



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Dream Wok
Address: 1435 Robinson Rd
City: Nashville
Inspection Date: 05/26/2023
Time in: 03:50 PM
Time out: 05:00 PM
Risk Category: 03
Number of Seats: 24

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (OUT) and COS/R/WT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES/NO/WT).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/26/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/26/2023

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



Establishment Information

Establishment Name: Dream Wok
 Establishment Number #: 605318681

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	Cl	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler 1	37
Avantico cooler reach in cooler	38
Combo fridge reach in cooler	36
Combo fridge reach in freezer	7

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
White Rice in rice warmer set in table furthest from	Hot Holding	154
Crab stick on prep cooler	Cold Holding	37
raw chicken on prep cooler	Cold Holding	37
Cooked noodle in prep cooler . Cooled at 10 am	Cooling	40
yellow rice in rice warmer in table closest to	Cooking	150
Yellow rice with vegetable in counter top rice	Hot Holding	141
Cooked beef on stove top	Cooking	160
Cooked chicken in wok	Cooking	179
Raw shrimp in walk in cooler	Cold Holding	37
Cooked chicken wing in walk in freezer	Cold Holding	37
Tall avantico reach in cooler chicken	Cold Holding	47

Observed Violations

Total # 6

Repeated # 0

13: Improper storage of raw chicken stored over raw beef in walk in cooler.

Corrective Action: moved to proper storage area.

13: Hard shelled eggs stored over vegetable in walk in cooler. Corrective Action: moved to proper storage area and reviewed proper raw storage.

20: Due to going in and out of avantico reach in cooler some product at 47 F including fried chicken. Corrective Action: cooled to proper temperature in combo cooler and left for storage. . Follow up required to ensure proper compliance.

26: Unlabeled spray bottle on shelf with windex. Corrective Action: labeled by person in charge

41: Tongs used for woks stored in bucket with water.

41: In use rice scoop stored in standing water.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted and exclusionary times known
- 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 proper hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources. No unapproved sources discovered during inspection.
- 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.
- 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 of beef and chicken
- 18: No cooling observed besides fried chicken.
- 19: Observed proper hot holding
- 21: Observed proper date marking
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Smoking is not observed where smoking is prohibited by the Act.
- 58: No tobacco products offered for sale.

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Restaurant depot, samclub, alliance

Source Type: Water Source: Metro/municipal

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Reviewed proper single service storage at time of inspection. Tall avantico reach in cooler near out of compliance. Discussed proper personal drink storage at time of inspection.