

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **HOANG TOFU** Permanent O Mobile Establishment Name Type of Establishment 6333 Charlotte Pike O Temporary O Seasonal

> Nashville Time in 02:30 PM AM / PM Time out 03:35: PM AM / PM

11/02/2022 Establishment # 605253695 Embargoed 15 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 16 Risk Category О3 04 Follow-up Required 级 Yes O No

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

m (IN, OUT, NA, HO) for

10	<b>∉</b> -in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		8	S=c	orrecte	d on-si	te dur	ing ins	spection
					Compliance Status	cos	R	WT						Com
	IN	оит	NA	NO	Supervision				Г	IN	оит	NA	NO	Cooking a
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	100	0	0	0	Proper cooking
	IN	OUT	NA	NO	Employee Health				1		0	0	100	Proper reheati
2	700	0		_	Management and food employee awareness; reporting	0	0	$\Box$	Н					Cooling and
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				13		0	0	0	Proper cooling
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		15	9 0	0	0	寒	Proper hot hole
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	1 25	0	0		Proper cold ho
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	25	0	0	Proper date m
6	X	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a pub
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_		_	Tittle as a poo
	-				alternate procedures followed	_		$\Box$		IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	1 20	ΙoΙ	0		Consumer adv
		OUT	NA	NO	Approved Source	_		$\overline{}$	Ľ	1 .	_	_		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Hig
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	2	0	0	320		Pasteurized fo
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	• •		000		r asteur zeuro
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2		0	3%		Food additives
13	×	0	0		Food separated and protected	0	0	4	2	宴	0			Toxic substance
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conform
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Compliance w HACCP plan

					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	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	-	0	0		Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	0	280	0	0	Proper date marking and disposition	0	0	*
22	0	0	$\mathbf{x}$	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### duction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
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	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	凝	Nonfood-contact surfaces clean	0	0	_
	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	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to requi in (10) days of the date of the

11/02/2022

Date Signat

11/02/2022

Date

RDA 629

Signature of Person In Charge

\*\*\*\* 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) ) 6153405620 Please call ( to sign-up for a class.

#### 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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
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	37					
Reach-in cooler 2	38					
Reach-in cooler 3	41					
Reach-in freezer 1	-4					

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit				
Vietnamese ham wrap	Cooling	82				
Flan in reach-in cooler 1	Cold Holding	38				
Raw pork in reach-in cooler 1	Cold Holding	38				
Cooked shrimp and pork in reach-in cooler 2	Cold Holding	38				
Yellow beans in reach-in cooler 2	Cold Holding	38				
Raw pork in reach-in cooler 2	Cooling	52				
Shrimp and tomato soup on grill	Cooking	208				
Cooked pork in reach-in cooler 3	Cold Holding	43				

Observed Violations
Total # 3
Repeated # 0
21: 1 opened gallon of milk and 2 unopened gallons of milk in reach-in cooler 3 have an expiration date of September 20th. Today is November 2nd. Corrective Action: PIC voluntarily embargoed 15 lbs milk.
21: Gallon of milk in reach-in cooler 3 does not have a 24-hours date marking. PIC claims it was opened several days ago. Corrective Action: PIC was trained in 24-hours date-marking.
47: Clean ladles hung on wall with excessive yellowing from food particles next to stove. Excessive debris on reach-in cooler 2 handles.

<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: (IN): An employee health policy is available.
- 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 technique.
- 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 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling. Temperatures recorded on report.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding procedures. Temperatures recorded on report.
- 22: (NA) No food held under time as a public health control.
- Verified consumer advisory at front register.
- 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.

<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.	
boo last page is: additional comments	

Establishment Information		
Establishment Name: HOANG TOFU		
Establishment Number #: 605253695		
1		
Sources		
Source Type: Food	Source:	Restaurant Depot, Costco, K&S,
Source Type:	Source:	
Additional Comments		
Inspector waited 15 minutes for PIC to arrive at 2:45	pm.	