



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Hawker's Asian Street Fare
Address: 626-A Main Street
City: Nashville
Inspection Date: 09/22/2021
Time in: 12:55 PM
Time out: 02:35 PM
Risk Category: 03
Number of Seats: 188

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 09/22/2021
Signature of Environmental Health Specialist: John Michael Date: 09/22/2021

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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

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)
High temp dish machine	Temp		163

Equipment Temperature

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 shelf above the prep table.
- 45: Excessive worn cutting board.
- 47: Inside the ice machine is dirty.
- 52: Dumpster lid is open and trash on the floor around the dumpster.



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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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: CPI

Source Type: Source:

Source Type: Source:

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Source Type: Source:

Additional Comments