

Mount Juliet

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 140

O Farmer's Market Food Unit Fukutoku Remanent O Mobile Establishment Name Type of Establishment 630 S. Mt. Juliet Rd Ste 330 O Temporary O Seasonal

> Time in 12:00 PM AM / PM Time out 12:21; PM AM / PM 02/22/2024 Establishment # 605320221 Embargoed 0

Inspection Date

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

ase Control and Prevention

04

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

rs (IN, OUT, NA, NO) for each nu

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=c	omecte	ed on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						Con
	IN	оит	NA	NO	Supervision					IN	OUT	NA	NO	Cooking
1	器	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 💥	6	0	0	Proper cooking
	IN	OUT	NA	NO	Employee Health			-		7 0	ŏ	ŏ	_	Proper rehea
2	100	0			Management and food employee awareness; reporting	0	0							Cooling an
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	涎	Proper coolin
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 🙈	0	0	0	Proper hot ho
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	L o	_	0 25	0	0		Proper cold h
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 🐺	0	0	0	Proper date r
6	黨	0		0	Hands clean and properly washed	0	0		,	2 0	0	0	鋖	Time as a pu
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ	IN	_	NA.	NO.	Title do d po
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	ı It	-	-	-		Consumer ac
	IN	OUT	NA	NO	Approved Source				2	3 🕱	0	0		food
9	窓	0			Food obtained from approved source	0	0		П	IN	OUT	NA	NO	HI
10	0	0	0	×	Food received at proper temperature	0	0	1 1	ļ.,	4 0	0	Ж		Pasteurized f
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	٠ ٥	١٠	300		Pasteurized
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		Г	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2	5 0	0	×		Food additive
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substar
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confor
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance v HACCP plan

ᆫ					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	0	X	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	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	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	文	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			h
35	×	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
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	120	in-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	г
43		Single-use/single-service articles; properly stored, used	0	0	Н
44		Gloves used properly	0	0	г

pecti		Compliance Status	cos	R	W.
	OUT	Utensils and Equipment	1		
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of th ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

02/22/2024

Signature of Person In Charge

02/22/2024

Date

Date **** 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) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information										
Establishment Name: Fukutoku										
Establishment Number # 605320221										
NSPA Survey - To be completed if										
Age-restricted venue does not affirmatively resi	trict 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 vent	s in non-enclosed areas are r	not completely removed	i or open.							
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.								
•	•									
Smoking observed where smoking is prohibited	i by the Act.									
Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelf)						
	- Cammado Typo		10porcusaro (17.0.							
			•							
Equipment Temperature										
Description			Temperature (Fah	renhelt)						
			_							
Food Townson										
Food Temperature		State of Food	Temperature (Fah							
Decomption		state of Food	remperature (Fan	rennen)						
1										

bserved Violations	
otal # 6	
epeated # 0	
3:	
5:	
1:	
<u>2</u> :	
3:	
5.	
J.	
One name at the and of this document for any violations that could not be displayed in this space.	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Fukutoku	
Establishment Number: 605320221	

Comments/Other Observations	
1:	
1: 2: 3: 4: 5:	
3:	
4:	
5:	
6: Item corrected. Employees are washing hands as needed 7:	
7:	
8: Item correted	
9:	
10:	
11:	
9: 10: 11: 12:	
13: Item corrected	
14:	
15 :	
14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
17:	
18:	
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Additional Comments

See last page for additional comments.

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

^{***}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: Fukutoku	
Establishment Number: 605320221	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information									
Establishment Name: Fukutoku									
Establishment Number #: 605320221									
Saurana									
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									
See routine inspection for comments									