

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sapporo Remanent O Mobile Establishment Name Type of Establishment 1560 Nashville Pike O Temporary O Seasonal Address Gallatin Time in 11:40; AM AM / PM Time out 12:18; PM AM / PM City

10/17/2023 Establishment # 605248580 Embargoed 0 Inspection Date

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

Risk Category **O**3 04 Follow-up Required

Number of Seats 80 O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IH, OUT, HA, HO) for each nam

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=co	recte	d on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cook
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	200	Proper c
	IN	OUT	NA	NO	Employee Health				17	ŏ	ŏ	ŏ	-	Proper r
2	300	0			Management and food employee awareness; reporting	0	0							Coolin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	0001111
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper c
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0	Proper h
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	24	0	0		Proper c
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	746	0	Proper d
6	0	0		3%	Hands clean and properly washed	0	0		22	×	0	0	0	Time as
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_	_	_	Tittle da
	-	0		_	alternate procedures followed	-	_	2	\vdash	IN	OUT	NA	NO	Concum
8	IN		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	Ľ.	23	×	0	0		Consum food
9	200	0	Tex.	NO	Food obtained from approved source	0	0	-		IN	OUT	NA	NO	1000
10	0	ŏ	0	3	Food received at proper temperature	ŏ	ŏ		-		001		110	
11	300	ŏ	ŭ	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	333		Pasteuri
	×	-	$\overline{}$	0	Required records available: shell stock tags, parasite		-			IN	оит	NA	NO	
12	æ	0	0	_	destruction	0	0				001	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food ad
13	×	0	0		Food separated and protected	0	0	4	26	2	0			Toxic su
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Co
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Complian
	040	_			served			بئا		_	L	~		HACCP

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	320	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	746	0	Proper date marking and disposition	0	0	
22	X	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	26		Food additives: approved and properly used	0	0	-
26	窽	0			Toxic substances properly identified, stored, used	0	0	٥
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		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	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	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	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
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	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	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	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of th

10/17/2023

10/17/2023

Signature of Person In Charge

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sapporo

Establishment Number #: 605248580

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
Autochlor dishwasher	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Large freezer in kitchen	-5
Large cooler in kitchen	36
Thawing cooler	32
Large meat freezer	2

Description	State of Food	Temperature (Fahrenheit
White rice	Hot Holding	174
Bean sprouts	Cold Holding	41
Raw salmon	Cold Holding	40
Raw tuna	Cold Holding	41
Seared tuna	Cold Holding	40
Raw steak	Cold Holding	36

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sapporo Establishment Number: 605248580

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee health policy 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: No handwashing observed
- 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: Food from approved source
- 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
- 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 cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Food in temp
- 20: Food in temp
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: Proper procedures followed
- 23: Disclosure and reminder 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:

***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 Number: 605248580 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
Establishment Number: 605248580 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Sapporo	
Additional Comments (cont'd)	Establishment Number: 605248580	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Name: Sa	oporo	
Establishment Number #	605248580	

Source Type: Food Source: True world, jfc, prime meat, eagle

Source Type: Water Source: City water

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments