TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Carlos A					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									ON REPORT	SCORE					
114.					Hawker's Asian Street Fare								8-		7					
Establishment Name				ne																
Address					626-A Mai	n Street					_					O Temporary O Seasonal		-		
City Nashville Time in					2:5	5 F	M	A	M / PI	M Tir	me o	ut 02:35; PM АМ/РМ								
Insp	ectio	n Da	te		09/22/20	021 Establishment #	60530133	5		_	Emba	rgoe	d 0)						
Ρυη	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Co	nsuitation/Other				
Risi	c Cat	egor			01	31 (2	O 3			O 4						up Required 🛍 Yes O No 🛛 Nu	mber of Sea	ats	18	8
		R	isk	Fact as c	ors are food p contributing fa	reparation practices ctors in foodborne ill	and employee ness outbreak	beh: s. P	vior ublic	s ma c He	alth I	mn	only	repo	are	to the Centers for Disease Control and control measures to prevent illness or it	Preventioniury.	on		
																INTERVENTIONS	4			
				algae					ltem							ach item as applicable. Deduct points for category (
	Fin c	ompli	ance			iance NA=not applicable mpliance Status	NO=not observe		R		5=00	recte	d on-s	ite dun	ng int	pection R*repeat (violation of the same co Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	eture			
1	鬣	0			Person in charge performs duties	e present, demonstrates k	nowledge, and	0	0	5		23	0	0		Proper cooking time and temperatures		8	0	5
2	IN XX		NA	NO		Employee Health d food employee awarene	ss; reporting	0		_	17	0	0	0	×	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and T		0	0	Ű
	×	0			Proper use of re	striction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control				
ļ		_	NA	NO		lood Hygienic Practice					18		0	0		Proper cooling time and temperature		읽	흿	
4	黨	0		0	No discharge fro	isting, drinking, or tobacco orn eyes, nose, and mouth		ő	0	5	20	<u>×</u> 0	00	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
6		OUT X	NA	NO		ting Contamination by d properly washed	y Hands	0	0			*		0		Proper date marking and disposition		9	_	
7	鼠	0	0	0		ontact with ready-to-eat for	ods or approved	0	0	5	22	O IN	O	NA	-	Time as a public health control: procedures and n Consumer Advisory	ecords	이	이	
8	×	0	NA	NO		nks properly supplied and	accessible	0	0	2	23	0	0	12	no	Consumer advisory provided for raw and underco	oked	0	0	4
9	嵩	0				Approved Source rom approved source		0	0			IN	OUT		NO	food Highly Susceptible Populations		-	_	
10 11	0 ※	0	0			t proper temperature ndition, safe, and unadulte	rated	8	0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offe	red (0	0	5
12	0	0	X	0		s available: shell stock taç		0	0			IN	OUT	NA	NO	Chemicais		_	_	
	IN	OUT L	NA	NO	Prot	ection from Contamin	ation		0		25	0 🕅	0	X		Food additives: approved and properly used		읽		5
14	×	8	0		Food separated Food-contact su	faces: cleaned and saniti	zed	6	ő	4	26	N IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedu		-	9	
15 2 O Proper disposition of unsafe food, returned food not re- served			27	0	0	0		Compliance with variance, specialized process, a HACCP plan	nd	0	0	5								
	_	_		George	d Rotall Read					. Inde		t l	-	-		, chemicals, and physical objects into f		-	_	
				000	A RECAIL FRACT	ices are preventive i	neasures to co				L PR		_	_	yen	, chemicals, and physical objects into h	oods.			
				00	Tenot in complianc		COS=corre	icted o	n-site	during			IGB	5		R-repeat (violation of the same code pr				
		OUT				npliance Status e Food and Water		cos	R	WT		10	UT			Compliance Status Utensils and Equipment	c	05	R	WT
2	8				ed eggs used whe d ice from approve			8	0	1	4	5 8				nfood-contact surfaces cleanable, properly design and used	ed,	0	0	1
	õ	Õ	Varia		obtained for speci	alized processing method	5	ŏ	ŏ	1	4	5 (g facilities, installed, maintained, used, test strips		0	0	1
-	1	OUT	_	xer co		Comporature Control ed; adequate equipment fe	or temperature	0	0	2	4		-			ntact surfaces clean		-	0	1
	2	-	cont		properly cooked	for hot holding			0		4		υτ Ο ⊦	iot and	f cold	Physical Facilities water available; adequate pressure		01		-
3	_			_	thawing methods			0	0	1	4	_				stalled; proper backflow devices			ŏ	2
3	4	0 OUT	Ther	mom	eters provided an	d accurate od identification		0	0	1	5	_				waste water properly disposed es: properly constructed, supplied, cleaned			8	2
3	5		Food	d prog		nal container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained			0	1
		OUT				of Food Contaminatio					5	`	-	hysica	al fac	lities installed, maintained, and clean			0	1
3	6	0	Inse	cts, ro	odents, and animation	ais not present		0	0	2	5	1	0 A	vdequa	ite ve	ntilation and lighting; designated areas used		0	0	1
3	7	X.	Cont	tamin	ation prevented d	uring food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative Items				
_	8	-	-		cleanliness	d = = d = t = c = d		0	0	1		55 O Current permit posted			<u>o</u>	<u>0</u>	0			
_	9 0				oths; properly use fruits and vegetab			0	0	1	54	9 (0 10	nost re	cent	inspection posted Compliance Status		O ES		WT
		OUT			Prop	er Use of Utensils			· · ·	_				are of		Non-Smokers Protection Act		-	-	
	2	0	Uten	sils, e		ens; properly stored, dried		0	0	1	5	5	T	opacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
	3 4				e/single-service a sed properly	rticles; properly stored, us	ed		0		58	1	lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
Faib	are to	corre	ict an	y viol	ations of risk factor			vsion o	ef you	r food						Repeated violation of an identical risk factor may resu				
man	ner a	nd po	st the	most	recent inspection r	eport in a conspicuous mann	er. You have the rig	pht to r	eques							e. You are required to post the food service establishm filing a written request with the Commissioner within ter				
repo	port. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.																			

