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
		,	<u> </u>	

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)						

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature	State of Food	Temperature (Fahrenheit
•		

Observed Violations
Total # 7
Repeated # 0
31:
37:
45:
47:
49:
53:
54:
""See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Noodles & Pho Establishment Number : 605229080

Comments/Other Observations

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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: 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