

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit SUPER WOK Remanent O Mobile Establishment Name Type of Establishment 3918 LEBANON PK O Temporary O Seasonal Hermitage Time in 01:25 PM AM / PM Time out 02:45; PM

Follow-up Required

04/19/2022 Establishment # 605250047 Embargoed 4 Inspection Date

О3

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

Number of Seats 25

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=c:	rrecte	d on-si	te duri	ing ins
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	200
	IN	ОИТ	NA	NO	Employee Health			-	17		ŏ	ŏ	8
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$		Ť			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	_	120	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	120	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	10	200	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0
7	900	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		
÷			_	_	alternate procedures followed	_	_	_		IN	OUT	NA	NO
8	0	A		LIB	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	X	
Ţ	_	OUT	NA.	NO	Approved Source			_			-		
9	黨	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO
10	0	0	0	26	Food received at proper temperature	0	0	5	₂₄	0	l٥l	320	
11	×	0	Щ.		Food in good condition, safe, and unadulterated	0	0	l ° I	ΙĽ	_	Ŭ	-	\blacksquare
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO
	IN		NA	NO	Protection from Contamination				25		0	3%	
13	Ŕ	0	0		Food separated and protected	0	0	4	20	2	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

ᆫ					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	
17	0	0	0	300	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	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	26	0	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	OUT	NA	NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	0-0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Yes O No

es to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	OUT		003	- 1	
28		Pasteurized eggs used where required	0	0	-
29	18	Water and ice from approved source	18	ŏ	١,
30	18	Variance obtained for specialized processing methods	18	ŏ	H
30	OUT	Food Temperature Control	10		-
	001		_		-
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	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	133	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	Т
44	0	Gloves used properly	0	0	_

pect	on	R-repeat (violation of the same code provision		-	147
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	-	_	_
45	0	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	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
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	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	- X	0	
58		Tobacco products offered for sale	0	0	١ (
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 the

5.0 Signature of Person In Charge

04/19/2022

Date Signature of Environmental Health Special

04/19/2022

**** 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)) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SUPER WOK
Establishment Number #: |605250047

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 wenty-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.	Т
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage 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)					
Triple sink (not set up)	Bleach							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Coco cola cooler	40					
Walk in freezer	5					
Walk in cooler	40					
Prep cooler	39					

Cold Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding	136 36 39 35
Hot Holding Cold Holding Cold Holding Cold Holding	136 36 39 35
Cold Holding Cold Holding Cold Holding	36 39 35
Cold Holding Cold Holding	39 35
Cold Holding	35
Cooling	48
	140
Cold Holding	42
	Cold Holding

Observed Violations
Total # 11
Repeated # ()
8: No soap at handsink. CA soap provided
19: Cooked chicken at 125F on counter made 45min ago. Reason it was sitting
out at room temp not given. CA embargoed
21: Cooked meat (pork and chicken) pulled from freezer this morning does not
have cook date. CA discussed proper date marking
35: Various food containers not labeled with contents
36: Mouse droppings seen on dry storage shelves
37: Personal food stored on canned drinks for customers in coco cola cooler
37: Bags of rice left open in dry storage area
40: Location is not washing broccoli prior to cooking. Location is only cutting to
prep and placing back in original box then pulling from box to cook to order
47: Food and debris build up on containers for sauces and dry powders
52: Area around grease trap is extremely dirty with spilled grease on the ground.
Trap is shared with market next door and another restaurant
53: Floor under wok station is extremely dirty
30. I loor under work station is extremely unity

[&]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

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Establishment Number: 605250047

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.

6:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18:

20:

- 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: SUPER WOK	
Establishment Number: 605250047	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information							
Establishment Name: SU	JPER WOK						
Establishment Number #:	605250047						
Sources							
Source Type:	Food	Source:	Atlanta food				
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Eagle Food Service				
Source Type:		Source:					
Source Type:		Source:					
Additional Commer	nts						
			stored in dining area. Location does not what steps if any to take about storage of				