

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Fukutoku

Address Fukutoku

Address Fukutoku

Type of Establishment O Mobile

Type of Establishment

O Temporary O Seasonal

Time in 11:00; AM AM / PM Time out 12:31; PM AM / PM

Inspection Date 08/28/2024 Establishment # 605320221 Embargoed 0

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other
Risk Category O1 Si2 O3 O4 Follow-up Required

Risk Category O1 X2 O3 O4 Follow-up Required X Yes O No Number of Seats 140
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 sumbered from. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subca	egory.)
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- 12	#=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	OS=cor	recte	d
					Compliance Status	cos	R	WT			_
	IN	OUT	NA	NO	Supervision					IN	1
1	0	斑			Person in charge present, demonstrates knowledge, and	0	0	5	10	20	Ł
_	IN	OUT	NA	NO	performs duties Employee Health			_	17		₽
2	- 17	0	TRA	NO.	Management and food employee awareness; reporting	0	0		<u>"</u>	_	٠
_	- 260	-				_	_	5		IN	k
3	×	0			Proper use of restriction and exclusion	0	0	•			L
	IN	OUT	NA	NO	Good Hygienic Practices				18		Γ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-	19		Ι
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20		Γ
		OUT	NA	NO	Proventing Contamination by Hands				21	0	Г
6	0	黨		0	Hands clean and properly washed	0	X		22	0	Γ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	-	_	L
_	-				alternate procedures followed	_	_			IN	1
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	ı
		OUT	NA	NO	Approved Source	-	_	_	1		Ļ,
9	黨	0			Food obtained from approved source	0	0			IN	I
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	Γ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	_	L
12		0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	4
	IN	OUT	NA	NO	Protection from Contamination				25		T
13	0	凝	0		Food separated and protected	0	X	4	26	X	Γ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	(
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		Proper cold holding temperatures	0	0	5
21	0	26	0	0	Proper date marking and disposition	0	0	1 *
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	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

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

		OUT=not in compliance COS=corr						
		Compliance Status	cos	R	W			
	OUT							
28	0	Pasteurized eggs used where required	0	0	Ι,			
29		Water and ice from approved source	0	0	\Box			
30	0	Variance obtained for specialized processing methods	0	0	Ŀ			
	OUT Food Temperature Control							
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:			
32	0	Plant food properly cooked for hot holding	0	0	Г			
33	0	Approved thawing methods used	0	0	1			
34	×	Thermometers provided and accurate	0	0	г			
	OUT	Food Identification						
35	×	Food properly labeled; original container; required records available	0	0	,			
	OUT	Prevention of Food Contamination						
36	0	Insects, rodents, and animals not present	0	0	:			
37	328	Contamination prevented during food preparation, storage & display	0	0	1			
38	0	Personal cleanliness	0	0	Г			
39	1992	Wiping cloths; properly used and stored	0	0				
40	0	Washing fruits and vegetables	0	0	-			
	OUT	Proper Use of Utensils						
41	120	In-use utensils; properly stored	0	0	г			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1			
43	0	Single-use/single-service articles; properly stored, used	0	0	r			
44	10	Gloves used properly	0	0				

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	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	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

08/28/2024

Signature of Person In Charge

grature of Environmental Health Specialist

08/28/2024

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6154445325 to sign-up for a class.

Date

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fukutoku

Establishment Number #: | 605320221

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)					
Bucket	CI	150						
Ecolab	CI	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Sushi cooler	40					
Sushi prep cooler	39					
M3 Turbo Air ric	38					
Migali ric	39					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Salmon	Cold Holding	41			
Tuna	Cold Holding	43			
Crab salad	Cold Holding	40			
Pork belly	Cold Holding	40			
Hard boiled eggs	Cold Holding	40			
Fried rice	Cooking	173			
White rice	Hot Holding	164			
Chicken raw	Cold Holding	40			
Scallops raw	Cold Holding	40			
Shrimp Wic	Cooling	66			
Whole beef loins	Cold Holding	47			
Hard boiled eggs wic	Cold Holding	46			
Yumyum sauce	Cold Holding	48			
Shrimp	Cooking	179			
Scallops	Cooking	174			

Observed Violations
Total # 11
Repeated # ()
L: Pic does not have active managerial control of kitchen. Four priority items marked during inspection.
Example to thing inspection. Example to traw meat with gloved hands then changed gloves without washing hands. Then employee picked up raw meat with the gloved hands to place on grill. He then scooped fried rice on to a plate for service. Packing the rice with his hands into the bowl as he scooped it. Employee also wiped hands on wet wiping cloth several times during inspection without washing hands. Example 13: Shell eggs stored over broccoli in ric. Moved during inspection. Example 14: Several containers of sauces and containers of tuna salad, and crab salad not date marked. Per employee made 8\27. Date marked during inspection at the containers of sauces and containers of tuna salad, and crab salad not date marked. Per employee made 8\27. Date marked during inspection at Unable to locate thermometers in chest freezers as: Containers of sauces not labeled in ric in front kitchen are labeled in ric in front kitchen are labeled in ric across from stove and the solution of the same proposed in the same

^{***}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: 605320221

Comments/Other Observations

- 2: Discussed policy with pic
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps. Shrimp were thawed and peeled this morning
- 19: See food temps
- 22: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 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:

Additional Comments

See last page for additional comments.

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

^{***}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: Fukutoku	
Establishment Number: 605320221	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
Establishment Name: Fukutoku								
Establishment Number # 605320221		il and the second secon						
Courses								
Sources								
Source Type: Food	Source:	KGI, Wismettac, PFG, Sysco						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								