TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		, ,												-			
Establishr	nent Nr	1000	ChangKham	Asian Street Foo	d Fusior	n Mol	oile						Farmer's Market Food Unit O Permanent MMobile	/			
Address		41 T PQ	959 Tom Hai	ley Blvd					Тур	xe of E	stabli	ishme	O Temporary O Seasonal				
City			La Vergne	-	Time in	05:	18	PM	A	M/PN	а ть	me or	at 06:25; PM AM / PM				
,	Data		04/06/202	4 Establishment # 60	-				_			1110 04					
Inspection Purpose of			MRoutine		Complaint	·	_	relimir		a <u>–</u>	-	0.00	nsultation/Other				
Risk Cate		COUNT	01	-	3		04	-	<i>w</i> , <i>y</i>					nber of Se	uate (0	_
Nak Gale			ors are food prep	aration practices and e	mployee		ors m				repo	ortec	to the Centers for Disease Control and I	Preventi			
		85 0	contributing facto			_	_				_		control measures to prevent illness or in INTERVENTIONS	jury.			
	(Mark d	esigna	ted compliance status										ach liem as applicable. Deduct points for category of	r subcateg	pery.)		
IN=in con	npliance	•	OUT=not in compliance Comp	e NA=not applicable NC liance Status	P=not observe	d COS I			rrecte	d on-sit	te duri	ing ins	pection R*repeat (violation of the same coo Compliance Status		n) COS	R	WT
IN C	UT NA	NO		Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Tempera	ture			
	8		performs duties	esent, demonstrates knowled	dge, and	0	5		0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	-	000	0	5
2 X 1	O NA	NO		Employee Health od employee awareness; rep	porting	0 0	5	17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Th		0	0	-
3 実	0		Proper use of restric	tion and exclusion			^ہ (IN	OUT			a Public Health Control				
IN C 4 嵐	O NA			d Hygionic Practicos g. drinking, or tobacco use		0 0	5	18	0	0 意	0		Proper cooling time and temperature Proper hot holding temperatures		0 ()		
5 🚊	O UT NA	0	No discharge from e	yes, nose, and mouth g Contamination by Han	da	0 0	5 8	20		×	0		Proper cold holding temperatures Proper date marking and disposition			1	5
6 🚊	0	0	Hands clean and pro	operly washed		0 0	2 5	22	_	箴	ō		Time as a public health control: procedures and re		_		
	0 0	0	alternate procedures				2		IN	OUT	NA	NO	Consumer Advisory			-	
	UT NA	NO		properly supplied and acces Approved Source	sible			23	-	0	0		Consumer advisory provided for raw and undercos food	oked	0	이	4
	0 0 0	123	Food obtained from Food received at pro			000			IN	_		NO	Highly Susceptible Populations				
11 0 2	2		Food in good condit	ion, safe, and unadulterated vailable: shell stock tags, part	asite	22 (হা °	24	_	0	22		Pasteurized foods used; prohibited foods not offen	ed	0	이	5
	O O	1	destruction	tion from Contamination		0		25	IN O	OUT O	NA		Chemicals Food additives: approved and properly used		010	от	
13 🚊	0 0		Food separated and	i protected		0 0		26	嵐	0		·	Toxic substances properly identified, stored, used		000	ŏ	5
14 O) 15 溴	<u>≋</u> 0 0			es: cleaned and sanitized f unsafe food, returned food	not re-	<u>R</u> 8	_		IN	OUT		NO	Confermance with Approved Procedure Compliance with variance, specialized process, an	- 4		_	
								~~							\sim	\sim \sim	
	•		served			0	2	27	0	0	×		HACCP plan		0	0	5
	•	God		is are preventive meas	ures to co	-	1	1	-	-	~	gens			•	<u> </u>	5
	•		od Retail Practice	are preventive meas		ntrol t GOOD	he int	oduc	tion ACT	of pi	atho	gens	HACCP plan	ods.	0	0	5
	•		od Retail Practice	iance Status		ntrol t GOOD	he int RarA	oduc	tion Ale	of pi	atho	gena	R-repeat (violation of the same code pro	ods.		-	5 WT
28	O Pas	OU steurize	A Retail Practice	iance Status ood and Water required		eted on-s	he int Redurin Redurin Redurin Redurin	oduc	tion AG	of pu	atho	nd no	HACCP plan , chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed	ods.	cos	R	5 WT 1
28 29 30	O Pas O Wa O Var	OU steurize	A Retail Practice Trinct in compliance Compl Safe Fr ed eggs used where r d ice from approved s obtained for specializ	iance Status eed and Water required curce ed processing methods		eccop cled on-s cos	he int RarA Ite durin R WT	roduc ginspe	ction		atho bod an	nd no	HACCP plan a, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed and used	ods.	cos 0	R	5 WT 1
28 29 30	O Pas O Wa O Var	OU steurize ter and iance of	A Retail Practice Truct in compliance Compl Safe For ed eggs used where r d ice from approved s obtained for specializ Feed Terr	iance Status eed and Water required cource ed processing methods sperature Control	COS=corre		he int	roduc g inspe	ction ction 6	of pa (CE 8) UT O FC 00 0 W	atho ood an onstru	nd no cted, ashin	HACCP plan , chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed	ods. ovision) ed,	0 0	R 0	5 WT 1 1
28 29 30 31	O Pas O Var O Var O Pro con	ou steurize ter and iance o iance o trol	A Retail Practice Trinct in compliance Complised Safe For ed eggs used where it d ice from approved s obtained for specializ Feed Terr oling methods used; a	iance Status eed and Water required cource ed processing methods sperature Control adequate equipment for tem	COS=corre		he int Car the durin R WT D 1 D 2 D 1 D 2 D 1 D 2 D 1	roduc ginspe 4 4	tion 2.01 ction 5 6 7 2 0		atho ood ar onstru /arewo	nd no cted, ashin d-cor	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities	eds.	0 0	R 0 0	1 1 1
