

Establishment Name

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Nashville Time in 12:30 PM AM/PM Time out 12:40; PM AM/PM 04/15/2024 Establishment # 605243976 Embargoed 0 Inspection Date

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 85 Risk Category О3 04 Follow-up Required O Yes 疑 No

10	4≃in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=cor	mect
					Compliance Status	cos	R	WT	ı⊏	=
	IN	OUT	NA	NO	Supervision					IN
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5		L.
_		_			performs duties				16	C
Ų	IN	OUT	NA	NO	Employee Health	-	_		17	C
2	M	0			Management and food employee awareness; reporting	0	0			IN
3	黨	0			Proper use of restriction and exclusion	0	0	5		II.
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	20
5	*	0			No discharge from eyes, nose, and mouth	0	0		20	12
	IN	OUT	T NA NO Preventing Contamination by Hands					21	凝	
6	滋	0		0	Hands clean and properly washed	0	0		22	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	L	_
_	-	_	_	_	alternate procedures followed	_	_			IN
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	23	lo
	IN		NA	NO	Approved Source	-	_	_		_
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0	_	24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[~	Ľ
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0			IN
		OUT		_	destruction	-			1 1	-
- 40	IN	OUT	NA	NO	Protection from Contamination	-		_	25	
13	-	0	0		Food separated and protected	0	0	4	26	_
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

So Gong Dong Tofu House

1310 Antioch Pike

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	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	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	X		Food additives: approved and properly used	0	0	- 5
26	黨	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 HACCP plan	0	0	5

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

			GOO	D R	17.	L PRA	CTIC	3.
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29	0	Water and ice from approved source	0	0	2	40		cor
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40		VVG
	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	凝	No
31	•	control	"	٧	∣ ² I		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33		Approved thawing methods used	0	Ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	1	Ť		51	ŏ	Toi
35	Ж	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	3%	Phy
36	麗	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	335	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						П
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	-	0	1			

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
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		Ī
55	0	Current permit posted	0	0	_
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	- 100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a hearing reg , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

> Michael OhA 04/15/2024 Date

04/15/2024

ignature of Person In Charge

e of Environmental Health Specialist

Date

RDA 629

\*\*\*\* 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: So Gong Dong Tofu House							
Establishment Number #:  605243976							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	n of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	y entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)			
Equipment Temperature							
Description			Temperature ( Fah	renhelt)			
Food Tomorootius							
Food Temperature		State of Food	Townson-box ( Fab.				
Description		State of Food	Temperature ( Fah	renheit)			

Observed Violations					
Total # 6 Repeated # 0					
Repeated # ()					
33:					
33: 35:					
36:					
36: 37:					
47:					
53:					
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: So Gong Dong Tofu House

Establishment Information



Establishment Number: 605243976	
Comments/Other Observations	
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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 Name: So Gong Dong Tofu House						
Establishment Number: 605243976						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						
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Establishment Information

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Establishment Name: So Gong Dong Tofu House						
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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						