

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

级 Yes O No

SCORE

O Farmer's Market Food Unit Noko Bar Remanent O Mobile Establishment Name Type of Establishment 701 Porter Rd O Temporary O Seasonal Address Nashville Time in 05:50 PM AM/PM Time out 06:10: PM AM/PM City

04/06/2023 Establishment # 605317471 Embargoed 0 Inspection Date

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)\$=c	xrecte	d on-si
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	0
	IN	OUT	NA	NO	Employee Health				1		ŏ
2	300	0			Management and food employee awareness; reporting	0	0				
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	18	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	25	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			2	1 💥	0	
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	2	3 32	0
		OUT	NA	NO	Approved Source				Ľ	100	_
9	200	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0	1	2	10	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	10	•
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT
	IN	OUT	NA	NO	Protection from Contamination				2	5 0	0
13	Ä	0	0		Food separated and protected	0	0	4	2	1	0
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0

					Compliance Status	COS	R	WT
	IN	OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

Signature of Person In Charge

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-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	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

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

04/06/2023

Date Signatur

04/06/2023

**** 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 li	nformation
Establishment Name:	Noko Bar

Establishment Number #: |605317471

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.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Ecolab dishwasher	Chlorine	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Low boy freezer	0				
beer cooler #1	37				
Beer cooler #2	38				
Prep cooler #2	36				

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Raw chicken in prep cooler #2	Cold Holding	37					
Raw beef in prep cooler #2	Cold Holding	40					
Raw hamachi fish in prep cooler #1	Cold Holding	38					

Observed Violations							
Total # 2							
Repeated # 0							
8: No paper towels in handsink at bar							
CA: Person in Charge placed paper towels at handsink							
37: Utensils are in a cup with standing water and not at 135F							
3							

^{***}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: Noko Bar Establishment Number: 605317471

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: In office
- 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
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Check source info on routine kitchen 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.
- 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: Not observed
- 17: Not observed
- 18: Not observed
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Check temperature log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Noko Bar				
Establishment Number: 605317471				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
stablishment Name: Noko Bar								
Establishment Number # 605317471	1							
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								