28 29 30 31 32 33 33	O Pas O Var O Pro O Pro O Pla	ou steurize ter and iance (iance ())) (iance ())) ()) (iance ())) ()) ()) ()) ()) ()) ()) ()) ()) ()) ()) ()))) ()) ()))) ())) ())))) ())))) ())))))) ()	A Retail Practice Compliance Compliance Complisate For a complexity of the second contained for specializ Food Terr oling methods used; a properly cooked for thawing methods used	iance Status ood and Water required cource ed processing methods sperature Control adequate equipment for temp hot holding ed	COS=corre		he int: RanA he durin R WT D 1 D 2 D 1 D 2 D 1 D 1 D 2 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	4 4 4	Content of the second s		atho ood an onstru (arewo onfoo ot and umbit	nd no cted, ashin d-cor 5 cold	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices	ed,		R 0 0 0	5 WT 1 1 2 2
28 29 30 31 32 33 34	O Pas O Var O Pro O Pro O Pla	ou steurize ter and iance (iance ())) (iance ())) ()) (iance ())) ()) ()) ()) ()) ()) ()) ()) ()) ()) ()) ()))) ()) ()))) ())) ())))) ())))) ())))))) ()	A Retail Practice Compliance Compliance Complised and eggs used where re a contained for specializ Feed Terr oling methods used; a d properly cooked for thawing methods use eters provided and ac	iance Status ood and Water required cource ed processing methods sperature Control adequate equipment for temp hot holding ed	COS=corre		he int: RanA he durin R WT D 1 D 2 D 1 D 2 D 1 D 1 D 2 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	roduc ginspe 4 4	Contemporation (Contemporation)		cod an ood an instru arew onfoo ot anci umbir ewage	nd no cted, ashin d-cor 5 cold ng ins e and	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed	ed,		R 0 0 0 0	1 1 2
28 29 30 31 32 33 34	O Pas O Var O Var O Pro O Pro O Pro O The D The	ou steurize ter and iance o iance o itrol nt food proved armom	A Retail Practice Trinot in compliance Compl Safe F ed eggs used where r d ice from approved s obtained for specializ Feed Tem oling methods used; a d properly cocked for I thawing methods used eters provided and ac Feed	iance Status ood and Water required cource ed processing methods sperature Control adequate equipment for temp hot holding ed courate	COS=correc		he int: RanA he durin R WT D 1 D 2 D 1 D 2 D 1 D 1 D 2 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 2 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	4 4 4 5	Contraction		atho ood an onstru onfoo ot and umbig oilet fa	nd no cted, ashin d-cor 5 cold ng ins e and acilitie	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices	ed,		R 0 0 0 0	1 1 1 2 2 2
28 29 30 31 32 33 34 0 35 0	O Pas O Var O Var O Pro O Pro O Pro O The D The	ou steurize ter and iance o iance o itrol nt food proved armom	od Retail Practice Trenot in compliance Compl Safe Fr ed eggs used where r d ice from approved s iobtained for specializ Feed Tem oling methods used; : d properly cocked for thawing methods use eters provided and ac Feed perfy labeled; original	iance Status eed and Water required cource ed processing methods sperature Control adequate equipment for tem hot holding ed courate identification	COS=correc	Introl t Cos 1 Cos 1 O 0 O 0 O 0 O 0 O 0 O 0 O 0 O 0 O 0	D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	27 roduc 12 21 2 inspe 4 4 4 4 4 4 5 5 5 5	Close Control		atho ood at onstru larew onfoo ot and oumbie ewag oilet fa arbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refit	ACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utonalis and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure Italled, proper backflow devices I water available; adequate pressure Italled, proper backflow devices I water available; adequate pressure Italled, proper backflow devices I waste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed, facilities maintained Itities installed, maintained, and clean	ed,		R 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2
28 29 30 31 32 33 34 34 35 0 36	O Pas O Var O Var O Pro con O Pla M M O Foc D O Foc D U T O Insu	ou steurize ter and iance o per co itrol nt food proved armomi od prop ects, ro	od Retail Practice Trinot in compliance Compl Safe Fr ed eggs used where r d ice from approved s ice from approved s Feed Tem oling methods used; d properly cooked for thawing methods used; eters provided and ac Feed provention of odents, and animals r	iance Status eed and Water required cource ed processing methods sperature Control adequate equipment for tem hot holding ed courate identification container, required records a Feed Contamination not present	COS=corres		Image: line int: Image: line durin	27 roduc 12 22 4 4 4 4 4 5 5 5	Continue 0 5 6 7 8 9 0 1 2 3 4		atho ood at onstru larew onfoo ot and oumbie ewag oilet fa arbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refit	R-repeat (violation of the same code pro Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Pacilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	ed,		R 0 0 0 0 0 0 0 0	1 1 2 2 1 1
28 29 30 31 32 33 34 35 36 37	O Pas O Var O Var O Pro con O Pia S App O The UT O Foc DUT O Insu	ou steurize ter and iance o itrol nt food proved ermom od prop ects, ro	A Retail Practice Compl Safe F Compl Safe F ed eggs used where r d ice from approved s obtained for specializ Feed Tem oling methods used; a d properly cocked for thawing methods used eters provided and ac eters provided and ac properly labeled; original Prevention of codents, and animals r ation prevented during	iance Status ood and Water required cource ed processing methods operature Control adequate equipment for temp hot holding ed courate identification container; required records a Feed Contamination	COS=corres	Introl t COS I O C O C O C O C O C O C O C O C O C O C O C O C O C O C O C O C O C	D 1 D 1 D 2 D 1 D 2 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	1 Pice 1	Control Contro		cod at onstru artwo onfoo ot and umbin ewage oilet fo arbage hysics dequa	nd no icted, ashin d-cor d cold acilitie e/refi al faci	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italled, proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items	eds.		R 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 1 1
28 29 30 31 32 33 34 35 36 37 38	O Pas O Var O Var O Pro con O Pia S Apr O The O Pas	ou steurize ter and iance o itrol nt food proved ermom od prop ects, ro ntamin sonal o	od Retail Practice Trinot in compliance Compl Safe Fr ed eggs used where r d ice from approved s ice from approved s Feed Tem oling methods used; d properly cooked for thawing methods used; eters provided and ac Feed provention of odents, and animals r	iance Status ood and Water required cource ed processing methods operature Control adequate equipment for temp hot holding ed courate Identification container; required records a Food Contamination not present g food preparation, storage &	COS=corres		D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	1 Pice 1	Control Contro		cod at onstru artew onfoo ot and ot ano ot ano ot ot ano ot ano ot ano ot ano ot ano ot ano ot ano ot ot ano ot ot ano ot ot ano ot ot ot ot ot ot ot ot ot ot ot ot ot	nd no icted, ashin d-cor d cold acilitie e/refi al faci typerm	ACCP plan R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips rtact surfaces clean Physical Facilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used	ed,			1 1 2 2 1 1
28 29 30 31 32 33 34 35 35 36 37 38 39 40	O Pas O Var O Var O Pro O Pro O Pro O Pro O Pro O Pro O Pro O Pro O O Pro O O Pro O O Pro O O Pro O O Pro O O O O O O O O O O O O O O O O O O O	ou steurize ter and iance o itrol nt food proved ermom- od prop ects, ro ntamin sonal o ping clo	A Retail Practice Compl Safe F Compl Safe F ed eggs used where r d ice from approved s obtained for specializ Feed Tem oling methods used; a d properly cocked for thawing methods used eters provided and ac eters provided and ac properly cocked for thawing methods used eters provided and ac eters provided and ac eters provided and ac ford and ac properly cocked for thawing methods used at properly cocked for cockets, and animals r ation prevented durin cleanliness oths; properly used an fruits and vegetables	iance Status ood and Water required cource ed processing methods sperature Control adequate equipment for temp hot holding ed courate identification container; required records a Food Contamination not present g food preparation, storage & nd stored	COS=corres	Introl t COS I O C	D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	1 Pice 1	Control Contro		cod at onstru artew onfoo ot and ot ano ot ano ot ot ano ot ano ot ano ot ano ot ano ot ano ot ano ot ot ano ot ot ano ot ot ano ot ot ot ot ot ot ot ot ot ot ot ot ot	nd no icted, ashin d-cor d cold acilitie e/refi al faci typerm	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italed; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status	ed,			1 1 1 2 2 2 1 1 1 1 1 0
28 299 300 31 32 33 34 35 35 35 36 36 37 38 39 40 40	O Pas O Var O Var O Pro O O O O O O O O O O O O O O O O O O O	ou steurize ter and isance o per co- trol nt food proved ermom- ad prop ects, ro ntamin- sonal o sing ck shing f ise ute	A Retail Practice Complete Complete Safe F ed eggs used where f ed eggs used where f ed ice from approved s obtained for specializ Feed Terr oling methods used; if properly cocked for thawing methods used; if properly used an fruits and vegetables Properly used an fruits and vegetables	iance Status ood and Water required iourbe ed processing methods igerature Control adequate equipment for temp hot holding ed courate Identification container; required records a Food Contamination not present ig food preparation, storage & nd stored Use of Utensils	cos=corres perature available & display	Introl t COS I COS I O C	D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1	27 roduce 12 21 rote 4 4 4 4 4 4 4 4 4 4 4 4 5 5 5 5 5 5 5 5	Close Control Contro Co		atho; annstru arraw onfoo ot anco umbis ewag oilet fa arbag arbag arbag arbag arbag oilet fa	nd no cted, ashin d-cor d cold ng ins e and acilitie re/refi al faci the ve t perm cent	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Invater available; adequate pressure Italied, proper backflow devices Invaste water properly disposed Inter sinstalled, maintained, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act	ed,			1 1 1 2 2 2 1 1 1 1 1 0
28 29 30 31 32 33 34 32 33 34 35 36 37 38 39 40 41 42 43	O Pas O Var O Var O Pro O Pia O Pia O Fox O Fox O Fox O Fox O Insu O Per O Vis O Per O Vis O Var O D C The O D C C C C C C C C C C C C C C C C C C	ou steurize ter and iance o per co- trol nt food proved ermom od prop ects, ro ntamin sonal o shing to shing to shing to shing to	A Retail Practice Complete Complete Complete Safe F ed eggs used where r ed eggs used where r ed ice from approved s ice from approved s Feed Tem oling methods used; eters provided and ar Feed thawing methods used; eters provided and ar Feed codents, and animals r eters, properly used ari ation prevented durin cleanliness eths; properly used ari fruits and vegetables Proper insils; properly used ari exisple-service article exisple-service article	iance Status ood and Water required iouroe ed processing methods iperature Control adequate equipment for temp hot holding ed courate identification container; required records a Food Contamination not present ig food preparation, storage & nd stored Use of Utensils	cos=corres perature available & display	Introl t COS I COS I CO C	Image Image Image <td>27 roduce 12 21 rspecture 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4</td> <td>Close Control Contro Co</td> <td></td> <td>atho ood an onstru farewo onfoo ot and onfoo ot and onfoo ot and onfoo ot and ot and arbag alet fa arbag arbag arbag arbag cost re opplication</td> <td>nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent</td> <td>HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Invater available; adequate pressure Italled, proper backflow devices Invaste water properly disposed Inter sinstalled, maintained, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act</td> <td>eds.</td> <td></td> <td></td> <td>1 1 1 2 2 2 1 1 1 1 1 0</td>	27 roduce 12 21 rspecture 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	Close Control Contro Co		atho ood an onstru farewo onfoo ot and onfoo ot and onfoo ot and onfoo ot and ot and arbag alet fa arbag arbag arbag arbag cost re opplication	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Invater available; adequate pressure Italled, proper backflow devices Invaste water properly disposed Inter sinstalled, maintained, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act	eds.			1 1 1 2 2 2 1 1 1 1 1 0
28 29 30 31 32 33 34 32 33 34 35 36 36 37 38 39 40 41 42 43 44 44	O Pas O Var O Var O Pro O Pro O Pro O Pro O Pro O Pro O Pro O Pro O O Pro O O O O Pro O	ou steurize ter and iance o itrol nt food proved ermorn od prop ects, ro ntamin sonal o sing ck shing t ise ute nsils, o gle-use wes us	A Retail Practice Complement Complement Safe F Complement Safe F deggs used where r dice from approved s obtained for specializ Feed Tem oling methods used; d properly cooked for Ithawing methods used eters provided and ac Feed I provention of codents, and animals r ation prevented durin cleanliness this; properly used ar fruits and vegetables Properl ensils; properly stored equipment and linens a/single-service articl sed properly	iance Status eed and Water required cource ed processing methods uperature Control adequate equipment for temp hot holding ed courate identification container; required records a read Contamination not present g food preparation, storage & nd stored Use of Utensils ; properly stored, dried, hand es; properly stored, used	COS=corres	Introl t COS I COS I O C	Image Image Image <td>27 roduc 1 21 1 21</td> <td>Close Control Control Contrel Control<td></td><td>atho; atho; ood at onstru /arewo onfoo ot and umbii ewage oilet fa arbage hysica dequa urrent ost re obacc tobacc</td><td>nd no cted, ashin d-cor d cold ang ins e and acilitie ge/refi al faci tte ve t perm cent ance o pro co pro</td><td>HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italed; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Non-Smokers Protection Act Muth TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed</td><td>eds.</td><td></td><td></td><td>1 1 1 2 2 2 1 1 1 1 1 1 0 WT</td></td>	27 roduc 1 21 1 21	Close Control Control Contrel Control <td></td> <td>atho; atho; ood at onstru /arewo onfoo ot and umbii ewage oilet fa arbage hysica dequa urrent ost re obacc tobacc</td> <td>nd no cted, ashin d-cor d cold ang ins e and acilitie ge/refi al faci tte ve t perm cent ance o pro co pro</td> <td>HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italed; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Non-Smokers Protection Act Muth TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed</td> <td>eds.</td> <td></td> <td></td> <td>1 1 1 2 2 2 1 1 1 1 1 1 0 WT</td>		atho; atho; ood at onstru /arewo onfoo ot and umbii ewage oilet fa arbage hysica dequa urrent ost re obacc tobacc	nd no cted, ashin d-cor d cold ang ins e and acilitie ge/refi al faci tte ve t perm cent ance o pro co pro	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italed; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Non-Smokers Protection Act Muth TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	eds.			1 1 1 2 2 2 1 1 1 1 1 1 0 WT
