

**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.

"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) |
|--------------|----------------|-----|---------------------------|
| Manual | Chlorine | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|----------------|---------------------------|
| Prep cooler | 38 |
| Walk in cooler | 34 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|--|---------------|---------------------------|
| Cook chicken sitting out at room time hour | Cooling | 110 |
| Egg drop soup in warmer | Hot Holding | 138 |
| Cook chicken out wok with grease | Cooking | 176 |
| Raw chicken on prep cooler | Cold Holding | 40 |
| Raw beef on prep cooler | Cold Holding | 40 |
| Shrimp on prep cooler | Cold Holding | 39 |
| Yellow rice in warmer | Hot Holding | 165 |
| Cook pork in walk in collar | Cold Holding | 36 |
| Raw chicken in walk in cooler | Cold Holding | 35 |

Observed Violations

Total # 9

Repeated # 0

- 19: Cook rice in Warmer reading at 124 F. Must be 135 F or above (CA) embargo 4 Lbs
- 21: Cook pork in walk in freezer do not have date mark. Person in charge stated it was cook a week ago. (CA) trained on date marking and had him to date markcook pork in walk in freezer
- 34: No visible thermometer in chest freezer
- 35: Various Food items unlabeled near cook line on shelf of table
- 45: Reusing can goods container to store utensils in. Note : not designed to reuse
- 47: Lid top on a white powder substance is extremely dirty on shelf of table
- 52: Dumpster door open outside
- 53: Floor is extremely damage at mop sink. It is not an easy clean surface
- 53: Lining shelf of prep table with cardboard

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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 employee washing hands before cutting raw chicken
- 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 food list
- 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: See food chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food chart
- 20: See food chart
- 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.

***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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|----------------------------------|-----------|
| Establishment Information | |
| Establishment Name: | SUPER WOK |
| Establishment Number #: | 605250047 |

| | | | |
|----------------------------|-------|---------|------|
| Sources | | | |
| Source Type: | Water | Source: | City |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Additional Comments | | | |
| Jie Lin | | | |