

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Asian Eatery -Remanent O Mobile Establishment Name Type of Establishment 2072 West St.

O Temporary O Seasonal Germantown Time in 02:30 PM AM / PM Time out 03:20: PM AM / PM

Embargoed 000 06/21/2022 Establishment # 605220308 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 50 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	O\$=co	rrect
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					IN
1	涎	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120
	IN	ОUТ	NA	NO	Employee Health				17	
2	300	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	100
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	O WYSE
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20	0
		OUT	NA	NO		Preventing Contamination by Hands			21	0
6	巡	0		0	Hands clean and properly washed	0	0		22	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0
	IN	OUT	NA	NO	Approved Source				L ²³	10
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	
13	黛	0	0		Food separated and protected	0	0	4	26	員
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	黨	0		Proper cold holding temperatures	0	0	5
21	0	0	385	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	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	黨	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m ires 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	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	黨	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Ţ
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

Signature of Person In Charge

ecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	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	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	7
56	0	Most recent inspection posted	0	0	_`
		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	

ort in a conspicuous manner. You have the right to request a he 14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the

06/21/2022

06/21/2022

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) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Asian Eatery - Establishment Number #: 605220308

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.	Т
"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.	\top
Smoking observed where smoking is prohibited by the Act	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Single stationary rack	Chlorine	0	111						

Equipment Temperature							
Decoription Temperature (Fahrenhe							
Small prep cooler	40						
Big prep cooler	50						
Walk in cooler	44						
Walk in freezer	13						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Beef steak stirfry	Cooking	157					
Shrimp	Cold Holding	43					
Raw chicken	Cold Holding	41					
Tomatoes	Cooling	50					
Lettuce	Cooling	44					
Onions	Cooling	46					
Raw beef	Cold Holding	52					
Chicken soup	Hot Holding	172					
Egg drop soup	Hot Holding	177					
Miso soup	Hot Holding	175					
White rice	Hot Holding	182					
Squash and zucchini	Cooling	46					
Brown rice	Hot Holding	153					
Cut lettuce	Cold Holding	44					
Wonton	Cold Holding	42					

Observed Violations
Total # 10
Repeated # 0
20: Most food items are cut at ambient temperature and then cooled prior to cold holding, however, the beef was thawed directly in a cooler and holding at 52
degrees. 33: Chicken thawing in standing water. Please thaw under cold running water. 35: Prepared food in coolers missing label with common name
36: Gnats present throughout kitchen.
37: Food stored on the floor of walk in freezer. Uncovered food items in coolers. 38: Cook is missing hair restraint
41: Scoops for chips stored improperly with handle touching chips
45: Smaller prep cooler has a worn gasket please repair to help maintain proper cold holding temperatures
46: Commercial dishwasher is not dispensing sanitizer. Rinse temperature too low. Repair to run at least 120 degrees. Discontinue use until repaired to
dispense 50-100ppm chlorine.
53: Ceiling tiles stained. Wall by dishwasher peeling.

^{***}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: Asian Eatery -



Establishment Number: 605220308
Comments/Other Observations
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: (NO): No food received during inspection. 11: 12: (NA) Shell stock not used and parasite destruction not required at this establishment
2:
3:
4:
5. 6:
7:
8:
9:
10: (NO): No food received during inspection.
11:
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
13. 1 <i>A</i> :
15·
12: (NA) Shell stock not used and parasite destruction not required at this establishment. 13: 14: 15: 16:
17: (NO) No TCS foods reheated during inspection.
18:
19:
21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food
opened and held, over 24 hours. 22: (NA) No food held under time as a public health control.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
24: (NA) A highly susceptible population is not served.
25: (NA) Establishment does not use any additives or sulfites on the premises.
26:
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:
5/: FO:
58:
***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 Number: 605220308 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
Establishment Number: 605220308 Comments/Other Observations (cont'd) Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605220308	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information									
Establishment Name: Asian Eatery -									
Establishment Number #: 605220308									
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Sources									
Source Type: Food	Source:	KJT, Restaurant Depot							
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									