## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1	No.		C. C. C.													7	
Est	ablis	hmer	nt Nar		Osake Japanese Restaurant					To		Totabl	in Burne of	O Fermer's Market Food Unit ant O Mobile			
Adx	fress				2204 Elliston PI. Suite D					i yj	xe or t	Establ	ISNITH	O Temporary O Seasonal			
City	,				Nashville	in 02	2:4	-0 F	M	A	M/P	иті	me o	и 02:50:РМ АМ/РМ			
		on Da	ate		03/28/2024 Establishment # 6052240	_				_	d 0						
			spec		O Routine B Follow-up O Complai			O Pr			-		Cor	nsultation/Other			
		tegor			O1 102 O3			04		,		Fo	ollow-	up Required O Yes 🕱 No Number of	Seats	45	;
Г		-	-		ors are food preparation practices and employe contributing factors in foodborne illness outbrea							rep	ortec	to the Centers for Disease Control and Preve		_	
				asc	FOODBORNE ILLNESS												
				elgne	ted compliance status (IN, OUT, NA, NO) for each numbered it	em. For		e mark	ed 00	л, т	ark Co	38 or P	t for e	ach item as applicable. Deduct points for category or subca		)	
	≇-in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not obse Compliance Status		R	сс ТwT	\$=co	recte	d on-s	ite dur	ing ins	pection Rerepeat (violation of the same code provi Compliance Status		R	WT
	IN	OUT	NA	NO			_			IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2			NA	NO	Employee Health Management and food employee awareness: reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN		NA		a Public Health Control			
4	IN XX		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	-	0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5		0 OUT	NA	0	No discharge from eyes, nose, and mouth	0		1°	20	12	0	8	_	Proper cold holding temperatures. Proper date marking and disposition	0	8	5
6	23	0		0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5		10	o	o	-	Time as a public health control: procedures and records	o	0	
7	X	0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	10	0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9		_	NA	NO	Approved Source				23	~~	0	0		food	0	0	4
10	黨	0	0	0	Food obtained from approved source Food received at proper temperature	0	0		24	IN O	OUT	NA XX	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	医鼠	0	0	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	-	5	F	IN	OUT	_	NO	Chemicals	ľ	_	-
H	IN	OUT	NA	NO	destruction Protection from Contamination	-			25	0	0	200		Food additives: approved and properly used	0	0	
13 14	息室	0	0	-	Food separated and protected Food-contact surfaces: cleaned and sanitized	0	00		26	窝 IN	0 000T	NA	NO	Taxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	9
15	12	0	-		Proper disposition of unsafe food, returned food not re- served	0	+-	2	27	0	-	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
					Served	_	_							Invoice pair	_		
				-							-						
				Goo	od Retail Practices are preventive measures to						_		geni	, chemicals, and physical objects into foods.			
					IT=not in compliance COS=co	COC Tected of	DD R	during	L PR	ACT	ICE		gena	R-repeat (violation of the same code provision)			
		OUT				COC Tected of	DD R	ETA	L PR	ction	ICE		gena		COS	R	WT
	28	0		ou	IT=not in compliance COS=co Compliance Status	COS COS	0 R	during WT	L PR	ction	ICE S	ood a	nd no	R-repeat (violation of the same code provision) Compliance Status	C05	R	WТ 1
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	29 30 31 32 33 33 34 35 35 36 66 37 38 39 40 41 12 13 14 44 where a ort. T		Wate Varia Prop contr Plan Appr Ther Food Cont Pers Vip Was In-us Uten Sing Glov	OU teurized er and ance o ver coo rol t food foroved d prop cts, ro tamina conal o ng cio ng cio hing f le-use ves us ves us se us te most ns s0 le-use ves us te most ns s0 le-use	Trenot in compliance         COS=co           Compliance Status         Safe Food and Water           ed eggs used where required         dice from approved source           obtained for specialized processing methods         Food Temperature Control           oling methods used; adequate equipment for temperature         directropersty cooked for hot holding           of properly cooked for hot holding         it hawing methods used           eters provided and accurate         Food Identification           perspective cooked for hot present         ation prevented during food preparation, storage & display           cleanliness         proper Use of Utensits           properly used and stored         fruits and vegetables           properly stored         equipment and linents, properly stored, dried, handled           existingle-service articles; properly stored, used         stored fruits and vegetables           properly         ations of risk factor items within ten (10) days may result in support, stored, used           equipment and linents; properly stored, used         stored fruits schading iteminet health hazards shall recent inspection report in a conspicuous manner. You have the 14-700, 68-14-700, 68-14-700, 68-14-711, 68-14-715, 68-14	COS COS COS COS COS COS COS COS	00 R 1 - she 2 R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	ar A during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 55 55 55 55 55 55 55 5	7 00 00 00 00 00 00 00 00 00 00 00 00 00		ood a onstru Varew lonfoo lot and fumbil iewag oilet fi Sarbag oilet fi Sarbag	nd no icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci typermite ent cont co pro co pro co pro co pro co pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean initiation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Administrative the food service establishment perm ling a written request with the Commissioner within ten (10) der Michard ental Health Specialist	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 WT 0 0

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mon	th at the county health department.	RDA 62
PH-2207 (Nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	NDA 62

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



#### Establishment Information

Establishment Name: Osake Japanese Restaurant Establishment Number #: [605224065

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations		
Repeated # ()		
33:		
39:		
53:		
03.		

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



#### Establishment Information

Establishment Name: Osake Japanese Restaurant Establishment Number : 605224065

Comments/Other Observations	 	
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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.

# Establishment Information

Establishment Name: Osake Japanese Restaurant Establishment Number : 605224065

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Osake Japanese Restaurant Establishment Number # 605224065

Sources		
Source Type:	Source:	

# Additional Comments