



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: Noko
Address: 701 Porter Rd
City: Nashville
Inspection Date: 05/16/2024
Time in: 04:05 PM
Time out: 05:05 PM
Risk Category: 03
Number of Seats: 82

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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision/Employee Health/Good Hygienic Practices/Preventing Contamination by Hands/Approved Source/Protection from Contamination and 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 and 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] Date: 05/16/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/16/2024

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: Noko  
 Establishment Number #: 605317381

**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)
Auto chlr dishmachine	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep Cooler #1	38
Prep cooler #2	38
Lowboy cooler #1	35
Reach-in Freezer	-1

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Raw pork prepped at 3:40pm in Prep Cooler #1	Cooling	47
Cooked fried rice prepped at 3pm in Prep Cooler	Cooling	46
lobster dip in Prep Cooler #2	Cold Holding	39
Salmon fish dip in Lowboy cooler #1	Cold Holding	41
Raw spicy tuna in lowboy cooler #1	Cold Holding	40
Cooked rice in rice pot	Hot Holding	204
Cooked brisket in Walk in Cooler	Cold Holding	41
Raw crab in Walk in Cooler	Cold Holding	40
Lobster dip in Walk in Cooler	Cold Holding	40
Tuna in grill cooler	Cold Holding	29
Korean bacon cooling from 1 hr ago in grill cooler	Cooling	50



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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: 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: Check source information
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Check temperature log
- 19: Proper hot holding observed
- 20: Check temperature log
- 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: 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 Information***

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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: What chef wants, chanev brothers,

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**