28 29 30 31 32 33 34 0 35 0 35 0 36 37 38 39 40 0 41 42 43 44 Fallure to c service est	O Pas O Var O Var O Pro O Pro O Pro O Pro O Pro O Pro O Ins O Pro O D D T O Pro O D D D D D D D D D D D D D D D D D D D	ou steurize ter and isance o per co- trol nt food proved ermom- od prop ects, ro ntamin sonal o shing t isse ute nsils, o gle-use wes us roy viol ent per	od Retail Practice Trenot in compliance Compl Safe Fr ed eggs used where r d ice from approved s red for specializ Feed Tem oling methods used; a properly cooked for thawing methods used; a properly cooked for a properly cooked for a properly cooked for a properly cooked for a properly used and a properly solution a properly cooked for a properly	iance Status sed and Water required course ed processing methods sperature Control adequate equipment for tem hot holding ed courate identification container; required records a read Contamination tot present g food preparation, storage & nd stored Use of Utensils ; properly stored, dried, hand es; properly stored, used	COS=corres perature available & display led	Introl t COS I COS I O C O	Image Image Image <td>27 roduce 12 21 pipe 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4</td> <td>Stion 2.01 3.01 4 7 6 7 2 0 1 2 3 4 7 8 7 8 7 8 9</td> <td></td> <td>atho atho atho atho and and and arbag</td> <td>nd no cted, ashin d-cor d cold ng ins e and acilitie ye/refi al faci the ve t perm cent ance o pro co pro co pro</td> <td>HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italled, proper backflow devices Iwaste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result a. You are required to post the food service establishme</td> <td>t in revocation</td> <td></td> <td></td> <td>1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0</td>	27 roduce 12 21 pipe 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	Stion 2.01 3.01 4 7 6 7 2 0 1 2 3 4 7 8 7 8 7 8 9		atho atho atho atho and and and arbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ye/refi al faci the ve t perm cent ance o pro co pro co pro	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italled, proper backflow devices Iwaste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result a. You are required to post the food service establishme	t in revocation			1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0
28 29 30 31 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 34 32 33 34 32 35 36 36 37 36 37 36 37 37 38 39 40 37 38 37 38 37 38 37 38 37 38 37 38 37 37 38 37 38 37 37 38 37 37 37 37 37 37 37 37 37 37	O Pas O Var O Var O Pro con O Pro con Con Con Con Con Con Con Con Con Con C	ou steurize ter and iance o per co itrol int food proved itrol int food itrol int food proved itrol int food itrol int food itrol int int food itrol int int food itrol int int food itrol int int food itrol int int int food itrol int int int int int int int int int int	A Retail Practice Complete Complete Complete Safe F Complete Safe F deggs used where r dice from approved s obtained for specialize Feed Tem oling methods used; diproperly cooked for Ithawing methods used; ders provided and ac Feed I Derevention of codents, and animals r ation prevented durin cleanliness Droperly used ar fruits and vegetables Properl insils; properly used ar fruits and vegetables Properly ations of risk factor item mit. Items identified an 'tereent impection report 't4-703, 68-14-706, 68-14	iance Status sed and Water required course ed processing methods sperature Control adequate equipment for tem hot holding ed courate identification container; required records a read Contamination tot present g food preparation, storage & nd stored Use of Utensils ; properly stored, dried, hand es; properly stored, used	COS=corres perature available & display & display		Image: state of the s	27 roduce 12 21 pipe 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	Stion 2.01 3.01 4 7 6 7 2 0 1 2 3 4 7 8 7 8 7 8 9		atho atho atho atho and and and arbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ye/refi al faci the ve t perm cent ance o pro co pro co pro	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utonalis and Equipment Infood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean Initiation and lighting; designated areas used Administrative items Init posted Image: Compliance Status Non-Smokers Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result	t in revocation			1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0
