TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 629
1192201 (1097. 0-10)	Please call () 6153405620	to sign-up for a class.	HOH OLD

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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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.	
	<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature						
Description	Temperature (Fahrenheit)					

escription	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 3		
Repeated # ()		
33:		
43:		
+3.		
53:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HOANG TOFU Establishment Number : 605253695

Comments/Other Observations 1: 2: 3: 4: 5: 6: Proper hand washing was reviewed. 7: 8: 9: 10: 11: 12: 13: All raw foods are stored on bottom shelves in coolers. 14: 15: 16: 17: 18: 19: 20: 21: Observed all coked TCS foods labeled with the date cooked. 22: 23: 24: 25: 26: 27: 57: 58:	
1:	
2:	
3:	
4:	
6: Proper hand washing was reviewed.	22 C
7: 9:	
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11:	
12:	
13: All raw foods are stored on bottom shelves in coolers.	
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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.

Establishment Information

Establishment Name: HOANG TOFU

Establishment Number : 605253695

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: HOANG TOFU Establishment Number # 605253695

Sources		
Source Type:	Source:	
Additional Comments		

Additional Comments

Critical violations have been corrected.