



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name ChangKham Asian Street Food Fusion Mobile Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 959 Tom Hailey Blvd ☐ Temporary ☐ Seasonal
City La Vergne Time in 03:21 PM AM / PM Time out 03:38 PM AM / PM
Inspection Date 04/19/2024 Establishment # 605305574 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 0

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)						Compliance Status			COS	R	WT
Supervision						Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS	R	WT
1	IN	OUT	NA	NO		16	IN	OUT	NA	NO	
					Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO		17	IN	OUT	NA	NO	
					Management and food employee awareness, reporting						
3	IN	OUT	NA	NO							
					Proper use of restriction and exclusion						
4	IN	OUT	NA	NO		18	IN	OUT	NA	NO	
					Good Hygienic Practices						
5	IN	OUT	NA	NO		19	IN	OUT	NA	NO	
					Proper eating, tasting, drinking, or tobacco use						
					No discharge from eyes, nose, and mouth						
						20	IN	OUT	NA	NO	
					Preventing Contamination by Hands						
6	IN	OUT	NA	NO		21	IN	OUT	NA	NO	
					Hands clean and properly washed						
7	IN	OUT	NA	NO		22	IN	OUT	NA	NO	
					No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
8	IN	OUT	NA	NO							
					Handwashing sinks properly supplied and accessible						
9	IN	OUT	NA	NO		23	IN	OUT	NA	NO	
					Approved Source						
10	IN	OUT	NA	NO							
					Food obtained from approved source						
11	IN	OUT	NA	NO		24	IN	OUT	NA	NO	
					Food received at proper temperature						
12	IN	OUT	NA	NO							
					Food in good condition, safe, and unadulterated						
					Required records available: shell stock tags, parasite destruction						
13	IN	OUT	NA	NO		25	IN	OUT	NA	NO	
					Protection from Contamination						
14	IN	OUT	NA	NO		26	IN	OUT	NA	NO	
					Food separated and protected						
15	IN	OUT	NA	NO							
					Food-contact surfaces: cleaned and sanitized						
					Proper disposition of unsafe food, returned food not re-served						

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)						Compliance Status			COS	R	WT
Safe Food and Water						Utensils and Equipment			COS	R	WT
28	OUT					45	OUT				
					Pasteurized eggs used where required						
29	OUT					46	OUT				
					Water and ice from approved source						
30	OUT					47	OUT				
					Variance obtained for specialized processing methods						
					Food Temperature Control						
31	OUT					48	OUT				
					Proper cooling methods used; adequate equipment for temperature control						
32	OUT					49	OUT				
					Plant food properly cooked for hot holding						
33	OUT					50	OUT				
					Approved thawing methods used						
34	OUT					51	OUT				
					Thermometers provided and accurate						
						52	OUT				
					Food Identification						
35	OUT										
					Food properly labeled; original container; required records available						
					Prevention of Food Contamination						
36	OUT					53	OUT				
					Insects, rodents, and animals not present						
37	OUT					54	OUT				
					Contamination prevented during food preparation, storage & display						
38	OUT										
					Personal cleanliness						
39	OUT					55	OUT				
					Wiping cloths: properly used and stored						
40	OUT					56	OUT				
					Washing fruits and vegetables						
					Proper Use of Utensils						
41	OUT										
					In-use utensils; properly stored						
42	OUT										
					Utensils, equipment and linens; properly stored, dried, handled						
43	OUT										
					Single-use/single-service articles; properly stored, used						
44	OUT										
					Gloves used properly						

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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/19/2024 Signature of Environmental Health Specialist [Signature] Date 04/19/2024

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

Establishment Number #: 605305574

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp not set	Cl		

Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Rice, steam pot	Hot Holding	198
Imitation crab, top cooler, 1hr	Cooling	49
Imitation crab, ric	Cold Holding	39

Observed Violations

Total # 3

Repeated # 0

33:

37:

47:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

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Comments/Other Observations

- 1: (IN): PIC showed Active Managerial Control of food systems in FSE.
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10:
- 11: (IN) All food was in good, sound condition at time of inspection - did not observed any thawed vacuum sealed fish
- 12:
- 13:
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15:
- 16:
- 17:
- 18:
- 19: Only tcs observed hot holding at time of follow up is Rice in steam pots, above 135°f
- 20: One bag of imitation crab observed cold holding at time of follow up - other tcs items either frozen or actively Cooling for 1hr
- 21:
- 22: (NO) Time as a public health control is not being used during the inspection.
- 24:
- 25:
- 26:
- 27:
- 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.

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

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Sources

Source Type:

Source:

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Additional Comments