28 29 30 31 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 34 32 33 34 32 35 36 36 37 36 37 36 37 37 38 39 40 37 38 37 38 37 38 37 38 37 38 37 38 37 37 38 37 38 37 37 38 37 37 37 37 37 37 37 37 37 37	O Pas O Var O Var O Pro con O Pro con Con Con Con Con Con Con Con Con Con C	ou steurize ter and iance o per co itrol int food proved itrol int food itrol int food proved itrol int food itrol int food itrol int int food itrol int int food itrol int int food itrol int int food itrol int int int food itrol int int int int int int int int int int	A Retail Practice Complete Complete Complete Safe F ed eggs used where r ed eggs used ar ed e	iance Status sed and Water required cource ed processing methods sperature Control adequate equipment for temp hot holding ed courate identification container, required records a read Contamination not present g food preparation, storage & nd stored Use of Utensils ; properly stored, dried, hand es; properly stored, used ms within ten (10) days may res- constituting imminent health hast t in a conspicuous manner. You	COS=corres perature available & display & display		Image: line line line line line line line line	aring of the service	Ition Ition </td <td></td> <td>atho; atho; ood at onstru /arew oonfoo ot ano; umbii ewag; oilet fa arbag hysica dequa ument ost re obacc tobac ot tobac</td> <td>nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t permit cent co pro co pro co pri co pri co</td> <td>HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Iwater available; adequate pressure stalled, proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result is, You are required to post the food service establishme Use a written request with the Commissioner within ten</td> <td>eds.</td> <td></td> <td></td> <td>1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0</td>		atho; atho; ood at onstru /arew oonfoo ot ano; umbii ewag; oilet fa arbag hysica dequa ument ost re obacc tobac ot tobac	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t permit cent co pro co pro co pri co	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Iwater available; adequate pressure stalled, proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result is, You are required to post the food service establishme Use a written request with the Commissioner within ten	eds.			1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
28 29 30 31 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 33 34 32 34 32 33 34 32 35 36 36 37 36 37 36 37 37 38 39 40 37 38 37 38 37 38 37 38 37 38 37 38 37 37 38 37 38 37 37 38 37 37 37 37 37 37 37 37 37 37	O Pas O Var O Var O Pro O Pla C App O The O Pla C App O The O Inst O Fox O The O Inst O Fox O Var O Pla C Cor O Pla C Cor O Pla C Cor O Pla C Cor O D C CO O D C COR O	ou steurize ter and iance of iance of iance of itrol nt food proyved ermom od prop ects, no ntamin sonal of shing fi isse ute nsils, of gle-use ves us regele-use ves us regele-use ves us ons (8-	A Retail Practice Complete Safe F Complete Safe F ed eggs used where r dice from approved s obtained for specializ Feed Tem oling methods used; d properly cooked for thawing methods used eters provided and ac Feed Tem of the specialized or properly cooked for thawing methods used eters provided and ac Feed Tem of the specialized or properly cooked for thawing methods used eters provided and ac Feed Tem of the specialized or properly cooked for the specialized or properly cooked for the specialized or properly used and fruits and vegetables Proper insils; properly used and fruits and vegetables Proper insils; properly stored equipment and linens afsingle-service article and properly ations of risk factor iter mit. Items identified as or recent inspection represent 14-703, 68-14-705, 68-14 Mathematicality and Charge	iance Status eed and Water required cource ed processing methods sperature Control adequate equipment for temp hot holding ed courate identification container; required records a read Contamination not present g food preparation, storage & nd stored Use of Utensils ; properly stored, dried, hand es; properly stored, used ms within ten (10) days may res constituting imminent health hat t in a conspicuous manee. You 1-708, 68-14-709, 68-14-711, 68-14	COS=corres perature available & display display fied fied uit in suspen ards shall be uit in suspen ards shall be uit in suspen ards shall be ards shall be	Introl t COS I COS I O C	Image: state	1 Pice of the second se	Image: Control of the second		atho; atho; ood at onstru arews onfoo ot and umbii ewag oilet fa arbag hysics dequa urrent ost re obacc tobacc tobacc	nd no cted, ashin d-cor d cold acilitie e and acilitie e and acilitie e and acilitie e and acilitie e and acilitie the ve t perm co pro co pro	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designe and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean ntilation and lighting, designated areas used Administrative items nit posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result e. You are required to post the food service establishme ling a written request with the Commissioner within ten Kater Health Specialist	eds.	COS 0 (0 (0 (0 (0 (0 (0 (0 (1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
