



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: Hawker's Asian Street Fare
Address: 626-A Main Street
City: Nashville
Inspection Date: 12/28/2023
Time in: 12:30 PM
Time out: 01:45 PM
Risk Category: 03
Number of Seats: 188

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: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include 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, and 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: Compliance Status (OUT) and COS/R/WT. Categories include 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 (YES/NO/WT), and 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: 12/28/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/28/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hawker's Asian Street Fare
 Establishment Number #: 605301335

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)
High temp 3 compartment sink	Quaternary		166

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	41
Continental freezer	0
Kintera freezer	0
Prep cooler 1	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken in walk in cooler	Cold Holding	38
Cooked rice cooling for an hour in walk in cooler	Cold Holding	41
Cooked beef in walk in cooler	Cold Holding	40
Pork thawing in walk in cooler	Thawing	33
Precooked shrimp wontons in cooler	Cold Holding	41
Precooked shrimp in cooler	Cold Holding	41
Shredded lettuce in cooler	Cold Holding	40
Chicken curry in warmer	Hot Holding	166
Pork curry in warmer	Hot Holding	145
Curry sauce in warmer	Hot Holding	150
Kimchi in cooler	Cold Holding	41
Fried chicken in cooler	Cold Holding	40
Cooked rice in warmer	Hot Holding	146

Observed Violations

Total # 6

Repeated # 0

- 8: Observed multiple hand washing sinks blocked by debris or wastebin in front of them. Corrective Action: removed and train to allow easy access at all times.
- 21: Observed container of cooked vegetables in use past expiration date marking 12-23-23. Corrective Action: embargo.
- 21: Observed multiple containers of cooked noodles kept past labeled expiration dates. Corrective Action: embargo.
- 42: Observed wet nesting of several clean plastic bins stored on shelf.
- 47: Several surfaces above prep coolers such as shelving and monitors observed very dusty.
- 53: Observed black moldlike buildup on wall in dish pit area.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Available online for every employee with none reported sick recently.
- 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.
- 9: See source.
- 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.
- 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: See food temps.
- 19: See food temp.
- 20: See food temp.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

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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: Water Source: Municipal

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments