



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Sushi City Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 6921 Lee Hwy ☐ Temporary ☐ Seasonal
 City Chattanooga Time in 12:00 PM AM / PM Time out 12:40 PM AM / PM
 Inspection Date 05/03/2022 Establishment # 605310540 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 120

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
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Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status		
					OUT			OUT		
					Safe Food and Water			Utensils and Equipment		
28					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
29					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	2
30					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Food Temperature Control			Physical Facilities		
31					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	2
32					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
33					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
34					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Food Identification			Administrative Items		
35					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Prevention of Food Contamination			Compliance Status		
36					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	2
37					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
38					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
39					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
40					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Proper Use of Utensils			Non-Smokers Protection Act		
41					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
42					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
43					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
44					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

On file 05/03/2022 Signature of Person In Charge RLT 05/03/2022 Signature of Environmental Health Specialist

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information

Establishment Name: Sushi City
Establishment Number #: 605310540

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)
CL dishwasher	CL	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	39
Low boy (prep area)	37
Low boy (proteins prep area)	37
Sushi reach in	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken (walk in cooler)	Cold Holding	39
Raw Salmon (walk in cooler)	Cold Holding	39
Raw beef (walk in cooler)	Cold Holding	38
Raw beef	Cooking	187
Raw chicken	Cooking	191
Raw Tuna (sushi bar)	Cold Holding	38
Raw Salmon (sushi bar)	Cold Holding	38
White rice (rice cooker)	Hot Holding	159
Tofu (low boy prep)	Cold Holding	38
Cut leafy greens (low boy prep)	Cold Holding	40
Raw chicken (low boy)	Cold Holding	39
Raw beef (low boy)	Cold Holding	38

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Good handwashing 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: Food from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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 temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Establishment using TILT procedures correctly with sushi rice.
- 23: Advisory located 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:

***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 Number #:	605310540
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Sources

Source Type:	Water
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Source: Public

Source Type:	Food
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Source: Sysco

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments