39
Raw chicken in walk in cooler	Cold Holding	38
Bologna in refrigerator	Cold Holding	37
Cook chicken out of deep fryer	Cooking	189

Observed Violations

Total # 7

Repeated # 0

6: Employee wash hands at three compartment sink (CA) train to use hand sink

8: No paper towels at hand sink in kitchen (CA) place some there

34: No visible thermometer in refrigerator part of refrigerator

46: Chemical test strips not available

47: Excessive build up on flour containers

55: Current permit not posted

56: Last inspection report posted in customer view



Establishment Information

Establishment Name: BROTHER Z'S WANG SHACK

Establishment Number : 605253997

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Have a health policy posted
- 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.

9: See food 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 food temperatures chart
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling is done
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temperature chart
- 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: 58:

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

Additional Comments See last page for additional comments.

***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: BROTHER Z'S WANG SHACK Establishment Number : 605253997

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: BROTHER Z'S WANG SHACK Establishment Number # 605253997

SourcesSource Type:WaterSource:CitySource Type:FoodSource:Rest DepotSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments