



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

86

Establishment Name **RED FISH - KITCHEN** Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address **9915 HWY 64 (STAGE RD)** ☐ Temporary ☐ Seasonal

City **Arlington** Time in **11:50 AM** AM / PM Time out **12:40 PM** AM / PM

Inspection Date **07/06/2023** Establishment # **605260522** Embargoed **0**

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats **88**

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Supervision															COS	R	WT												
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties												5												
Employee Health															COS	R	WT												
2	IN	OUT	NA	NO	Management and food employee awareness, reporting												5												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion												5												
Good Hygienic Practices															COS	R	WT												
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use												5												
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth												5												
Preventing Contamination by Hands															COS	R	WT												
6	IN	OUT	NA	NO	Hands clean and properly washed												5												
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed												5												
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible												2												
Approved Source															COS	R	WT												
9	IN	OUT	NA	NO	Food obtained from approved source												5												
10	IN	OUT	NA	NO	Food received at proper temperature												5												
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated												5												
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction												5												
Protection from Contamination															COS	R	WT												
13	IN	OUT	NA	NO	Food separated and protected												4												
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized												5												
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served												2												

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods															COS	R	WT												
16	IN	OUT	NA	NO	Proper cooking time and temperatures												5												
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding												5												
Cooling and Holding, Date Marking, and Time as a Public Health Control															COS	R	WT												
18	IN	OUT	NA	NO	Proper cooling time and temperature												5												
19	IN	OUT	NA	NO	Proper hot holding temperatures												5												
20	IN	OUT	NA	NO	Proper cold holding temperatures												5												
21	IN	OUT	NA	NO	Proper date marking and disposition												5												
22	IN	OUT	NA	NO	Time as a public health control: procedures and records												5												
Consumer Advisory															COS	R	WT												
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food												4												
Highly Susceptible Populations															COS	R	WT												
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered												5												
Chemicals															COS	R	WT												
25	IN	OUT	NA	NO	Food additives: approved and properly used												5												
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used												5												
Conformance with Approved Procedures															COS	R	WT												
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan												5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Safe Food and Water										COS	R	WT		
28	OUT	Pasteurized eggs used where required										1		
29	OUT	Water and ice from approved source										2		
30	OUT	Variance obtained for specialized processing methods										1		
Food Temperature Control										COS	R	WT		
31	OUT	Proper cooling methods used; adequate equipment for temperature control										2		
32	OUT	Plant food properly cooked for hot holding										1		
33	OUT	Approved thawing methods used										1		
34	OUT	Thermometers provided and accurate										1		
Food Identification										COS	R	WT		
35	OUT	Food properly labeled; original container; required records available										1		
Prevention of Food Contamination										COS	R	WT		
36	OUT	Insects, rodents, and animals not present										2		
37	OUT	Contamination prevented during food preparation, storage & display										1		
38	OUT	Personal cleanliness										1		
39	OUT	Wiping cloths: properly used and stored										1		
40	OUT	Washing fruits and vegetables										1		
Proper Use of Utensils										COS	R	WT		
41	OUT	In-use utensils; properly stored										1		
42	OUT	Utensils, equipment and linens; properly stored, dried, handled										1		
43	OUT	Single-use/single-service articles; properly stored, used										1		
44	OUT	Gloves used properly										1		

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Utensils and Equipment										COS	R	WT		
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										1		
46	OUT	Warewashing facilities; installed, maintained, used, test strips										1		
47	OUT	Nonfood-contact surfaces clean										1		
Physical Facilities										COS	R	WT		
48	OUT	Hot and cold water available; adequate pressure										2		
49	OUT	Plumbing installed; proper backflow devices										2		
50	OUT	Sewage and waste water properly disposed										2		
51	OUT	Toilet facilities: properly constructed, supplied, cleaned										1		
52	OUT	Garbage/refuse properly disposed; facilities maintained										1		
53	OUT	Physical facilities installed, maintained, and clean										1		
54	OUT	Adequate ventilation and lighting; designated areas used										1		
Administrative Items										COS	R	WT		
55	OUT	Current permit posted										0		
56	OUT	Most recent inspection posted										0		
Non-Smokers Protection Act										COS	R	WT		
57	OUT	Compliance with TN Non-Smoker Protection Act										0		
58	OUT	Tobacco products offered for sale										0		
59	OUT	If tobacco products are sold, NSPA survey completed										0		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge *[Signature]* Date **07/06/2023** Signature of Environmental Health Specialist *[Signature]* Date **07/06/2023**

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

Establishment Number #: 605260522

Smoking observed where smoking is prohibited by the Act.	No
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Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink / dishmachine	QA / Cl		

Description	Temperature (Fahrenheit)
Walk in cooler	40
Walk in freezer	21
Reach in coolers	40
Reach in cooler	35

Description	State of Food	Temperature (Fahrenheit)
Soup	Cold Holding	151
Rice	Hot Holding	155

Observed Violations

Total # 12

Repeated # 0

- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 35: Label all the food containers in kitchen
- 36: Repair the back exit door and screen to protect outer openings , etc
- 37: Place all opened food bags in containers with lids , etc
- 43: Keep the boxes of forks / spoons covered near the front door , keep the to go containers stacked right side down on shelf of cook line , etc
- 45: Replace the cutting boards , too many grooves in them
- 46: Provide test strips for 3 comp,sink and dishmachine
- 47: Clean top area of dishmachine
- 49: Provide an air gap on the cola fountain ice bin in kitchen
- 53: Clean the floors , walls , ceiling , cooking equipment , ventahood and filters , etc ,
- 54: Replace missing light shields in kitchen area.
- 55: Please post food permits

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: RED FISH - KITCHEN

Establishment Number : 605260522

Comments/Other Observations

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***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: RED FISH - KITCHEN

Establishment Number : 605260522

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #: 605260522

Sources

Source Type:	Food	Source:	PFG , Sysco , and Fresh Foods , etc
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Please post new permit , know operation of dishmachine , etc , food temps good , no cool process , etc ,