



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name Formosa
Address 5425 Hwy 153 Suite 129
City Hixson
Inspection Date 10/18/2023
Risk Category 01
Number of Seats 97

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge: Mike Kersh
Date: 10/18/2023
Signature of Environmental Health Specialist: [Signature]
Date: 10/18/2023

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Formosa
 Establishment Number #: 605249329

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)
Dish machine	ChlorinE	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walkin	43

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	156
Rice	Hot Holding	157
Egg drop soup	Hot Holding	171
Hot and sour soup	Hot Holding	167
Chicken	Cold Holding	40
Shrimp	Cold Holding	38
Cabbage	Cold Holding	51
Cabbage	Cold Holding	57
Shimp in wallkin	Cold Holding	44
Raw chx	Cold Holding	40

Observed Violations

Total # 7

Repeated # 0

- 1: Repeat violations related to shredded cabbage being kept out of temperature control.
- 20: Cabbage not held under refrigeration temping at over 41°F. Discarded 1 lb cabbage. Walkin holding at 43-45°F.
- 31: Chicken containers stored on top of ice in cooler overfilled past cold line. When using ice, should fill containers in a way to allow ice contact with parts of container touching ice.
- 41: Rice scoop stored in room temp standing water.
- 47: Mixing bowl and shredder dirty, debris build up.
- 53: Floor in poor repair under wok table.
- 54: Build up of grease inside hood.



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Comments/Other Observations

- 2: Employees able to direct me to policy
- 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: Hands washed
- 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: Approved source
- 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: Adequate cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Adequate hot holding observed
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Water

Source: Hud

Source Type: Food

Source: Eagle, sysco

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments