

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



Establishment Information	
Establishment Name:	RED FISH - KITCHEN
Establishment Number #:	605260522

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)
Eco lab	Cl		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	41
Walk in freezer	25
Reach in coolers	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sushi	Cold Holding	40
Produce	Cold Holding	40
Soups	Hot Holding	155

Observed Violations

Total # 8

Repeated # 0

8: Keep paper towels at all the handsinks in kitchen
37: Keep the food stored off the kitchen floor , ,keep the food stored off the walk in freezer floor
43: Keep the boxes of to go items stored off the floor in kitchen
45: Replace the cutting boards too many grooves in them
46: Provide test strips for dish machine
47: Clean around the dishmachine
49: Provide an air gap on the cola fountain ice bin in kitchen
53: Clean and repair ceiling tiles in kitchen area , clean floors through out kitchen , clean walls behine dishmachine , keep the wet mops and brooms stored hanging up , clean the ventahood filters and cooking equipment , provide a floor drain cover for the drain near the walk in cooler

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Establishment Information

Establishment Name: RED FISH - KITCHEN

Establishment Number : 605260522

Comments/Other Observations

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***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.

Establishment Information

Establishment Name: RED FISH - KITCHEN

Establishment Number : 605260522

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Establishment Number #: 605260522

Sources

Source Type: Food

Source: Food

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

2021 permit posted , following CDC Rules , use bleach for disinfectant , dine in and take out , etc