# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

BROTHER Z'S WANG SHACK												o Farmer's Market Food Unit		)					
Establishment Name			ne	3825 DICKERSON PIKE						_	Тур	xe of E	Establ	ishme	O Fermer's Merket Food Unit ent I Permanent O Mobile	J			
Address -					NERSON PI			0.0							O Temporary O Seasonal				
					2:0						me o	ut 02:45; PM AM / PM							
Ins	pectio	on Da	ate		10/12/20	021 Establish	ment # 6052539	97		_	Emb	argoe	d 0						
Pu	rpose	of In	spect	tion	Routine	O Follow-up	O Complain	t		<b>O</b> Pr	elimir	ary		C	Cor	nsultation/Other			
Ris	ik Cat	-			<b>O</b> 1	\$122	03			<b>O</b> 4						up Required 🛍 Yes O No Number of			
Γ		R														d to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
							DBORNE ILLNESS R												
<u> </u>	line a			algna					ltem							ach Hem as applicable. Deduct points for category or subce		.)	
Ľ	N⊫in c	ompil	ance			mpliance NA=not app mpliance Statu			R		,s=	rrecte	d on-s	ne dun	ng int	spection R=repeat (violation of the same code provi Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervisio						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			performs duties		trates knowledge, and	0	0	5		12	0	-		Proper cooking time and temperatures	0	8	5
2	IN DX		NA	NO		Employee He nd food employee a	wareness; reporting	0	0		17	0	0	×	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as		0	Ŷ
3	2	0	1			striction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control			
4	IN	OUT O	NA			Bood Hygionic Pr asting, drinking, or f			10		18 19	0	0	岌		Proper cooling time and temperature Proper hot holding temperatures	0	8	
4	2	0		0	No discharge fro	om eyes, nose, and	d mouth	0		5	20	0	×	0		Proper cold holding temperatures	0	0	5
6	IN XX	001	NA			nting Contamina d properly washed	tion by Hands	0	0			*		-		Proper date marking and disposition	_	0	Ť
7	×	0	0	0	No bare hand co	ontact with ready-to	-eat foods or approved	0	0	5	22	O	O	NA	O NO	Time as a public health control: procedures and records	0	0	
8	X	0				inks properly suppli		0	0	2	23	_	0	22	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	IN 宸	OUT	NA	NO		Approved Sour rom approved sour		0	0		H	IN	OUT		NO	food Highly Susceptible Populations	ľ		
10	0	0	0	×	Food received a	at proper temperatu indition, safe, and u	re	8		5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required record	s available: shell s		6	6	Ť	H	IN	олт	NA	NO	Chemicals			
H	IN	OUT	NA	NO	destruction Pre	tection from Con	rtamination				25	0	0	X		Food additives: approved and properly used	0	0	6
13	8	0	0		Food separated	and protected urfaces: cleaned an	d sanitized		00		26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	9
15	<u>x</u>	0	-				returned food not re-	6	0	2	27	0	0	2	1110	Compliance with variance, specialized process, and	0	0	5
	~	•			served			-	1	-	<u> </u>	-	-	$\sim$		HACCP plan	1.	-	-
L				Goo	d Retail Prac	tices are preve	ntive measures to c	ontro	d the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				0.11	· · · · · · · · · · · · · · · · · · ·		6A8			ΕTA			1CE	3					
E			_	00		mpliance Statu			R		Ē					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	_	euríze	Saf ed eggs used wh	ere required	br	0	0	1			UT	ood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
	29 30				d ice from approv	ed source ialized processing	mathode	0	0	2	Ľ	5				and used	<u> </u>	0	1
		OUT				Temperature Co				<u> </u>		_	_			g facilities, installed, maintained, used, test strips	0	0	1
	31	0	Prop		oling methods us	ed; adequate equip	oment for temperature	0	0	2	4		NUT N	lonfoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
	32		Plan	t food	properly cooked				0	1	4	8	0 1			f water available; adequate pressure		0	2
<u> </u>	33 34		<u> </u>		thawing methods eters provided an			0	0	1	4	_	_			stalled; proper backflow devices		0	2
		OUT				od identification	1	Ť			5		-			es: properly constructed, supplied, cleaned		õ	
Ŀ	35	0	Food	i prop	perly labeled; orig	inal container; requ	ired records available	0	0	1	5		-	-	·	use properly disposed; facilities maintained	0	0	1
E		OUT	lace			n of Feed Contar	mination				5	-+-	_			lities installed, maintained, and clean	<u> </u>	2	1
⊢	36				dents, and anim			0	0	2	5	-	-	vaequa	ne ve	entilation and lighting; designated areas used	0	0	1
	37					during food prepara	tion, storage & display	0	0	1			UT			Administrative items			
_	38 39	-			cleanliness oths: properly use	ed and stored		0	0	1						nit posted inspection posted		8	0
	40	0		- N	ruits and vegetal	bles		Õ		1	Ê		~ 1.			Compliance Status			WT
H	41	OUT	In-us	e ute	nsils; properly st	per Use of Utens ored	4.5	0	0	1	5	7	-0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	o	
	42 43	0	Uten	sils, e	equipment and lin	nens; properly store inticles; properly sto		8	0	1	5	8	T	obacc	o pro	ducts offered for sale roducts are sold. NSPA survey completed	0	0	0
	44				ed properly				ŏ	1	2		10		pi	are seen, that is an ine for ignored		<u> </u>	
																Repeated violation of an identical risk factor may result in rev- e. You are required to post the food service establishment per			
ma	mer a	nd po	st the	most	recent inspection r	report in a conspicuo	us manner. You have the r	ight to i	reques							e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) day			
	ort T			report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-329.															
	ort. T.					98+14-708, 68+14+709, 1			000	1		<u> </u>	1	M I	<u>الا / ا</u>	u Uhu A	101		000
_			Dow	00		98-14-708, 68-14-709, 1		12/2			Ci.	anat	K			0	10/1	12/2	
_			Pers	on I <del>n</del>	Chairge		10/	12/2		Date				Envir	onme	www.	10/1	L2/2	2021 Date

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 62		
(Nev. 0-15)	Please call (	) 6153405620	to sign-up for a class.	104 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: BROTHER Z'S WANG SHACK Establishment Number #: 605253997

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink not set up								

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Refrigerator (no TCS)	40		
Walk-in cooler	38		
Reach-in freezer	2		

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Raw gizzards in walk-in cooler	Cold Holding	37
Raw chicken in reach-in cooler	Cold Holding	67
Raw chicken in walk-in cooler	Cold Holding	37
Fried gizzards	Cooking	183

#### Observed Violations

Total # 5

Repeated # 0

20: Raw chicken in reach-in cooler at 67F. Person in charge states chicken had been out on prep table. Corrective action: placed in freezer to rapidly cool.

- 47: Excessive grease build-up on side of fryer.
- 53: Excessive grease build-up on hood vent.
- 55: Current permit not posted.

56: Most current inspection report not posted.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: BROTHER Z'S WANG SHACK

Establishment Number : 605253997

#### 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: Employee observed properly washing hands.

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 Information.

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: Temps recorded on report.

17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: (NA) Establishment does not hot hold TCS foods.

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.

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.

# Establishment Information

Establishment Name: BROTHER Z'S WANG SHACK Establishment Number : 605253997

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: BROTHER Z'S WANG SHACK Establishment Number # 605253997

Sources			
Source Type:	Food	Source:	Restaurant Depot, GFS, Off the Dot
Source Type:		Source:	

# Additional Comments