TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION R

						FOOD S	ERVICE ESTA	BL	ISI	IM	ENT	T II	NSI	PEC	TI	ON REPORT	SCO	RE		
-1744-		and a second															_			
Establishment Nam		00	Little Tol	kyo Express										Farmer's Market Food Unit Ø Permanent O Mobile	Q					
Address				4516 Hixson Pike O Temporary O Seasonal																
City					Hixson Time in 02:00 PM AM / PM Time out 03:09; PM AM / PM															
		n Da	te		01/14/	2022 Establist	hment # 60519625													
			spect		Routine	O Follow-up	-				elimir		-) Cor	nsultation/Other				
					01	\$122	03			04		,					Number of S	loats	68	
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prever							and Prevent	lion	_											
as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																				
		(Me	ırk de	elgnet	ted compliance											ach item as applicable. Deduct points for cal	legory or subcate	9017 .)	
IN	•in c	ompili	ance			mpliance NA=not ap Compliance State		ed COS	R		>s=co	rrecte	d on-s	ite duri	ing ins	pection R=repeat (violation of the s Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervisi	on		_			IN	OUT	NA	NO	Cooking and Reheating of Time/Te				
1	鬣	0			Person in ch performs dut		strates knowledge, and	0	0	5		123	0	0		Control For Safety (TCS) Fe Proper cooking time and temperatures		0	8	
	IN XX		NA	NO	Managemen	Employee H t and food employee i	ealth awareness; reporting	0	0		17	0	0	0	×	Proper reheating procedures for hot holdin Ceeling and Helding, Date Marking,		0	0	0
	2	0				f restriction and exclu		0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN 送	_	NA		Dropper eating	Good Hygionic P a tasting, drinking, or			0			区区	0	8		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	25	0		0	No discharge	from eyes, nose, an	d mouth	ŏ	ŏ	5	20	125	0	0		Proper cold holding temperatures		0	0	5
	IN X	OUT O	NA			and properly washed		0	0			20		0		Proper date marking and disposition	a and consists		0	-
7	×	0	0	0		d contact with ready-t cedures followed	o-eat foods or approved	0	0	5	ľ		0	NA	-	Time as a public health control: procedure: Consumer Advisory	s and records	0	0	
8		0	NA	NO		g sinks properly supp Approved So		0	0	2	23	_	0	0		Consumer advisory provided for raw and u food	Indercooked	0	0	4
9	嵐	0	_			d from approved sou	rce		0			IN	OUT	NA	NO	Highly Susceptible Populat	ions			
10 11	<u>。</u> 义	0	0	×	Food receive Food in good	d at proper temperati condition, safe, and	ure unadulterated	8	0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods r	ot offered	ο	0	5
	0	0	×	0	Required rec destruction	ords available: shell s	stock tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
		out O	NA	NO	P	Protection from Co ted and protected	ntamination		0	4	25	0 夏	0	X		Food additives: approved and properly use Toxic substances properly identified, store			8	5
14	X	ŏ	ŏ		Food-contac	t surfaces: cleaned ar		ŏ	_	5	20	IN		NA	NO	Conformance with Approved Pro	ocedures	<u> </u>		
15	X	0			Proper dispo served	sition of unsafe food,	returned food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Retail Pr	actices are preve	ative measures to o	ontro	l the	inte	oduc	tion	of	atho	oens	, chemicals, and physical objects	into fooda.			
				_							IL PR					, one mean and and physical colors				
				00	T=not in compl	ance Compliance Statu	COS=com	ected o		during						R-repeat (violation of the same Compliance Status		006	в	WT
		OUT				Safe Food and Wat				_		0	UT			Utensils and Equipment		008	R	WI
2					ed eggs used fice from app	where required roved source			0		4	5 1				nfood-contact surfaces cleanable, properly and used	designed,	ο	0	1
3	-	0 OUT		ince o		pecialized processing d Temperature Co		0	0	1	4	6 (o v	Varew	ashin	g facilities, installed, maintained, used, test	strips	ο	0	1
3	_	0	Prop				pment for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
3		-	contr Plant		property cool	ked for hot holding		-	0	1	4		UT OF	lot and	1 cold	Physical Facilities water available; adequate pressure		0	0	2
3	3	0	Appr	oved	thawing meth			0	0	1	4	9 (ΟP	Numbir	ng ins	stalled; proper backflow devices waste water properly disposed			0	2
3	-	OUT			eters providet	Food Identificatio	n			-						es: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	i prop	erly labeled; o	original container; req	uired records available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained		0	0	1
_		OUT				tion of Food Conta	mination									lities installed, maintained, and clean		0	0	1
3	-	-			-	imals not present		0	0	2	Ľ	-	-	vaequa	ne ve	ntilation and lighting; designated areas use	a	0	0	1
3	_					d during food prepara	ation, storage & display	0	0	1			UT			Administrative Items				
3	_	-	-		ths; properly	used and stored		0	0	1						nit posted inspection posted		0	0	0
4	-	O TUO		hing f	ruits and veg	etables roper Use of Uten:			0	1			-			Compliance Status Non-Smokers Protection Ad		YES	NO	WT
4	1	2	In-us		nsils; properly	stored			0			7				with TN Non-Smoker Protection Act		X	2	
4	3	0	Sing	e-use	single-servic	d linens; properly store articles; properly st		0	00	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed		00	0	0
4	-				ed properly				0											-
serv	ce es	stablis	shmer	t perm	nit. Items identi	fied as constituting imp	ninent health hazards shall b	e corre	cted i	mmed	iately	or op	eration	ns shall	l ceas	Repeated violation of an identical risk factor m e. You are required to post the food service est	tablishment permit	in a c	consp	icuous
							ous manner. You have the ri 68-14-711, 68-14-715, 68-14-7			c a he	anng i	regard	ing th	rs repo	et by f	Iling a written request with the Commissioner w	ionin ten (10) days	of the	date	of this
`		2	Ľ	جر	AI-	F	01/	14/2	022	2	1	\subset	h	\sim	\geq	Sh-	C)1/1	.4/2	2022
Cier	a na ta sa		Deer	an In	Charao	1			_	Data	CL	anati		Ende		satal Liashth Casalalist				Data

