

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

SCORE

O Temporary O Seasonal

Cordova City

PACIFIC FUSION - FD SRV.

1140 N GERMANTOWN

Type of Establishment

Time in 11:10; AM AM / PM Time out 01:30; PM AM / PM

03/25/2024 Establishment # 605242517 Embargoed 0 Inspection Date

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

Number of Seats 180 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance			OUT=not in compliance NA=not applicable NO=not observe		rved			
					Compliance Status	cos	R	WT
	IN OUT NA NO Supervision							
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\square X$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
Ī	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
0	0	0	0	×	Food received at proper temperature	0	0	1 I
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
3	×	0	0		Food separated and protected	0	0	4
4	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19		180	0	0	Proper hot holding temperatures	0	0	
20	0	LØ	0		Proper cold holding temperatures	0	0	5
21	0	28	0	0	Proper date marking and disposition	0	0	*
22	0	羅	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

G00						
		OUT=not in compliance COS=con				
		Compliance Status	cos	ĸ	W	
	OUT	Caro i con amo i i mori	-		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		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	×	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	885	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	Г	
39	188	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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0		0	0	Г	
44	0	Gloves used properly	0	0		

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment		-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	黨	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a l in (10) days of the date of the

03/25/2024

03/25/2024

Signature of Person In Charge

PH-2267 (Rev. 6-15)

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

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

) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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 (Fahrent								
Automatic washer (Autochlor)	Quat	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler 1	38				
Walk in Cooler	34				
Pepsi cooler	40				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chicken	Cold Holding	40				
Steak	Cold Holding	37				
Chicken	Cold Holding	39				
Raw chicken	Cold Holding	41				
Crab	Cold Holding	26				
Shrimp	Cold Holding	35				
Raw chicken	Cold Holding	35				
Dumpling	Cold Holding	36				
Chicken wings	Cold Holding	41				
Chicken wings	Cold Holding	39				
General tso chicken	Cold Holding	41				
Brown rice	Hot Holding	167				
White rice	Hot Holding	167				
Corn	Hot Holding	139				
Crab	Hot Holding	135				

Observed Violations

Total # 28

Repeated # ()

- 14: Ice machine has build up mold and mildew. Please discard ice and wash, rinse, and sanitizer
- 19: Several food items listed are under 135F.
- 20: Several food items are above 41F.
- 21: Some food items are marked with 3/2p.
- 22: Temperature log is not recorded for foods on table.
- 23: Menu does not indicate which foods falls under the consumer advisory.
- 26: Pot and pan cleaner stored next to liquid shortening.
- 26: Project source unlabeled chemicals. Must have

Label

- 26: Pot and pan cleaner stored on the shelf with Idaho potatoes on the same shelf.
- 35: Food containers in the pizza and wings cooler are not labeled.
- 37: Uncovered onions and cabbage found in the walk in cooler.
- 39: Wiping cloth must be stored in water and sanitizer solution.
- 41: Spoon handle is touching the shrimp in prep cooler.
- 42: Can opener needs to be clean. It has build up food debris.
- 45: Walk in cooler (chicken cooler) door has build up rust.
- 45: Reach in cooler walls are not smooth.
- 45: Vent hood has build up grease. Please clean vent hood.
- 45: Racks in the walk in cooler are rusty and food build up. Please replace.
- 45: Black food containers are cracked. Please discard any damaged containers.
- 46: Dishwasher has build up food particles.
- 49: Air conditioning is leaking water from outside and the water flowed inside the kitchen.
- 49: Handsink is leaking from faucet and white tape is wrapped around the faucet to prevent water from emitting.
- 52: No plug on the outdoor dumpster.
- 53: Removed unused and old items in kitchen.
- 53: Mop and wet brooms are stored on the floor. They must not be stored directly to the floor.
- 53: Wall and floor needs to be clean from dry food debris in the storage area.
- 53: Food residue and burnt items on the floor under stove in the kitchen.
- 54: Not enough lighting and missing or cracked shield in the walk in cooler.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee illness policy is in place.
- 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 are clean and properly 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.

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- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking temperature is within proper range.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No observation in cooling procedure.
- 24: (NA) A highly susceptible population is not served.

25: 27·

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

1: 2:

3:

|5:

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.

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Establishment Number: 605242517					
Comments/Other Observations ((cont'd)				
Additional Comments (cont'd)					
See last page for addition	nal commei	nts.			

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Sources

Source Type: Food

Source:

Sysco

Source Type:

Food

Source:

US Foods

Source Type:

Water

Source:

MLGW

Source Type:

Source:

Source Type:

Source:

Additional Comments

Joint Inspection: Letina Pruitt Linda Anne