

Address

Inspection Date

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Number of Seats 88

SCORE

O Farmer's Market Food Unit **RED FISH - KITCHEN** Remanent O Mobile Establishment Name Type of Establishment 9915 HWY 64 (STAGE RD) O Temporary O Seasonal Arlington Time in 02:30 PM AM / PM Time out 03:30; PM AM / PM

O Yes 疑 No

Follow-up Required

07/09/2021 Establishment # 605260522 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

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IIN	4 ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	10	0	2
	IN	OUT	NA	NO	Approved Source	T .		
9	黨	0			Food obtained from approved source	ा	0	
0	×	0	0	0	Food received at proper temperature	0	0	1
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	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	X		Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	246	0	Proper date marking and disposition	0	0	*
22	×	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT	GOO		
		OUT=not in compliance COS=com	COS		_
	TOUT			-	
28	0	Pasteurized eggs used where required	0	0	
29	18	Water and ice from approved source	18	ŏ	١.
30	18	Variance obtained for specialized processing methods	18	ŏ	H
30	OUT	Food Temperature Control		_	۰
	001		_		-
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

Signature of Person In Charge

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	黨	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

07/09/2021

Date Signature of Environmental Health Specialist

07/09/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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					
<u> </u>							

Ob
Observed Violations
Total # 8
Repeated # ()
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

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: RED FISH - KITCHEN	
Establishment Number: 605260522	
Comments/Other Observations	
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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 Number: 605260522			
Establishment Number: 605260522			
Comments/Other Observations (contid)			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
	monto		
See last page for additional comi	menis.		

Establishment Information

Establishment Information Establishment Name: RED FISH - KITCHEN				

Sources				
Source Type:	Food	Source:	Food	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commer	nts			
2021 permit posted , following CDC Rules , use bleach for disinfectant , dine in and take out , etc				