09/22/2021	

Signature of Person In Charge

21		ohn	Michael	
Date	Signatu	are of Environ	mental Health Specialist	

09/22/2021

Date

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

PH-2267 (Rev. 6-15)	Free food safety training classe	e food safety training classes are available each month at the county health department.				
	Please call () 6153405620	to sign-up for a class.	RDA 629		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hawker's Asian Street Fare Establishment Number #: 605301335

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
High temp dish machine	Тетр		163			

Description	Temperature (Fahrenheit)			
Prep cooler	38			
2nd prep cooler	42			
Drawer freezer under grill	2			
Reach in cooler	30			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw shrimp in open top prep cooler	Cold Holding	43			
Cooked pork in open top prep cooler	Cold Holding	43			
Raw beef in prep cooler	Cold Holding	38			
Cooked Shrimp wonton In open top prep cooler	Cold Holding	43			
Cooked chicken in 2nd prep cooler	Cold Holding	39			
Cooked shrimp in open top prep cooler	Cold Holding	39			
Cooked chicken in steam table	Hot Holding	141			
Sliced tomatoes in open top prep cooler	Cold Holding	40			
Cooked pork in 2nd prep cooler	Cold Holding	39			
cooked chicken soup	Hot Holding	170			
Cooked chicken in steam table	Hot Holding	160			
Shrimp	Cooking	145			
Raw beef in walk in cooler	Cold Holding	38			
Raw pork in walk in cooler	Cold Holding	38			

Observed Violations

Total # 6 Repeated # 0

6: Employee observed touching cooked beef and raw shrimp without washing hands. CA trained and washed hands.

13: Raw chicken stored above beef in prep cooler. CA trained and moved

37: Employee drink stored on the shelve above the prep table.

- 45: Excessive worn cutting board.
- 47: Inside the ice machine is dirty.

52: Dumpster lid is open and trach on the floor around the dumpster.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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 drinking from an approved container which is stored properly.
- 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

- 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.
- 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: Temperatures recorded on report
- 17: (NO) No TCS foods reheated during inspection.
- 18: Temperatures recorded on report
- 19: Temperatures recorded on report
- 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.

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.

Establishment Information

Establishment Name: Hawker's Asian Street Fare Establishment Number: 605301335

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources				
Source Type:	Food	Source:	CPI	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments