TENNESSEE DEPARTMENT OF HEALTH BVICE ESTABLISHMENT INSPECTION REPOR

ALL ALL							FOOD	SERVICE EST/	ABL	ISH	ME	IN 1	r II	ISI	PEC	TI	ON REPORT	sco	RE		
1.			and the second																		
Esta	hlick	nen	e bla		T,	AKASHI											Fermer's Market Food Unit Permanent O Mobile	9	/		
Addr			1.1.40	11.00	1	680 Union	Ave.					_	Тур	e of E	Establ	ishme	O Temporary O Seasonal	J			
	ess				_	lemphis		-	11	·5	5Δ	M					12.00 014				
City					_	•	າງ			L.J.			-			me o	ut 12:00; PIVI AM/PM				
		n Da			_			shment # 60530562	20		-	Emba		d U			L				
Purp	ose	of In	spec	tion	0	Routine	臠 Follow-u	p O Complain	t		O Pro	limin	ary		c	Cor	nsuitation/Other			70	
Risk	Cat	egon		-	0		3 \$2	O 3			04	-					up Required O Yes 🗮 No I to the Centers for Disease Contr	Number of S	eats	/8	
		_															control measures to prevent illne		tion		
						come Banco stat		ODBORNE ILLNESS R									INTERVENTIONS such item as applicable. Deduct points for c	daaraa ay ambaata			
IN	in ci	ompili		anga		UT=not in complian				Bi dash							spection R=repeat (violation of the				
_	_	_	_	_			pliance Stat	tus		R					_		Compliance Status			R	WT
-	_	OUT	NA	NC		orran in charge r	Supervis				_		IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) F				
	×	٥			pe	erson in charge p erforms duties	-	nstrates knowledge, and	0	0	5		0	0			Proper cooking time and temperatures		0	8	5
2		OUT	NA	NC	_	anagement and	Employee I food employee	awareness; reporting	0			17		0	×		Proper reheating procedures for hot hold Ceoling and Holding, Date Marking	-	0	0	
	×	0			Pr	roper use of rest	riction and excl	lusion	0	0	5		IN	OUT	NA	NO	a Public Health Contro				
	IN	OUT	NA		_		od Hygienic						0	0	X		Proper cooling time and temperature		0	0	
4	훐	0		_	_	roper eating, tast o discharge from			8	8	5		N N N	00		0	Proper hot holding temperatures Proper cold holding temperatures			8	
	IN	OUT	NA					nation by Hands					0		25	0	Proper date marking and disposition		0	0	ə
_	<u>×</u>	0	0	6	N.1.	ands clean and p o bare hand cont		d to-eat foods or approved	6	0	5	22	0	0	8	0	Time as a public health control: procedure	as and records	0	0	
	邕	0	0	0	al	ternate procedur	es followed		_	0	_		IN	OUT	NA	NO	Consumer Advisory				
8	IN	Ж ОUT	NA	NC		andwasning sink	Approved S	plied and accessible		0	*	23	×	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
	2		~			ood obtained from				0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10	×	8	0	1.5%		ood received at p ood in good cond			8	0	5	24	鬣	0	0		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	X	0		equired records a estruction	available: shell	stock tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
		OUT		NC			ction from Co	ontamination				25	0	0	26		Food additives: approved and properly us	ied	0		5
13	2	0	0	-		ood separated ar ood-contact surfa		and conitional		0		26	_	0	NA	-	Toxic substances properly identified, stor Conformance with Approved P		0	0	-
	_	0	0	1				, returned food not re-	_	0	5		IN		-	NO	Compliance with variance, specialized pr		-		-
15	2	0				arved			0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Go	od	Retail Practic	es are prev	entive measures to c	ontro	l the	intro	oduc	tion	of p	atho	gens	s, chemicals, and physical objects	into foods.			
									GOO	D R	ar/Al	L PR	АСТ	ICE	8						
				0	UT∹	not in compliance		COS=con	ected o	n-site	during						R-repeat (violation of the sam	a code provision)	006		HAT.
		OUT					pliance Stat Food and Wa		1000	R			0	UT			Compliance Status Utensils and Equipment		008	~	WT
21						eggs used where				0		4	5 3				infood-contact surfaces cleanable, propert	y designed,	83	0	1
- 21	_					e from approved ained for special		g methods	8	0	2	4		-			and used	t at Gas	-		
		OUT	_				mperature C		-					-			g facilities, installed, maintained, used, tes	it surps	0	0	1
31	•	0	Prop		oolir	ng methods used	; adequate equ	upment for temperature	0	0	2	4	_	O ∖ UT	ontoo	a-cor	Physical Facilities		0	0	1
