TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| A CRIME | 10 | AT INC | No. | | | | | | | | | | | | | | | | | | |
|-------------------|--|---------|---|---------|---|--|-------------------|---------------------------------------|---------|--------|-------------|----------|--------|------------|------------------|--------|---|----------------------|----------|--------|---------|
| | and the second | 14. | 800 | | Needlee | | | | | | | | | | | | O Fermer's Market Food Unit | | 1 | | |
| Est | abisi | hmen | t Nar | ne | Noodles & Pho Type of Establishment O Mobile | | | | | | | | | | | | | | | | |
| Add | iress | | | | 5450 Hv | vy 153 | | | | | | _ | | | | | O Temporary O Seasonal | | | | |
| City | , | | | | Hixson | | | | _ | L:4 | 0 F | M | AJ | / / PN | M Tir | ne ou | и <u>02:00</u> ; <u>РМ</u> ам/рм | | | | |
| Ins¢ | xectio | n Da | rte | | 10/24/ | 2023 _{Esta} | blishment # | 60522908 | 0 | | - | Emba | rgoe | <u> </u> | | | | | | | |
| Pun | pose | of In | spect | tion | O Routine | 戀 Follow | v-up | O Complaint | | | O Pr | Nimin | ary | | 0 | Cor | sultation/Other | | | | |
| Risi | k Cat | egon | | | O 1 | 31 /2 | | O 3 | | | O 4 | _ | | | | | up Required 🛛 Yes 💢 No | Number of S | | 49 | |
| | | _ | | | | | | | | | | | | | | | I to the Centers for Disease Cont control measures to prevent illn | | tion | | |
| | | (Ha | rk de | algaa | ted complianc | | | | | | | | | | | | INTERVENTIONS ach item as applicable. Deduct points for | category or subcate | gory.) | | |
| IN | ⊨in c | ompii | ance | | OUT-not in co | | t applicable | NO=not observe | | | | S=cor | recte | l on-si | ite duri | ng ins | pection R=repeat (violation of th | | | | |
| | IN | OUT | NA | NO | | Compliance St Super | | | COS | R | WT | h | IN | оит | NA | NO | Compliance Status Cooking and Reheating of Time | | cos | ĸ | wi |
| 1 | 8 | 0 | | | | arge present, den | nonstrates kno | wiedge, and | 0 | 0 | 5 | 16 | 0 | 0 | 0 | | Control For Safety (TCS) Proper cooking time and temperatures | Foods | 0 | | |
| | | OUT | NA | NO | performs dut | Employe | | | - | | | | ŏ | ŏ | | | Proper reheating procedures for hot hol | ding | 00 | ŏ | 5 |
| 2 | X | 8 | | | | t and food employ of restriction and e | | reporting | 6 | 0 | 5 | | IN | оυт | NA | NO | Cooling and Holding, Date Markin a Public Health Cont | | | | |
| | IN | OUT | NA | NO | | Good Hygieni | c Practices | | | | _ | 18 | 0 | 0 | 0 | 12 | Proper cooling time and temperature | | 0 | | _ |
| | 区区 | | | | | g. tasting, drinking e from eyes, nose | | 50 | 0 | 0 | 5 | 19 20 | Š | 0 | 0 | | Proper hot holding temperatures Proper cold holding temperatures | | 0 | 00 | |
| 9 | | OUT | NA | | | venting Centar | | lands | - | | _ | | 1 | 8 | 8 | _ | Proper cold holding temperatures Proper date marking and disposition | | 8 | 허 | 5 |
| 6 | 黛 | | | 0 | | and properly was | | | 0 | 0 | 5 | 22 | | 0 | X | 0 | Time as a public health control: procedu | res and records | 0 | 0 | |
| 7 | 鬣 | 0 | 0 | 0 | | d contact with rea cedures followed | dy-to-eat roods | s or approved | 0 | 0 | * | | IN | OUT | | NO | Consumer Advisory | , | | _ | |
| 8 | X | 0 | NA | NO | Handwashin | g sinks properly s Approved | | cessible | 0 | 0 | 2 | 23 | 0 | 0 | 黛 | | Consumer advisory provided for raw an food | d undercooked | 0 | 0 | 4 |
| 9 | 黨 | 0 | | | Food obtaine | ed from approved | source | | | 0 | | | IN | OUT | NA | _ | Highly Susceptible Popul | ations | | _ | |
