



**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)

**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	
Sesame Chicken	Hot Holding	140

## Observed Violations

Total # 20

Repeated # 0

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.

### 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.

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***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:  
22:  
24:  
25:  
26:  
27:  
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.***

<b>Establishment Information</b>	
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Establishment Number #:	605242517

<b>Sources</b>			
Source Type:	Food	Source:	Sysco
Source Type:	Food	Source:	US Foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Due to critical violations present, a follow-up is due in 10 days.			