

**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.	
"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 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.

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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.
- 23: 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:

***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, Costco, K&S,

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Inspector waited 15 minutes for PIC to arrive at 2:45pm.