

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit PACIFIC FUSION - FD SRV. Permanent O Mobile Establishment Name Type of Establishment 1140 N GERMANTOWN O Temporary O Seasonal Cordova Time in 12:05 PM AM/PM Time out 03:10: PM AM/PM

Embargoed 000 01/09/2023 Establishment # 605242517 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 180 Risk Category О3 04 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

12	<b>4</b> ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	<b>)\$</b> =∞	rrecte	d on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cook
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	滋	0	0	0	Proper c
	IN	OUT	NA	NO	Employee Health		-	-	17	280	ō	ō	_	Proper r
2	100	0			Management and food employee awareness; reporting	0	0	$\Box$						Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0	0	_	Proper c
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	黨	0	0	0	Proper h
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	0	黛	0		Proper c
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	25	0	0	Proper d
6	0	黨		0	Hands clean and properly washed	0	0		22	X	0	0	0	Time as
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	L		_	_	_	Tittle da
_					alternate procedures followed	_	_	$\Box$		IN	OUT	NA	NO	
8	0	×			Handwashing sinks properly supplied and accessible	0	0	2	23	0	麗	0		Consum
_	IN		NA	NO	Approved Source	-		_	-					food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	×	0	0	0	Food received at proper temperature	0	0	١. ١	24	0	l٥	333		Pasteuri
11	0	×			Food in good condition, safe, and unadulterated	0	0	5	<u> </u>	_	Ŭ			, asicari
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food ad
13	Ŕ	0	0		Food separated and protected	0	0	4	26	窦	0			Taxic su
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Ce
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia HACCP

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	25	0	0	Proper date marking and disposition	0	0	
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	×	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

					4/A
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	×	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	家	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	186	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils		_	$\neg$
41	350	In-use utensils; properly stored	0	0	1
	Ô		ō	ō	1
42					
42		Single-use/single-service articles; properly stored, used	0	0	1

pect	OH)	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	к	W
	OUT	Utensiis and Equipment	-	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	782	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	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	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge Date Signature of Enviro

01/09/2023

01/09/2023 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. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

#### 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.	Т
'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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Refrigerator	38				
Cooler	40				
Cooler #2	36				
Cooler	46				

Food Temperature							
Description	State of Food	Temperature ( Fahrenheit)					
Raw Chicken	Cold Holding	46					
Raw Chicken - Counter	Cold Holding	37					
Crab salad	Cold Holding	38					
Boiled Eggs	Cold Holding	40					
Honey Dew	Cold Holding	44					
Crab Salad	Cold Holding	47					
Salad	Cold Holding	47					
Kimichi	Cold Holding	46					
Cole Slaw	Cold Holding	46					
Raw Fish	Cold Holding	46					
Raw Chicken	Cold Holding	41					
Crab Meat	Cold Holding	46					
Shrimp	Cold Holding	39					
Sushi	Cold Holding						
Seseame Chicken	Hot Holding	140					

#### Observed Violations

Total # 20

Repeated # ()

6: Observed employees switch tasks without washing their hands and putting on a new set of gloves.

Educate employees on the importance of washing their hands between tasks and put on a new set of gloves.

- 8: Observed several hand washing stations without the proper signage to wash hands. Provided hand washing signs to the PIC.
- 11: Observed open cans of soy sauce that needed to be refrigerated after opening.
- 14: Observed in use cutting boards with deep grooves. Replace the cutting boards.
- 20: Several items at the salad bars and stir fry bar are not reading at the proper cold holding temperature of 41°F and below.
- 21: Ensure items inside the walk in cooler are properly date marked. Date marking can have either the discard date only or the prep date + the discard date.

Ex. Prep date + discard date: Prep 1/9/2023 and Discard date 1/15/2023 OR

Discard date: 1/15/2023

23: Observed menus without a consumer disclosure indicating which foods applied to the consumer advisory provided in the menu.

Replace menus to have asterisks beside the food items for the consumer advisory provided in the menu.

- 31: Ensure the chicken under the cool down menu are not wrapped during the cooling down process.
- 33: Observed raw frozen fish sitting out to unthaw. Educate employees on the proper ways to unthaw food items.

Ex. Place item under running water, place in walk in cooler.

35: Observed several large bins in the kitchen are and bins inside the walk in cooler without the proper label.

Observed bottled items in the sushi area without labels.

All containers and bottles must be properly labeled.

- 36: Observed gnats present near the soy sauce and in the back storage area.
- 37: Observed a variety of meat stacked on top of one another in the walk in cooler. Items in the walk in cooler can be stored as followed: RTE, fish, beef, pork, chicken.

Observed personal items (cups and phones) stored near the sauces and in the kitchen cooking area.

39: Observed dish rags on the avocados. Rags must be in a sanitizing bucket.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations
Total # 20 Repeated # 0
41: Observed the ice scoop stored improperly. Ice scoop should be stored
upright in the proper bin.
44: Observed employees switching tasks without washing their hands. Educate
employees on the importance of washing their hands and putting on a new set of
gloves when switching tasks.
45: Observed several cutting boards that need to be replaced due to deep
grooves present. Replace cutting boards.
51: Observed several full waste bins inside the womens restroom. Provide waste
bins with lid(s) in the womens restroom to dispose of sanitary products properly.
52: Observed worn furniture in the front of the building. Furniture and trash
should not be present in the garbage area or front of the restaurant.
53: The floors are the kitchen are extremely wet. Clean and dry the floors.
54: Dirty ceiling tiles and lights out in the kitchen area.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



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

Comments/Other Observations	
### Comments/Other Observations  1: PIC demonstrates knowledge.  2: 3: 5: 7: 9: Food is obtained from Sysco and US Foods.  10: 12: 13: 15: 16: 17: 18: 19: 19: 19: 19: 19: 19: 19: 19: 19: 19	
2:	
3:	
5:	
/:	
9: Food is obtained from Sysco and US Foods.	
10. 12·	
12. 12 <sup>.</sup>	
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# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: PACIFIC FUSION - FD SRV.				
Establishment Number: 6				
Comments/Other Obse	vations (cont'd)			
Additional Comments (	cont'd)			
See last page for a		nents		
to last page for t				

Establishment Information

Establishment Infor	CLARO II CANI			
	ACIFIC FUSION - FD S	SRV.		
Establishment Number #:	605242517			
Sources				
	Food	Source:	Sycon	
Source Type:	Fuu	Source.	Sysco	
Source Type:	Food	Source:	US Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			
Due to critical violat	ions present, a follow-u	p is due in 10 days.		