



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

Establishment Name RED FISH - KITCHEN Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 9915 HWY 64 (STAGE RD) ☐ Temporary ☐ Seasonal

City Arlington Time in 11:30 AM AM / PM Time out 12:35 PM AM / PM

Inspection Date 01/05/2022 Establishment # 605260522 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 88

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered 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) | | | | |
|--|----|-----|----|----|--|--|--|--|--|-------------------|--|--|--|--|-----------------|--|--|--|--|---|---|----|--|--|---|--|--|--|--|
| Supervision | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 1 | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Employee Health | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 2 | IN | OUT | NA | NO | Management and food employee awareness, reporting | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 3 | IN | OUT | NA | NO | Proper use of restriction and exclusion | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 4 | IN | OUT | NA | NO | Proper eating, tasting, drinking, or tobacco use | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 5 | IN | OUT | NA | NO | No discharge from eyes, nose, and mouth | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 6 | IN | OUT | NA | NO | Hands clean and properly washed | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 7 | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 8 | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible | | | | | | | | | | | | | | | | | 2 | | | | | | | |
| Approved Source | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 9 | IN | OUT | NA | NO | Food obtained from approved source | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 10 | IN | OUT | NA | NO | Food received at proper temperature | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 11 | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 12 | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Protection from Contamination | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 13 | IN | OUT | NA | NO | Food separated and protected | | | | | | | | | | | | | | | | | 4 | | | | | | | |
| 14 | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 15 | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served | | | | | | | | | | | | | | | | | 2 | | | | | | | |

| 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) | | | | |
|---|----|-----|----|----|---|--|--|--|--|-------------------|--|--|--|--|-----------------|--|--|--|--|---|---|----|--|--|---|--|--|--|--|
| Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 16 | IN | OUT | NA | NO | Proper cooking time and temperatures | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 17 | IN | OUT | NA | NO | Proper reheating procedures for hot holding | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 18 | IN | OUT | NA | NO | Proper cooling time and temperature | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 19 | IN | OUT | NA | NO | Proper hot holding temperatures | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 20 | IN | OUT | NA | NO | Proper cold holding temperatures | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 21 | IN | OUT | NA | NO | Proper date marking and disposition | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 22 | IN | OUT | NA | NO | Time as a public health control: procedures and records | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Consumer Advisory | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 23 | IN | OUT | NA | NO | Consumer advisory provided for raw and undercooked food | | | | | | | | | | | | | | | | | 4 | | | | | | | |
| Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 24 | IN | OUT | NA | NO | Pasteurized foods used; prohibited foods not offered | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Chemicals | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 25 | IN | OUT | NA | NO | Food additives: approved and properly used | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| 26 | IN | OUT | NA | NO | Toxic substances properly identified, stored, used | | | | | | | | | | | | | | | | | 5 | | | | | | | |
| Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | COS | R | WT | | | | | | | |
| 27 | IN | OUT | NA | NO | Compliance with variance, specialized process, and HACCP plan | | | | | | | | | | | | | | | | | 5 | | | | | | | |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

| OUT=not in compliance | | | | | COS=corrected on-site during inspection | | | | | R=repeat (violation of the same code provision) | | | | |
|---|-----|---|--|--|---|--|--|--|--|---|---|----|--|--|
| Safe Food and Water | | | | | | | | | | COS | R | WT | | |
| 28 | OUT | Pasteurized eggs used where required | | | | | | | | | | 1 | | |
| 29 | OUT | Water and ice from approved source | | | | | | | | | | 2 | | |
| 30 | OUT | Variance obtained for specialized processing methods | | | | | | | | | | 1 | | |
| Food Temperature Control | | | | | | | | | | COS | R | WT | | |
| 31 | OUT | Proper cooling methods used; adequate equipment for temperature control | | | | | | | | | | 2 | | |
| 32 | OUT | Plant food properly cooked for hot holding | | | | | | | | | | 1 | | |
| 33 | OUT | Approved thawing methods used | | | | | | | | | | 1 | | |
| 34 | OUT | Thermometers provided and accurate | | | | | | | | | | 1 | | |
| Food Identification | | | | | | | | | | COS | R | WT | | |
| 35 | OUT | Food properly labeled; original container; required records available | | | | | | | | | | 1 | | |
| Prevention of Food Contamination | | | | | | | | | | COS | R | WT | | |
| 36 | OUT | Insects, rodents, and animals not present | | | | | | | | | | 2 | | |
| 37 | OUT | Contamination prevented during food preparation, storage & display | | | | | | | | | | 1 | | |
| 38 | OUT | Personal cleanliness | | | | | | | | | | 1 | | |
| 39 | OUT | Wiping cloths: properly used and stored | | | | | | | | | | 1 | | |
| 40 | OUT | Washing fruits and vegetables | | | | | | | | | | 1 | | |
| Proper Use of Utensils | | | | | | | | | | COS | R | WT | | |
| 41 | OUT | In-use utensils; properly stored | | | | | | | | | | 1 | | |
| 42 | OUT | Utensils, equipment and linens; properly stored, dried, handled | | | | | | | | | | 1 | | |
| 43 | OUT | Single-use/single-service articles; properly stored, used | | | | | | | | | | 1 | | |
| 44 | OUT | Gloves used properly | | | | | | | | | | 1 | | |