| | 0 | | 0 | 20 | | ed at proper tempe d condition, safe, a | | Ned | 8 | 00 | 5 | 24 | 0 | 0 | 80 | | Pasteurized foods used; prohibited food | s not offered | 0 | 0 | 5 |
| 12 | õ | ŏ | × | 0 | Required rec | cords available: sh | | | ō | ŏ | | H | IN | OUT | NA | NO | Chemicais | | | | |
| | | OUT | | NO | destruction | Protection from | Contaminati | on | - | - | _ | 25 | 0 | 0 | X | | Food additives: approved and properly i | ised | 0 | তা | |
| 13 | × | 0 | 0 | | | ted and protected | | | | 0 | | 26 | ĸ | 0 | | | Toxic substances properly identified, sto | red, used | | 0 | 5 |
| | _ | 0 | 0 | | Deserve | t surfaces: cleane sition of unsafe fo | | | - | 0 | 5 | | _ | | NA | - | Conformance with Approved I Compliance with variance, specialized p | | | | |
| 15 | 2 | 0 | | | served | | | | 0 | 0 | 2 | 27 | 0 | 0 | 8 | | HACCP plan | rocess, and | 0 | 0 | 5 |
| | | | | Goo | d Retail Pr | actices are pr | eventive me | asures to co | ntro | l the | intr | oduc | tion | of p | atho | gens | , chemicals, and physical object | s into foods. | | | |
| | | | | | | | | | GOO | | | | | ICES | 3 | | | | | | |
| _ | | | | 00 | T=not in compl | iance Compliance St | atus | COS=corre | | n-site | | inspe | ction | | | | R-repeat (violation of the sar Compliance Status | ne code provision) | COS | R | WT |
| | | OUT | | | 1 | Safe Food and \ | | | | | | | 0 | UT | | | Utensils and Equipment | | | ~ 1 | |
| | 8 | | | | | where required roved source | | | 8 | 0 | 1 | 45 | 5 8 | | | | nfood-contact surfaces cleanable, prope and used | rly designed, | 0 | 0 | 1 |
| _ | 0 | 0 | | | obtained for s | pecialized process | | | ŏ | ŏ | 1 | 40 | | - | | | g facilities, installed, maintained, used, to | est strips | 0 | 0 | 1 |
| | _ | OUT | Prop | er co | | od Temperature s used; adequate (| | emperature | | | | 47 | | _ | | | tact surfaces clean | | - | 0 | 1 |
| 3 | 11 | | contr | | only methods | s usea, aucquave (| equiprisent for t | emperature | 0 | 이 | 2 | F | _ | UT | | | Physical Facilities | | Ű | • | |
| | 2 | | | | | ked for hot holding | 2 | | 0 | | 1 | 4 | _ | _ | | | water available; adequate pressure | | 0 | | 2 |
| _ | 3 4 | _ | | | thawing meth eters provider | d and accurate | | | 0 | 0 | 1 | 49 | _ | _ | | - | talled; proper backflow devices waste water properly disposed | | 0 | 8 | 2 |
| | | OUT | | | | Food Identifica | tion | | | - | | 51 | | _ | | | s: properly constructed, supplied, cleane | d | | ŏ | 1 |
| 3 | 5 | 0 | Food | i prop | erly labeled; | original container; | required recon | ds available | 0 | 0 | 1 | 53 | 2 0 | 5 G | larbag | e/refu | use properly disposed; facilities maintain | ed | 0 | 0 | 1 |
| | | OUT | | | Preven | tion of Feed Co | ntamination | | | | | 53 | 5 3 | KΡ | hysica | I faci | lities installed, maintained, and clean | | 0 | 0 | 1 |
| 3 | 6 | 0 | Insec | cts, ro | dents, and ar | nimals not present | 1 | | 0 | 0 | 2 | 54 | 1 8 | K A | dequa | te ve | ntilation and lighting; designated areas u | sed | 0 | 0 | 1 |
| 3 | 17 | X | Cont | amin | ation prevents | ed during food pre | paration, stora | ge & display | 0 | 0 | 1 | | 0 | UΤ | | | Administrative items | | | | |
| 3 | 8 | 0 | Pers | onal | cleanliness | | | | 0 | 0 | 1 | 55 | 5 (| 5 0 | ument | perm | nit posted | | 0 | 0 | |
| 3 | 9 | Ó | Wipi | ng ck | ths; properly | used and stored | | | Ō | 0 | 1 | 56 | _ | _ | | - | inspection posted | | 0 | 0 | 0 |
| 4 | 0 | | Was | hing f | ruits and veg | | | | 0 | 0 | 1 | | _ | _ | | | Compliance Status | | YES | NO | WT |