Signature of Person I	n Charge
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Date	

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 629
(100.0-10)	Please call () 4232098110	to sign-up for a class.	nun des

Date Signature of Environmental Health Specialist

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Little Tokyo Express Establishment Number #: 605196256

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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)						
Triple sink	Chlorine	100							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Noodles	Cold Holding	40
Shrimp	Cold Holding	39
White rice	Hot Holding	150
Brown ricw	Hot Holding	155
Raw steak	Cold Holding	40
White rice Walk in	Cooling	80
Noodles walk in	Cold Holding	39
Raw chicken	Cold Holding	39

Total # 5

Repeated # ()

37: Bag of onions on floor. Must be 6" off of the floor

39: Wiping cloths stored on working areas. Must be in sanitizer buckets.

41: Tongs stored in noodles with handle dowm in cooler. Handle must be up to avoid contamination.

45: Rusted shelves in walk in cooler.

54: Uncovered staff drink stored on working table. Staff drinks must have a lid and straw and stored in designated areas.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605196256

Comments/Other Observations

1:

2: (IN): An employee health policy is available.

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:

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

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food obtained from approved source.

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

11: (IN) All food was in good, sound condition at time of inspection.

- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 19: See temps
- 20: See temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: (NA) No food held under time as a public health control.

23:

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: 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.

Establishment Information

Establishment Name: Little Tokyo Express

Establishment Number : 605196256

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Little Tokyo Express

Establishment Number # 605196256

Sources			
Source Type:	Food	Source:	Sysco and Performance
Source Type:		Source:	

Additional Comments