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|-----------------------------------|-----|---|--|--|---|--|--|--|--|---|---|----|--|--|
| Utensils and Equipment | | | | | | | | | | COS | R | WT | | |
| 45 | OUT | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | | | | | | 1 | | |
| 46 | OUT | Warewashing facilities; installed, maintained, used, test strips | | | | | | | | | | 1 | | |
| 47 | OUT | Nonfood-contact surfaces clean | | | | | | | | | | 1 | | |
| Physical Facilities | | | | | | | | | | COS | R | WT | | |
| 48 | OUT | Hot and cold water available; adequate pressure | | | | | | | | | | 2 | | |
| 49 | OUT | Plumbing installed; proper backflow devices | | | | | | | | | | 2 | | |
| 50 | OUT | Sewage and waste water properly disposed | | | | | | | | | | 2 | | |
| 51 | OUT | Toilet facilities: properly constructed, supplied, cleaned | | | | | | | | | | 1 | | |
| 52 | OUT | Garbage/refuse properly disposed; facilities maintained | | | | | | | | | | 1 | | |
| 53 | OUT | Physical facilities installed, maintained, and clean | | | | | | | | | | 1 | | |
| 54 | OUT | Adequate ventilation and lighting; designated areas used | | | | | | | | | | 1 | | |
| Administrative Items | | | | | | | | | | COS | R | WT | | |
| 55 | OUT | Current permit posted | | | | | | | | | | 0 | | |
| 56 | OUT | Most recent inspection posted | | | | | | | | | | 0 | | |
| Non-Smokers Protection Act | | | | | | | | | | COS | R | WT | | |
| 57 | OUT | Compliance with TN Non-Smoker Protection Act | | | | | | | | | | 0 | | |
| 58 | OUT | Tobacco products offered for sale | | | | | | | | | | 0 | | |
| 59 | OUT | If tobacco products are sold, NSPA survey completed | | | | | | | | | | 0 | | |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous 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 this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person in Charge [Signature] Date 01/05/2022 Signature of Environmental Health Specialist [Signature] Date 01/05/2022

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

Establishment Number #: 605260522

Smoking observed where smoking is prohibited by the Act.

| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) |
|----------------------|----------------|-----|---------------------------|
| Ecolab / 3 comp sink | Cl / Cl | | |

| Description | Temperature (Fahrenheit) |
|------------------|---------------------------|
| Walk in cooler | 40 |
| Walk in freezer | 20 |
| Reach in coolers | 40 |
| Reach in cooler | 37 |

| Description | State of Food | Temperature (Fahrenheit) |
|-------------|---------------|---------------------------|
| Rice | Hot Holding | 145 |
| Soups | Hot Holding | 155 |
| Produce | Cold Holding | 40 |

Observed Violations

Total # 11

Repeated # 0

- 8: Remove the items from the handsink in kitchen , and provide paper towels at all handsinks
- 26: Provide sanitizer at dishmachine
- 37: Provide containers with lids for the opened bags of breadings in back area , etc Keep the container of rice on cookline covered , etc
- 39: Keep the wet cloths stored in sanitizer water when not in use
- 43: Keep the to go container boxes stacked right side down on counter , keep the to go forks stored right side down in the container up front , etc
- 45: Replace the cutting boards , too many grooves in the , etc
- 46: Provide test strips , etc
- 47: Clean the counter , equipment near hand sink in kitchen , clean around the dishmachine , etc
- 48: Provide hot running water at handsink near cookline and in sushi area , etc
- 49: Provide air gap on ice bin cola fountain in kitchen , etc
- 53: Clean the floors in kitchen area , clean the walls around dish machine , , keep the mops and brooms stored hanging up , etc

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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***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.***

Establishment Information

Establishment Name: RED FISH - KITCHEN

Establishment Number #: 605260522

Sources

Source Type: Food Source: Food

Source Type: Source:

Source Type: Source:

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Additional Comments

2022 permit posted , use bleach for disinfectant , etc