| -4 | 1 | OUT | In-us | e ute | nsils; properly | roper Use of Ut stored | | | 0 | 0 | 1 | 57 | - | 0 | omplia | ance | Non-Smokers Protection with TN Non-Smoker Protection Act | ANT. | 25 | 01 | |
| | 2 | 0 | Uten | sils, e | equipment and | d linens; properly | | | 0 | 0 | 1 | 53 | 5 | Te | obacc | o pro | ducts offered for sale | | 0 | 0 | 0 |
| | 3 | | | | a/single-servic ed properly | ce articles; proper | y stored, used | | | 8 | | 55 | 7 | li, | 10080 | co pre | oducts are sold, NSPA survey complete | 1 | 0 | 0 | |
| | _ | | | | | actor items within to | n (10) dave mer | result in surrow | | | _ | service | | bliste | nent or | ermit. | Repeated violation of an identical risk facto | may result in rever | ation | af wre | r food |
| serv | ice e | stablis | hmer | st perm | nit. Items ident | ified as constituting | imminent health | h hazards shall b | e corre | cted i | mmed | ately o | or ope | ration | is shall | cease | e. You are required to post the food service | establishment permit | t in a c | onspi | cuous |
| repo | nera et. T. | CK | st the rectio | ns (A | 14-703, 68-14-7 | ion report in a consp 06, 68-14-708, 68-14- | 709, 68-14-711, 6 | rou have the rig 8-14-715, 68-14-7 | 16, 4-5 | -320. | c a hei | nng n | igard | ing thi | is repo | n by f | iling a written request with the Commissione | within ten (10) days | of the | date | or this |
| | / | | | 71 | N | 2 | | | | | 2 | | | (| Yr. | 0 | Verl | 1 | L0/2 | 112 | 022 |
| Q14 | | _ ' [/ | | | 10/2 | | | -+/2 | 023 | | | | 1 | | . /Δ | .023 | | | | | |
| COLUMN TWO IS NOT | and the second sec | 10.08 | Contract of the local division of the local | | Charac | | | | | , | Jate | Cir | and - | in of | Ende | oner c | ustal Linalth Consistint | | | | Date |
| сų | natu | re of | Pers | on in | Charge | | | | | | Date | | | | | | ental Health Specialist ealth/article/eh-foodservice **** | | | | Date |

| PH-2267 (Rev. 6-15) | Free food safety training cla Please call (| sses are available each mor) 4232098110 | th at the county health department. to sign-up for a class. | RDA 629 |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Noodles & Pho Establishment Number #: 605229080

| 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) | | | | | | |
| | | | | | | | | | |
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| Equipment Temperature | | | | |
|-----------------------|--------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
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| Food Temperature | State of Food | Temperature (Fahrenheit |
|------------------|---------------|--------------------------|
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| Observed Violations |
|--|
| Total # 7 |
| Repeated # 0 |
| 31: |
| 37: |
| 45: |
| 47: |
| 49: |
| 53: |
| 54: |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Noodles & Pho Establishment Number : 605229080

Comments/Other Observations

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Additional Comments See last page for additional comments.

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Establishment Information

Establishment Name: Noodles & Pho

Establishment Number : 605229080

Comments/Other Observations (cont'd)

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

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| Sources | | |
|--------------|---------|--|
| Source Type: | Source: | |

Additional Comments