

Address

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit SUPER WOK Remanent O Mobile Establishment Name Type of Establishment 3918 LEBANON PK O Temporary O Seasonal

Hermitage Time in 10:48 AM AM / PM Time out 11:40: AM City

10/24/2023 Establishment # 605250047 Embargoed 12 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

Number of Seats 25

Follow-up Required

| 10 | <b>ê</b> =in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    |     |   | 0  |
|----|----------------|-------|------|----|---|-----|---|----|
| 匚  |                |       |      |    | Compliance Status   | cos | R | WT |
|    | IN             | оит   | NA   | NO | Supervisien   |     |   |    |
| 1  | 氮              | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN             | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2  | 380            | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 | _  |
| 3  | ×              | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 9  |
|    | IN             | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | X              | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5  | *              | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|    | IN             | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | ×              | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 鼷              | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | ×              | _     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN             | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9  | 300            | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0              | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×              | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 |                | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN             | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13 | 0              | 凝     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | ×              | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | Ħ              | 0     |      |    | Proper disposition of unsafe food, returned food not re-<br>erved                         |     | 0 | 2  |

| Compliance Status |     |     |          |    |   | COS | R | WT |
|-------------------|-----|-----|----------|----|---|-----|---|----|
|                   | IN  | оит | NA       | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16                | No. | 0   | 0        | 0  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17                | 0   | 0   | 0        | 3% | Proper reheating procedures for hot holding                                 | 0   | 0 |    |
|                   | IN  | оит | NA       | NO | Cooling and Holding, Date Marking, and Time as<br>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                | 245 | 0   | 0        |    | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21                | 0   | 28  | 0        | 0  | Proper date marking and disposition   | 0   | 0 | 1  |
| 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<br>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  | OUT | NA       | NO | Chemicals   |     |   |    |
| 25                | 0   | 0   | <b>X</b> |    | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26                | 2   | 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<br>HACCP plan            | 0   | 0 | 5  |

级 Yes O No

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

|    |     |  | GOO |   |   |
|----|-----|--|-----|---|---|
|    |     | OUT=not in compliance COS=con  |     |   |   |
|    |     | Compliance Status  | cos | ĸ | W |
|    | OUT |  | -   |   | _ |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1 |
| 29 | 0   |  | 0   | 0 |   |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | Ŀ |
|    | OUT | Food Temperature Control   |     |   |   |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | 1 |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г |
| 33 | 文   | Approved thawing methods used  | 0   | 0 | Г |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Г |
|    | OUT | JT Food Identification   |     |   |   |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | 1 |
|    | OUT | Prevention of Food Contamination   |     |   |   |
| 36 | 涎   | Insects, rodents, and animals not present                                  | 0   | 0 |   |
| 37 | 338 | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1 |
| 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 | Г |
|    | OUT | Proper Use of Utensiis   |     |   | Т |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | Г |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | Г |
| 43 | 13% | Single-use/single-service articles; properly stored, used                  | 0   | 0 | Т |
|    |     | Gloves used properly   | 0   | 0 | - |

| pect | on  | R-repeat (violation of the same code provision)  |      | -  | 140 |
|------|-----|--|------|----|-----|
|      |     | Compliance Status  | cos  | R  | W   |
|      | OUT | Utensiis and Equipment   |      | _  | _   |
| 45   | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1   |
| 46   | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0    | 0  | 1   |
| 47   | 黨   | 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   | 126 | Toilet facilities: properly constructed, supplied, cleaned                               | 0    | 0  |     |
| 52   | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0    | 0  | ١.  |
| 53   | 3%  | 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  | П   |
| 56   | 0   | Most recent inspection posted  | 0    | 0  | _ ' |
|      |     | Compliance Status  | YES  | NO | W   |
|      |     | Non-Smokers Protection Act   |      |    |     |
| 57   |     | Compliance with TN Non-Smoker Protection Act   | - 3% | 0  |     |
| 58   |     | Tobacco products offered for sale  | 0    | 0  | ١ ( |
| 59   |     | If tobacco products are sold, NSPA survey completed                                      | 0    | 0  |     |

ction report in a conspicuous manner. You have the right to request a h in (10) days of the date of the sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. Dutinety 12