3:	_		Plan	rt foo		operly cooked fo			0	0	1	4	8 (_	lot and	d cold	water available; adequate pressure		0		2
3	_					awing methods u			0	_	1	4	_	_			stalled; proper backflow devices			0	2
34		OUT		mon	nete	rs provided and Foor	accurate I identification	on	0	0	1	5	_				I waste water properly disposed es: properly constructed, supplied, cleaned		0	0	2
35	;	0	Foo	d pro	perf	y labeled; origina	al container; rec	guired records available	0	0	1	5	_				use properly disposed; facilities maintained		0	0	1
		OUT					of Food Cont	-	-		-	5		_		·	lities installed, maintained, and clean		0	0	1
30	;	0	Inse	cts, r	rode	nts, and animals	not present		0	0	2	5	1 (0 4	dequa	ate ve	entilation and lighting; designated areas us	ed	0	0	1
37	,	X	Con	tamir	natio	on prevented dur	ing food prepar	ration, storage & display	8	0	1		0	UΤ			Administrative items				
34						anliness	2		6	0	1	5			Jument	t pern	nit posted		0	0	-
3	_					s; properly used			12	0	1	54	\$ (inspection posted		0	0	0
40	_	0 OUT		shing) fruit	ts and vegetable Property	s r Use of Uter		0	0	1			_			Compliance Status Non-Smokers Protection A	et	YES	NO	WT
4	1	12	In-u			is; properly store	d			0		5					with TN Non-Smoker Protection Act		25	0	_
4		0	Uter	isils,	equ	ipment and liner ingle-service arti	is; properly sto	red, dried, handled		0		54 55	8				oducts offered for sale roducts are sold, NSPA survey completed		00	0	0
4	_					properly	overs, property's			8		<u>_</u> 20		11	10080	co pr	www.sare.sonu, rear-A survey compreted		5		
Failu	re to	corre	ect an	w vio	datio	ms of risk factor it	ems within ten ((10) days may result in suspe	nsion o	f your	food	servic	e esti	blish	ment p	ermit.	Repeated violation of an identical risk factor	may result in revoc	ation	of you	ar food
servi	ce es	tablis	shme	nt pe	rmit.	Items identified a	s constituting in	minent health hazards shall	e com	cted i	mmedi	ately (or ope	mation	ns shal	l ceas	e. You are required to post the food service en fling a written request with the Commissioner	stablishment permit	in a c	onsp	icuous
								9, 68-14-711, 68-14-715, 68-14-					-								
		<	\leq	-1	Ľ			05/	17/2	022	2		_			/	~	()5/1	.7/2	2022
Sigr	atur	re of	Pers	son I	In Cl	harge					Date	Sic	natu	re of	Envir	onme	ental Health Specialist				Date

Signature of	Person Ir	h Charge
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Sig	nature of	Envir	onmental	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 cla	RDA 629		
	Please call () 9012229200	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TAKASHI Establishment Number #: 605305620

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.	
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.	
"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.	Yes
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 (Fahrenhelt)
Cleaner Solutions 3 compartment sink	Cleaner Solutions Quats	100 200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in freezer	0
Walk in cooler	37

Food Temperature	State of Food	Temperature (Fahrenheit
Beef	Cold Holding	38
Chicken	Cold Holding	38
Shrimp	Cold Holding	38
Rice	Hot Holding	180

Observed Violations

Total # 5 Repeated # ()

8: No hand towels

37: Food items stored on floor in walk in freezer

39: Improperly stored wiping cloths

41: Ice scoop handle on ice, improperly stored at ice machine

45: Improper utensil in dry goods(container)

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Establishment Information

Establishment Name: TAKASHI

Establishment Number : 605305620

Comments/Other Observations		
0: 1: 2: 3: 0:		
*See page at the end of this document for any violations that		

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: TAKASHI

Establishment Number: 605305620

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: TAKASHI

Establishment Number # 605305620

Sources				
Source Type:	Food	Source:	US. Foods, KTS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
	_			

Additional Comments