### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100				Dream Wok									O Fermer's Market Food Unit	C	)	
			t Nan		1435 Robinson Rd				_	Туз	ce of	Establi	ishme		Ū		
	iress					01	1.5		 >\//					O Temporary O Seasonal ut 02:10; PM AM / PM			
City					Lime in		L.J			_			me o	ut 02:10: PIVI AM/PM			
		on Da			06/02/2023 Establishment # 60531868			_	Emb		d _			L			
Pur	pose	of In	spect	ion	O Routine A Follow-up O Complaint			O Pr	elimir	ary		C	Cor	nsultation/Other		24	
Ris	k Cat	tegor			O1 X2 O3 rs are food preparation practices and employee	hehr		04	unit c	0.000	aoni			up Required O Yes 🐹 No Number of S		24	
					ontributing factors in foodborne illness outbreak												
		<i>(</i> 11)	rir dar	denet	FOODBORNE ILLNESS Ri ed compliance status (IH, OUT, HA, HO) for each numbered liter												
IB	⊧in c	ompli			OUT=not in compliance NA=not applicable NO=not observe									spection R=repeat (violation of the same code provisi			
_					Compliance Status	cos	R	WT	F	_	_				cos	R	WT
		-	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	001	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	1 1 1	0	NA	NO	Employee Health	0	0	5		12	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읭	5
_	X	0	144	110	Management and food employee awareness; reporting		0	5	H"	IN	001		NO	Cooling and Holding, Date Marking, and Time as		-	
3	×	_			Proper use of restriction and exclusion	0	0	Ů						a Public Health Control	-	_	
4	25	0	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0			18	0	8			Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5		0		0	No discharge from eyes, nose, and mouth	0	0	5		12	0	0		Proper cold holding temperatures	0	0	5
6	N N	001	NA	and the second second	Preventing Contamination by Hands Hands clean and properly washed	0	0			120			-	Proper date marking and disposition		0	
7	80	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5	22	O	0	NA		Time as a public health control: procedures and records Consumer Advisory	0	٥	
8	20	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	IN 嵐		NA	_	Approved Source Food obtained from approved source	0	0	_	-	IN	001		NO	food Highly Susceptible Populations	÷	-	-
10	0	0	0	$\geq$	Food received at proper temperature	0	0		24	_	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
	×		~	_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	Ē	_		-			-	-	-
12	0	0	X		destruction Protection from Contamination	0	0		26	IN O	00			Chemicals Food additives: approved and properly used	~		
13	X	0	0	no	Food separated and protected	0	0	4	26	×	ŏ		J	Toxic substances properly identified, stored, used	0	ŏ	5
_	-	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	001	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and		_	
15	X	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduo	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DR	ET/A	IL PR	ACT	TICE	8	_				
				00	not in compliance COS=corre	icted o	n-site	during						R-repeat (violation of the same code provision)		1	11/2
		OUT			Compliance Status Safe Food and Water	COS	R	WI			UT			Compliance Status Utensils and Equipment	cos	ĸ	WT
	8				d eggs used where required		0		4	5				nfood-contact surfaces cleanable, properly designed,	0	0	1
_	19 10				ice from approved source btained for specialized processing methods	8	0	2	$\vdash$	+	-			and used	_	-	
		OUT			Food Temperature Control	_				_	_			g facilities, installed, maintained, used, test strips	0	0	1
3	и	0	contr		ling methods used; adequate equipment for temperature	0	0	2	H	_	1 О Т	vonioo	a-cor	ntact surfaces clean Physical Facilities	0	0	1
_	2				properly cooked for hot holding		0			_	-			i water available; adequate pressure	0		2
	13 14		<u> </u>		hawing methods used ters provided and accurate	0	0	1		_	-			stalled; proper backflow devices	0	0	2
_	-	OUT	- men	1.0111	Food Identification	Ŭ		-		_	-			es: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	l prop	rly labeled; original container; required records available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination				5	3	<b>o</b>	Physica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	<u> </u>	Adequa	nte ve	entilation and lighting; designated areas used	0	0	1
2	7	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	TUK			Administrative items			
	8	-	-		eanliness	0	0	1					-	nit posted	0	0	0
_	i9 10			_	hs; properly used and stored uits and vegetables	8	0		F	6	0	viost re	cent	Compliance Status	O YES		WT
_		OUT	V TOISI		Proper Use of Utensils	۲Ŭ,		-						Non-Smokers Protection Act	16.0	110	
_	1				sils; properly stored		8			7				with TN Non-Smoker Protection Act ducts offered for sale	×	읭	~
4	2	0	Singl	e-use	quipment and linens; properly stored, dried, handled single-service articles; properly stored, used	0	0	1	5	8 9				oducts onered for sale oducts are sold, NSPA survey completed	0		0
	4				d properly	-	0										
Faile	are to	o corre	ot any	y viola	ions of risk factor items within ten (10) days may result in susper it, items identified as constituting imminent health hazards shall b	sion o	f your	r food	servic	e est	ablish	ment pe	ermit.	Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment nervi	ation of	of you	r food
mar	ner a	nd po	st the	most	ecent inspection report in a conspicuous manner. You have the rig \$ 03, 6 04-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7	the to n	eques							· · · · · · · · · · · · · · · · · · ·			
-				4				~			$\overline{}$	1		al al.		0.10	000
	_	_	_		06/0	52/2	_		_	$\mathbb{V}$	$\Box$	as s	r_	12011	J6/0		023
Sig	natu	re of	Pers	on in	Charge			Date						ental Health Specialist			Date
					**** Additional food safety information can	i be fo	und (	on ou	ır wei	bsite,	http	c//tn.g	jow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training c		nth at the county health department.	RDA 629
(1) (10) (10)	Please call (	) 6153405620	to sign-up for a class.	10-020

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Dream Wok Establishment Number #: 605318681

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)						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Display cooler	43					
	-					

Food Temperature			
Description	State of Food	Temperature (Fahrenheit	
eggroll In display cooler	Cold Holding	35	
33			

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
41:	

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Dream Wok Establishment Number: 605318681

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: (IN) All raw animal food is separated and protected as required. 14: 15: 16: 17: 18: 19:	
3:	
4:	
5:	
6:	22
7:	
8:	
9:	
11. 12 <sup>.</sup>	
13: (IN) All raw animal food is separated and protected as required.	
14 <sup>.</sup>	
15:	
16:	
17:	
18:	
19:	
<ul> <li>19:</li> <li>20: Observed proper cold holding</li> <li>21:</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26: (IN) All poisonous or toxic items are properly identified, stored, and used.</li> <li>27:</li> <li>57:</li> <li>58:</li> </ul>	
21:	
22:	
23:	
24. 25:	
23. 26: (INI) All poisonous or toxic items are properly identified stored and used	
27. (iii) All poisonous of toxic items are propeny identified, stored, and used.	
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.

## Establishment Information

Establishment Name: Dream Wok

Establishment Number: 605318681

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Dream Wok Establishment Number # 605318681

Sources		
Source Type:	Source:	

### Additional Comments

Cooler still appears to be be reading jogh but all food inside is at proper temperature. Person in charge states that they have hired technician for food. No follow up needed.