

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit MoriMori Remanent O Mobile Establishment Name Type of Establishment 649 S Mt.Juliet Rd O Temporary O Seasonal Address **Mount Juliet** 

07/31/2023 Establishment # 605263389 Embargoed 3 Inspection Date

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

Number of Seats 125 Risk Category О3 Follow-up Required 级 Yes O No

Time in 11:00; AM AM / PM Time out 11:56; AM AM / PM

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	)S=co	recte	d on-si	te duri	ing ins	pection
					Compliance Status	cos	R	WT						-
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooks
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	0	0	Proper co
	IN	OUT	NA	NO	Employee Health		_		17	00	ŏ	ŏ	XX.	Proper re
2	300	0			Management and food employee awareness; reporting	0	ा	$\neg$		_			-	Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	Cooming
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper co
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	0	0	Proper ho
5	*				No discharge from eyes, nose, and mouth	0	0	ů	20	24	0	0		Proper co
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper da
6	0	文		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a
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	11110 03 0
8	0	36			Handwashing sinks properly supplied and accessible	0	0	2		0=0	_	_		Consume
	IN	OUT	NA	NO	Approved Source				23	×	0	0		food
9	黨	0			Food obtained from approved source	0	0	$\Box$		IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320		Pasteuriz
11	0	X			Food in good condition, safe, and unadulterated	0	0	5	24	0	ľ	000		Pasteuriz
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food add
13	0	凝	0		Food separated and protected	0	0	4	26	黨	0			Taxic sub
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Con
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complian HACCP p

ш					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	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	0	0	Proper date marking and disposition	0	0	*
22	X	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		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	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive me ures to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			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	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	XX	Thermometers provided and accurate	0	0	г
	OUT				
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	1280	Wiping cloths; properly used and stored	0	0	Н
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	1XX		0	0	Т
43	0	Single-use/single-service articles; properly stored, used	0	0	Н
44		Gloves used properly	0	0	Н

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment	1		
45	涎	Food and norifood-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	2%	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	
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	180	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

07/31/2023

07/31/2023

Signature of Person In Charge

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

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



Establishment Information

Establishment Name: MoriMori

Establishment Number #: 605263389

Smoking observed where smoking is prohibited by the Act.

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)
Auto-Chlor	CI	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Avantco rif	-6
Wic	38
Turbo air ric sushi	35
Turbo air ric sushi 2	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tuna	Cold Holding	40
Salmon	Cold Holding	41
White rice	Hot Holding	141
Spicy tuna	Cold Holding	37
Shrimp	Cold Holding	41
Calamari	Cold Holding	42
Cooked chixken	Cold Holding	37
Teriyaki salmon	Cooking	161
Heavy cream	Cold Holding	41

plate. Employee handled raw chicken and just changed gloves before touching cooked calamari. 8: Hand sink in cooking area missing paper towels 11: Salmon thawing in vacuum packaging that states remove before thawing 13: Case of eggs stored over lemons in wic
6: Employee handled raw salmon and just changed gloves before garnishing
plate. Employee handled raw chicken and just changed gloves before touching cooked calamari. 8: Hand sink in cooking area missing paper towels 11: Salmon thawing in vacuum packaging that states remove before thawing 13: Case of eggs stored over lemons in wic
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54. NO HELHIOHIELELIH WHILE HEEZEIS OLIHCIH COOKING ALEA
37: Black substance in ice machine
39: Wet wiping cloth stored on cutting boards at sushi stations 42: Glasses stacked wet beside drink station
45: Severely grooved cutting boards through out kitchen
53: Dirty water standing in broken floor tile in dish area

<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: MoriMori

Establishment Number: 605263389

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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.
- 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 info
- 10: (NO): No food received during inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food in cooling during inspection
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice timed out on container
- 23: Statement on menu
- 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.

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

Establishment Name: MoriMori Establishment Number: 605263389	Establishment Information	
Establishment Number: 605263389  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: MoriMori	
Additional Comments (cont'd)	Establishment Number: 605263389	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Name: Mo	riMori	
Establishment Number #:	605263389	

Source Type: Food Source: KGI, Sysco, mid-south produce

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

# **Additional Comments**