TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

									_											
Establishment Name			. No		Noodles Asi	an Bistro										Farmer's Market Food Unit Parmanent O Mahila	8			
Establishment Name			it ina	me	2936 Kirby V	Whitten Rd.						Ту	pe of	Establ	ishm	ent Permanent O Mobile O Temporary O Seasonal			Γ	
Address					Bartlett		Timo in	11	I · 3	0 /	١M	İ.	M/P	мт		ut <u>12:45</u> ; <u>PM</u> AM / PM				
City Inspection Date					03/07/202	22_Establishment #							ed C		me o	at <u>12.10,111</u> AM/PM				
			ste ispec		MRoutine 2007	O Follow-up	O Complaint			- О Р			ed _		0.00	nsuitation/Other				
Risk				10011	01	\$12	03			04						up Required X Yes O No	Number of S	loats	19	0
-					ors are food pre	paration practices	and employee			ra m				y rep	orte	d to the Centers for Disease Co	ntrol and Preven		_	_
				85 0	contributing fact											control measures to prevent ill INTERVENTIONS	ness or injury.			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IH, OUT, HA, NO) for each sumbered 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)																				
	•in c	ompli	ance	_		ce NA=not applicable	NO=not observe	-	R	O WT	os=o	orrect	ed on-t	site dur	ing in:	Spection R=repeat (violation of Compliance Status	the same code provision		R	WT
Ц	-		NA	NO	Deseas in charges of	Supervision	autodas and		_			IN	001	NA	NO	Cooking and Reheating of Tim Control For Safety (TCS				
\square	邕	0		NO	performs duties	resent, demonstrates kr	towledge, and	0	0	5		6 O		0		Proper cooking time and temperatures Proper reheating procedures for hot he	1	0	8	5
2	X	0	NA	INO		Employee Health cod employee awarene	ss; reporting		0		ľ				NO	Cooling and Holding, Date Marki		0		
3	炭 IN	0	NA	NO	Proper use of restri	ction and exclusion d Hygienic Practice		0	0	Ľ		8 10	0	0		a Public Health Con Proper cooling time and temperature	trol	0		
4	X	0		0	Proper eating, tasti	ng, drinking, or tobacco		0	0	5	1 1	9 🚊	0	0		Proper hot holding temperatures		0	0	
	IN		NA	NO NO		eyes, nose, and mouth ng Contamination by	Hands	0	0	-	2	0) 1)	8		0	Proper cold holding temperatures Proper date marking and disposition		00	응	5
\rightarrow	0	0			Hands clean and p No bare hand contr	roperly washed act with ready-to-eat foo	ds or approved	0	-	5	2	2 0	0	0	鼠	Time as a public health control: proces	dures and records	0	0	
7 8	×	0	0	0	alternate procedure	s followed		0	0		盽	IN	-	_	NO	Consumer Advisor Consumer advisory provided for raw a				
	IN	OUT	NA	NO		properly supplied and a Approved Source	accessione			-	2	-		黛		food		0	0	4
9 10	0	0	0	122	Food obtained from Food received at pr			8	0			IN 4)版	-	0	NO			0	0	
11			_			tion, safe, and unadulte vailable: shell stock tag		0	0	5	ľ	-	-	-		Pasteurized foods used; prohibited foo	ds not offered	0	9	•
	O	0	0	NO.	destruction	tion from Contamin		0	0			5 O			NO		used	0		
13	2	0	0	1	Food separated an		ltion		0		2	5 D	ŏ	-	1	Food additives: approved and properly Toxic substances properly identified, s		ŏ	0	5
13 14	0	8	0]		ces: cleaned and sanitiz of unsafe food, returned		0	-	5	IF	IN		NA	NO	Conformance with Approved Compliance with variance, specialized				
15	2	0			served	or unsale lood, returned	loog not re-	0	0	2	2	7 0	0	8		HACCP plan	process, and	0	0	5
				God	d Retail Practic	es are preventive n	neasures to co	ontro	l the	e inti	rodu	ctio	n of p	patho	gen	s, chemicals, and physical obje	ts into foods.			
													TICE	5						
				00		liance Status	COS=corre			WT	inse I E	ector	1			R-repeat (violation of the s Compliance Status	ame code provision)	COS	R	WT
2	8	OUT	_	teuriz	Safe F ed eggs used where	eed and Water required		0	0	1	IF			ood a	nd no	Utensils and Equipment onfood-contact surfaces cleanable, prop	erly designed.			
2	_	0	Wat	er and	lice from approved		t.		0		⊦⊢	45	× ,	constru	ucted,	and used		0	0	1
Ĕ		OUT			Food Ter	nperature Control					니니	_	_			ng facilities, installed, maintained, used,	test strips	0	0	1
