



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
69

Establishment Name PACIFIC FUSION - FD SRV.
Address 1140 N GERMANTOWN
City Cordova
Inspection Date 03/25/2024
Risk Category 01
Number of Seats 180

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. Public Health interventions are control measures to prevent illness or injury.

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, Compliance Status, 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge [Signature] 03/25/2024
Signature of Environmental Health Specialist [Signature] 03/25/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: PACIFIC FUSION - FD SRV.
 Establishment Number #: 605242517

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)
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 # 0

- 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.



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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.
- 9:
- 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:
- 1:
- 2:
- 3:
- 4:
- 5:

***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:	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