28 29 30 31 32 33 34 32 33 34 32 33 34 35 35 36 37 38 39 40 41 42 43 44 5alure to c service est manner and report. T.C	O Pro O O Pro O Pro O O Pro O O Pro O O O O O O Pro O O O O O O O O O O O O O O O O O O O	ou steurize ter and ter and ter and isance of per co- trol nt food proved errored errored and prop ects, no ntamin- sonal of shing fl ise ute most on ces us reves us	A Retail Practice Complete Safe F Complete Safe F ed eggs used where r dice from approved s obtained for specializ Feed Tem oling methods used; d properly cooked for thawing methods used eters provided and ac Feed Tem of the specialized or properly cooked for thawing methods used eters provided and ac Feed Tem of the specialized or properly cooked for thawing methods used eters provided and ac Feed Tem of the specialized or properly cooked for the specialized or properly cooked for the specialized or properly used and fruits and vegetables Proper insils; properly used and fruits and vegetables Proper insils; properly stored equipment and linens afsingle-service article and properly ations of risk factor iter mit. Items identified as or recent inspection represent 14-703, 68-14-705, 68-14 Mathematicality and Charge	iance Status sed and Water required cource ed processing methods sperature Control adequate equipment for temp hot holding ed courate identification container, required records a record Contamination not present g food preparation, storage & nd stored Use of Utensils ; properly stored, dried, hand es; properly stored, used ms within ten (10) days may res constituting imminent health hand t in a conspicuous manner. You -708, 68-14-709, 68-14-711, 68-14 Additional food safety infor	COS=corres perature available & display & disp	atrol t cos 0 cos <td>he int he durin R WT 0 1 0 2 0 1 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1</td> <td>aring of the service states of the service s</td> <td>Cline Cline Cline<!--</td--><td>of pu IC 25 O FC O FC O W IX NA W II NA O FA O FA</td><td>atho; antho; ood at onstru (arewo onfoo ot and umbii ewage oilet fa arbage hysica dequa urrent obacco tobacco tobacco tobacco s repo Envir (/tru, g</td><td>nd no cted, ashin d-cor d cold ng ins e and acilitie acilitie te ve derrefi al faci te ve t perm cent te ve t perm co pro co pro co pri co pri co pro co pri co pri</td><td>HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Iwater available; adequate pressure stalled, proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result is, You are required to post the food service establishme Use a written request with the Commissioner within ten</td><td>eds.</td><td>COS 0 (0 (0 (0 (0 (0 (0 (0 (</td><td></td><td>1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 0 0 2 2 0 0 2 2 0 0 0 2 2</td></td>	he int he durin R WT 0 1 0 2 0 1 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1	aring of the service states of the service s	Cline Cline </td <td>of pu IC 25 O FC O FC O W IX NA W II NA O FA O FA</td> <td>atho; antho; ood at onstru (arewo onfoo ot and umbii ewage oilet fa arbage hysica dequa urrent obacco tobacco tobacco tobacco s repo Envir (/tru, g</td> <td>nd no cted, ashin d-cor d cold ng ins e and acilitie acilitie te ve derrefi al faci te ve t perm cent te ve t perm co pro co pro co pri co pri co pro co pri co pri</td> <td>HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Iwater available; adequate pressure stalled, proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result is, You are required to post the food service establishme Use a written request with the Commissioner within ten</td> <td>eds.</td> <td>COS 0 (0 (0 (0 (0 (0 (0 (0 (</td> <td></td> <td>1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 0 0 2 2 0 0 2 2 0 0 0 2 2</td>	of pu IC 25 O FC O FC O W IX NA W II NA O FA O FA	atho; antho; ood at onstru (arewo onfoo ot and umbii ewage oilet fa arbage hysica dequa urrent obacco tobacco tobacco tobacco s repo Envir (/tru, g	nd no cted, ashin d-cor d cold ng ins e and acilitie acilitie te ve derrefi al faci te ve t perm cent te ve t perm co pro co pro co pri co pri co pro co pri co pri	HACCP plan A, chemicals, and physical objects into fo R-repeat (violation of the same code pro Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Iwater available; adequate pressure stalled, proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result is, You are required to post the food service establishme Use a written request with the Commissioner within ten	eds.	COS 0 (0 (0 (0 (0 (0 (0 (0 (1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 0 0 2 2 0 0 2 2 0 0 0 2 2

