

Purpose of Inspection

**K**Routine

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SC	O:	RE
J	•	1

Number of Seats 16

O Farmer's Market Food Unit **HOANG TOFU** Remanent O Mobile Establishment Name Type of Establishment 6333 Charlotte Pike O Temporary O Seasonal Address Nashville Time in 12:50 PM AM / PM Time out 01:45; PM City 06/28/2023 Establishment # 605253695 Embargoed 0 Inspection Date

Risk Category **O**3 04 Follow-up Required 级 Yes O No

O Complaint

O Preliminary

O Consultation/Other

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

itus (IN, OUT, NA, NO) for ec

115	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe					rrecte	d on-si	te duri	ing int	фе
					Compliance Status	cos	R	WT	I⊏					_
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	427	P
	IN	ОИТ	NA	NO	Employee Health		-		17		ŏ	ŏ	8	P
2	- NC	0			Management and food employee awareness; reporting	0	0	$\overline{}$	11	Ť	Ť	Ť	-	
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ОUТ	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0	0	_	Pi
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	文	Pi
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20	145	0	0		P
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	280	0	Pi
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Т
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	Ë
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	0		0
	IN	OUT	NA	NO	Approved Source				l 🗠	_		•		fo
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Г
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	320		5
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L <sup>24</sup>	0		660		P
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Γ
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		F
13	Ŕ		0		Food separated and protected	0	0	4	26	窦	0			To
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Г
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		ОН

O Follow-up

ш	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ů
	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	文	Proper hot holding temperatures	0	0	1 1
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	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	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	巡		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00		
		OUT not in compliance COS-com			
	OUT	Compliance Status Safe Food and Water	cos	K	w
00	-		-		
28		Pasteurized eggs used where required	0	0	Ľ
29	0		0	0	_
30	100	Variance obtained for specialized processing methods	0	0	Ŀ
	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	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
		Gloves used properly	0	0	-

spect	ion	R-repeat (violation of the same code provision)	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	Physical facilities installed, maintained, and clean		0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

Signature of Person In Charge

06/28/2023

06/28/2023

\*\*\*\* 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.

Date

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



### Establishment Information

Establishment Name: HOANG TOFU
Establishment Number #: |605253695|

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)				
3 compartment sink (not set up)	Chlorine						

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach-in cooler 1	32			
Reach-in cooler 2	39			
3-door reach-in cooler	38			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Cooked pork in reach-in cooler 1	Cold Holding	38
Raw ground beef in reach-in cooler 1	Cold Holding	39
Cooked turkey in reach-in cooler 2	Cold Holding	39
Pork roll in 3-door reach-in cooler steamed 2 hours	Cooling	52
Pork roll in 3-door reach-in cooler	Cold Holding	42
Cooked vegetables in 3-door reach-in cooler	Cold Holding	43

Observed Violations
Total # 4 Repeated # ()
7: Observed employee place sandwich into bag with no gloves on. Corrective Action: Employee was trained to wash his hands and wear gloves while preparing food.
30: Person in charge says establishment ferments pork roll by adding nem chua and raw pork and letting it ferment for 7 days. The product is then wrapped, cold-held, and sold.
37: Observed employee drink in reach-in cooler stored above customer food. 53: Several pieces of equipment in kitchen have visible yellow grime.

<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: HOANG TOFU
Establishment Number: 605253695

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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 employees washing their hands at appropriate times and with correct technique.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source information.
- 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: Observed proper cooking time and temperatures. Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling time and temperatures. Temperatures recorded on report.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: Tobacco products are not sold.

### Additional Comments

See last page for additional comments.

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

<sup>\*\*\*</sup>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: HOANG TOFU	
Establishment Number: 605253695	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Inform	nation		
	DANG TOFU		
Establishment Number #:	605253695		
Sources			1
Source Type:	Food	Source:	K&S, Publix, Kroger, Restauarant
Source Type:		Source:	
Additional Comme	nts		
- Person in charge s for 7 days. The prod	ays establishment ferm uct is then wrapped and	ents pork roll by adding nen d sold.	n chua and raw pork and letting it ferment