

**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)
Low temp	Bleach	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler 1 On cook line	37
Prep cooler 2 On cook line	40
Prep cooler 3 on cook line	37
Drawer freezer 1 on cookline	-1

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tom yu soup with shrimp in warmer	Hot Holding	201
rice cooked yesterday out of prep cooler sitting	Cold Holding	53
Pork in steam table	Hot Holding	158
Precooked chicken in prep cooler	Cold Holding	41
Mixed greens inside prep cooler	Cold Holding	42
Cooked shrimp in prep cooler 2	Cold Holding	39
Hard boiled egg in prep cooler 2	Cold Holding	40
Precooked chicken 4/25 in prep cooler 2	Cold Holding	38
cooked chicken dumplings 4/25 in prep cooler 2	Cold Holding	40
Raw beef in prep cooler 3	Cold Holding	42
Cooked chicken in steam table	Hot Holding	190
Pork belly in steam table	Hot Holding	143
Cooked chicken from wok	Cooking	167
Fried chicken from fryer	Hot Holding	136
Raw chicken in walk in cooler	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

37: Employee personal drink and item stored on top of dish machine
42: Multiple stacked clean plastic bins in storage shelf area wet nesting.
42: Multiple knives stored while containing excess residue above prep table across stove
45: Bottom shelf of prep table excessively dirty storing cutting boards in back area.
45: Cutting board excessively worn for far right prep table
50: Waste water leaking onto kitchen floor from underneath stove. PIC states it has been serviced, just needs to be cleaned.

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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 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: Observed employees washing hands before food prep
- 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 chart
- 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 chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See chart
- 20: See chart
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Following policy
- 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: Require no smoking sign on entrance and exits
- 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.***

Establishment Number #:	605301335
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Additional Comments