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: ChangKham Asian Street Food Fusion Mobile Establishment Number #: 605305574

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-Bmoking" 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)			
3 comp not set	CI					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Small reach in	40
Table cooler	39

Description	State of Food	Temperature (Fahrenheit
Raw tuna, sink	Thawing	52
Chicken tso, fry basket	Hot Holding	153
Crab ragoon, fry basket, 10 minutes	Hot Holding	94
Chicken, pan	Hot Holding	148
Rice steam pot	Hot Holding	199
mitation crab, table cooler	Cold Holding	41
Rice, igloo, tphc improperly marked	Hot Holding	68
Shelled eggs, counter, ambient temp	Cold Holding	65
Fried rice, steam pot	Hot Holding	172

Total # 10 Repeated # 0

1: No certified kitchen manager present. Due to high amount of priority violations observed and repetition of priority violations, active managerial control is needed. 8: Observed the sink full of individually packaged raw tuna, pic stated it was thawing COS had pic remove, discussed hand sinks must remain clear at all times and properly stocked.

11: Observed individually packaged raw tuna thawing in sealed packaging package clearly states to remove from package when thawing and thaw under refrigeration. Raw tuna observed well above 41°f (see temperature log). COS by embargoing 1 lbs of raw tuna and discussing proper thawing and following packaging instructions

14: Observed employee wash an igloo cooler at the 3 comp and only used soap, when asked proper procedures the Employee stated that they sanitize "with clean soap", pic stepped in and pointed to bleach container and test strips, and discussed proper set up. COS discussed proper wash/rinse/sanitize practice and employee set up sanitizer to 50ppm cl and finished the process with the igloo cooler.

A warning letter will requested due to violation being noted on two consecutive routine inspections.

19: Observed multiple chicken dishes and crab ragoons sitting in fryer basket - ragoons observed well below 135°f. pic stated they started the process and were waiting for an order and that they fried them 10min prior. COS had pic reheat to 165°f and discussed proper hot holding temperatures and methods and that holding in a fryer basket is not a good practice.

20: Observed Shelled eggs sitting out on the counter by the fryer at ambient 65°f temperature of the truck and not on a time policy COS by embargoing 5 eggs and discussed temperature control or time policy for eggs.

A revocation request will be submitted due to violation being noted on 3 consecutive routine inspections.

22: Observed rice in an igloo cooler well below 135°f and the lid labeled 4/5/24 10:30-2:30pm. Pic stated rice was from today and they just forgot to change the date. Policy incomplete - they only have the fact sheet posted. COS by embargoing approximately 10lbs of rice, employee added cooked rice from steam pot to a new container And properly put date and time. Discussed proper policy and availability to assist in creating one.

A warning letter will requested due to violation being noted on two consecutive routine inspections.

33: Observed raw fish thawing in hand sink, cooked chicken thawing in top of

Observed Violations

Total # 10 Repeated # ()

freezer. Discussed proper thawing.

37: Employee drinks above ware washing, and on sushi counter.47: Outside of equipment and walls have food debris build up.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: ChangKham Asian Street Food Fusion Mobile

Establishment Number: 605305574

Comments/Other Observations

2: Policy on truck

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Observed hand washing

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See source

10: (NO): No food received during inspection.

12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
13: (IN) All raw animal food is separated and protected as required.

15: (IN) No unsafe, returned or previously served food served.

16: Did not observe any raw times cooked at time of inspection

17: (NO) No TCS foods reheated during inspection.

18: Did not observe any active cooling at time of the inspection.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

57. 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 Information

Establishment Name: ChangKham Asian Street Food Fusion Mobile Establishment Number : 605305574

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: ChangKham Asian Street Food Fusion Mobile Establishment Number # 605305574

Sources			
Source Type:	Food	Source:	Restaurant depo
Source Type:	Water	Source:	Lv city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Will return sometime within 10 days to ensure the correction of the observed priority item violations

A permit revocation request will be submitted for Item 20 being noted on 3 consecutive routine inspections and A warning letter will requested due to violation # 14 and 22 being noted on two consecutive routine inspections. Provided applicable fact sheets to operator regarding Priority Item Violations via email. Discussed implementing a Food Safety Plan (FSP) in order to obtain active managerial control over repeated priority violations. Advised operator I was available to assist with developing a FSP.