3	1	0	Prop		oling methods used;	adequate equipment fo	r temperature	0	0	2	١ŀ		道 DUT	Vonfoo	xd-cor	ntact surfaces clean Physical Facilities		0	0	1
3	_				property cooked for				0			48	0			d water available; adequate pressure		0		2
3	_				thawing methods us eters provided and a			0	0	1		49 50				stalled; proper backflow devices d waste water properly disposed			0	2
	_	OUT	-			Identification				_	1 -	_	_			es: properly constructed, supplied, clear			0	
3	5		Foo	d prog		container; required rec		0	0	1	ᄂ	52	-		-	luse properly disposed; facilities maintai	ned	0	0	1
3	6	our 邕	Inse	cts. n	odents, and animals	f Food Contaminatio not present	n	0	0	2	. –					ilities installed, maintained, and clean entilation and lighting; designated areas	used	0	0	1
3	-	2	-			ng food preparation, sto	rage & display	0	0	1	łH	-	DUT			Administrative items		-	-	
3	_		_		cleanliness	g roos preparation, aro	alle a gishiay	0	0	1		55		Dumen	t perr	mit posted		0	o	
3	9	Ó	Wip	ing ck	oths; properly used a			0	0	1		_	-		-	inspection posted		0	0	0
4	0	OUT	Was	shing	ruits and vegetables Proper	Use of Utensils		0	0	1	۱H					Compliance Status Non-Smokers Protectio		YES	NO	WT
4	_				nsils; properly stored	d k; properly stored, dried	handled	8	8		IF	57 58				with TN Non-Smoker Protection Act oducts offered for sale		×	읭	0
4	3	0	Sing	ple-us	e/single-service artic	les; properly stored, use		0	0	1	ΙE	59				roducts are sold, NSPA survey complet	ed	ŏ	ŏ	Ŭ.
4	_				ed properly	ne within two 1970 dates of	and the surger		0		1				e consta	Repeated sighting of an identical sigh fact	ter mar most in some			
servi	ce e	stablis	shme	nt pen	nit. Items identified as	constituting imminent he	alth hazards shall b	e corre	botod	imme	Siately	y or op	peratio	ns shai	l ceas	Repeated violation of an identical risk fact ie. You are required to post the food servic filing a written sentent with the Commission	e establishment permit	t in a c	onspi	cuour
	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 thi report. T.C.A. sections 68-14-705, 68-14-705, 68-14-709, 68-14-715, 68-14-716, 4-5-329.																			
	V		1		- 74		03/0)7/2	2022	2			4		-	110	()3/0)7/2	022
Sigr	natu	re of	Pen	son Ir	Charge					Date	S	ignat	ure of	Envir	onm	ental Health Specialist				Date
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																				
PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class.										A 629										

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Noodles Asian Bistro Establishment Number #: 605227680

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 wenty-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.	
Sarage 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)								
Auto chlor	Chlorine	100									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
White rice	Hot Holding	160
Mushroom	Cold Holding	42
Egg drop soup	Hot Holding	165
Chicken wings	Cold Holding	41

Observed Violations Total # 13 Repeated # 0 14: Observed worn cutting boards on prep cooler 34: No thermometer observed in chest freezer 36: Outer opening at rear screen doors

- 37: Food uncovered in prep cooler
- 41: Brown rice scoop improperly stored
- 42: Food containers worn in food prep area
- 45: Inside of the microwave dirty
- 45: Build up on cooking equipment in food prep area
- 45: Ice build up inside of chest freezer
- 46: Build up in the 3 compartment sink area and dishmschine area
- 47: Shelves dirty inside of cooler/ freezer
- 53: Build up on the wall & floors throughout the food prep area
- 54: Vent a hood filters dirty

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Comments/Other Observations	

"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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Establishment Name: Noodles Asian Bistro

Establishment Number : 605227680

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources				
Source Type:	Food	Source:	Eagle FS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			

Permit current