10/24/2023 Signature of Person In Charge Date Signature of Environmental Health Specialist 10/24/2023

Date

\*\*\*\* 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.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: SUPER WOK
Establishment Number #: |605250047

| 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.   | П      |
| '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.   | $\top$ |
| Smoking observed where smoking is prohibited by the Act.  | +      |

| Warewashing Info   |                |     |                           |  |  |  |
|--------------------|----------------|-----|---------------------------|--|--|--|
| Machine Name       | Sanitizer Type | PPM | Temperature ( Fahrenheit) |  |  |  |
| 3 compartment sink | Chlorine       | 100 |                           |  |  |  |
|                    |                |     |                           |  |  |  |

| Equipment Temperature             |    |  |  |  |
|-----------------------------------|----|--|--|--|
| Description Temperature ( Fahrenh |    |  |  |  |
| Prep cooler                       | 40 |  |  |  |
| Reach In Cooler                   | 40 |  |  |  |
| Walk in cooler                    | 35 |  |  |  |
|                                   |    |  |  |  |

| Food Temperature           |               |                           |
|----------------------------|---------------|---------------------------|
| Description                | State of Food | Temperature ( Fahrenheit) |
| Rice in cooker             | Hot Holding   | 150                       |
| Chicken in prep cooler     | Cold Holding  | 39                        |
| Beef in prep cooler        | Cold Holding  | 40                        |
| Shrimp in prep cooler      | Cold Holding  | 39                        |
| Pork in prep cooler        | Cold Holding  | 40                        |
| Chicken in Reach In Cooler | Cold Holding  | 40                        |
| Chicken in walk in cooler  | Cold Holding  | 40                        |
| Beef in walk in cooler     | Cold Holding  | 39                        |
| Pasta in walk in cooler    | Cold Holding  | 40                        |
| Chicken                    | Cooking       | 187                       |
|                            |               |                           |
|                            |               |                           |
|                            |               |                           |
|                            |               |                           |
|                            |               |                           |

| Observed Violations  |
|--|
| Total # 9  |
| Repeated # ()  |
| 13: Raw chicken and raw eggs were stored above cooked pork in walk in cooler. Corrective action, embargoed 2LBS.   |
| 21: Chicken that was cooked on Sunday in Reach In Cooler does not have a   |
| date mark. Corrective action, embargoed 10lbs. Also, 24 hours date marking was explained to person in charge   |
| 33: Chicken thawing at room temperature inside 3 compartment sink.   |
| 36: There is a huge gap at the bottom of the back door. This will allow rodents  |
| and flies into the establishment   |
| <ul><li>37: Raw Chicken and raw beef stored directly on the floor in walk in cooler</li><li>43: To go plates stored above counter was not upside down.</li></ul> |
| 47: Excessive grease above cooker in the kitchen area  |
| 51: Bathroom door is not self closing.   |
| 53: Excessive dust on screen door in the back area, dirty ceilings and dirty floor.  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: SUPER WOK Establishment Number: 605250047

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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
- 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: Next page
- 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: Check temp log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed
- 19: Check temperature log
- 20: Check temperature log
- 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.
- 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.

<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              |  |
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| Establishment Name: SUPER WOK          |  |
| Establishment Number: 605250047        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)           |  |
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| Establishment Information         |         |                         |  |  |  |  |  |
|-----------------------------------|---------|-------------------------|--|--|--|--|--|
| Establishment Name: SUPER WOK     |         |                         |  |  |  |  |  |
| Establishment Number #: 605250047 |         |                         |  |  |  |  |  |
|                                   |         |                         |  |  |  |  |  |
| Sources                           |         |                         |  |  |  |  |  |
| Source Type: Food                 | Source: | US fods and Eagle foods |  |  |  |  |  |
| Source Type:                      | Source: |                         |  |  |  |  |  |
| Source Type:                      | Source: |                         |  |  |  |  |  |
| Source Type:                      | Source: |                         |  |  |  |  |  |
| Source Type:                      | Source: |                         |  |  |  |  |  |
| Additional Comments               |         |                         |  |  |  |  |  |
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