

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Number of Seats 188

SCORE

O Farmer's Market Food Unit Hawker's Asian Street Fare Permanent O Mobile Establishment Name Type of Establishment 626-A Main Street O Temporary O Seasonal Address Nashville Time in 12:30 PM AM / PM Time out 01:45; PM City 12/28/2023 Establishment # 605301335 Embargoed 25 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

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 ea

12	∮ =in c	:ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS=cc	rrecte	d on-si	te duri	ing in	spect
					Compliance Status	cos	R	WT	I⊏					
	IN	оит	NA	NO	Supervision				П	IN	оит	NA	NO	1
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	3	Pro
	IN	OUT	NA	NO	Employee Health	-	-		17		ŏ	ŏ	8	Pro
2	MC	0	-		Management and food employee awareness, reporting	0	0		H	Ť	Ť	Ť	-	Ce
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	~
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	0	Pro
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1	0	0	0	Pro
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20	122	0	0		Pro
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	0	200	0	0	Pro
6	黨	0		0	Hands clean and properly washed	0	0		27	0	ا ہ ا	×	0	Tirr
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	
8	0	38			Handwashing sinks properly supplied and accessible	0	0	2	15	-			100	Co
Ť			NA	NO	Approved Source	_	_	_	23	9	0	黑		foo
9	黨	0			Food obtained from approved source	0	0		1 🗆	IN	OUT	NA	NO	
10	0	0	0	3%	Food received at proper temperature	0	0	1	1 5	0	$\overline{}$	323		Doc
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	10	0	300		Pas
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ΙГ	IN	OUT	NA	NO	П
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Foo
13	黛	0	0		Food separated and protected	0	0	4	20	童	0			Tox
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗆	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Cor

_	Compliance Status				COS	К	WI	
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	×	Proper cooking time and temperatures	0	00	5
17	0	0	0	300	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	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	
22	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

rispicuous manner. You have the right to request a he -14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

12/28/2023

Date Signature of Environmental Health Specialist

12/28/2023 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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hawker's Asian Street Fare

Smoking observed where smoking is prohibited by the Act.

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.

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	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 # ()
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.

[&]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: Hawker's Asian Street Fare

Establishment Number: 605301335

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.

tablishment Number: 605301335	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Info	1114 4012 11-1-111			
Establishment Name: Establishment Number #	Hawker's Asian Street Fa	ıre		
Later and the state of the stat	605301335			
Sources				
	Food	Source:	Sycco	
Source Type:	Food	Source.	Sysco	
Source Type:	Water	Source:	Municipal	
Carrier Trinari		Carrage		
Source Type:		Source:		
Source Type:		Source:		
Ca T		Source:		
Source Type:		Source.		
Additional Comm	ents			