



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name Formosa Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 5425 Hwy 153 Suite 129 ☐ Temporary ☐ Seasonal

City Hixson Time in 02:10 PM AM / PM Time out 03:10 PM AM / PM

Inspection Date 02/07/2022 Establishment # 605249329 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 97

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 | | Compliance Status | | | | | | | | | | COS | | | R | | WT | | | | | | | | | | | | | | | | | | | | | | | |
| Supervision | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties | | | | | O | O | | | | | 16 | IN | OUT | NA | NO | Proper cooking time and temperatures | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | IN | OUT | NA | NO | Management and food employee awareness, reporting | | | | | O | O | | | | | 17 | IN | OUT | NA | NO | Proper reheating procedures for hot holding | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | IN | OUT | NA | NO | Proper use of restriction and exclusion | | | | | O | O | | | | | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | | | | 18 | IN | OUT | NA | NO | Proper cooling time and temperature | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5 | IN | OUT | NA | NO | Proper eating, tasting, drinking, or tobacco use | | | | | O | O | | | | | 19 | IN | OUT | NA | NO | Proper hot holding temperatures | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | IN | OUT | NA | NO | No discharge from eyes, nose, and mouth | | | | | O | O | | | | | 20 | IN | OUT | NA | NO | Proper cold holding temperatures | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | | | | 21 | IN | OUT | NA | NO | Proper date marking and disposition | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | IN | OUT | NA | NO | Hands clean and properly washed | | | | | O | O | | | | | 22 | IN | OUT | NA | NO | Time as a public health control: procedures and records | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | O | O | | | | | Consumer Advisory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible | | | | | O | O | | | | | 23 | IN | OUT | NA | NO | Consumer advisory provided for raw and undercooked food | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | IN | OUT | NA | NO | Approved Source | | | | | | | | | | | Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | IN | OUT | NA | NO | Food obtained from approved source | | | | | O | O | | | | | 24 | IN | OUT | NA | NO | Pasteurized foods used; prohibited foods not offered | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | IN | OUT | NA | NO | Food received at proper temperature | | | | | O | O | | | | | Chemicals | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated | | | | | O | O | | | | | 25 | IN | OUT | NA | NO | Food additives: approved and properly used | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction | | | | | O | O | | | | | 26 | IN | OUT | NA | NO | Toxic substances properly identified, stored, used | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Protection from Contamination | | | | | | | | | | | | | | | | | | | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | IN | OUT | NA | NO | Food separated and protected | | | | | O | O | | | | | 27 | IN | OUT | NA | NO | Compliance with variance, specialized process, and HACCP plan | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

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 | | Compliance Status | | | | | | | | | | COS | | | R | | WT | | | | | | | | | | | | | | | | | | | | | | | |
| Safe Food and Water | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | Utensils and Equipment | | | | | | | | | | | | | | | | | | | | | | | | | |
| 28 | OUT | Pasteurized eggs used where required | | | | | O | O | | | | | 45 | IN | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 29 | OUT | Water and ice from approved source | | | | | O | O | | | | | 46 | IN | Warewashing facilities, installed, maintained, used, test strips | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 30 | OUT | Variance obtained for specialized processing methods | | | | | O | O | | | | | 47 | IN | Nonfood-contact surfaces clean | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Food Temperature Control | | | | | | | | | | | | | | | | | | | | | | | | | | | | Physical Facilities | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 31 | IN | Proper cooling methods used; adequate equipment for temperature control | | | | | O | O | | | | | 48 | IN | Hot and cold water available; adequate pressure | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 32 | IN | Plant food properly cooked for hot holding | | | | | O | O | | | | | 49 | IN | Plumbing installed; proper backflow devices | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 33 | IN | Approved thawing methods used | | | | | O | O | | | | | 50 | IN | Sewage and waste water properly disposed | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 34 | IN | Thermometers provided and accurate | | | | | O | O | | | | | 51 | IN | Toilet facilities: properly constructed, supplied, cleaned | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Food Identification | | | | | | | | | | | | | | | | | | | | | | | | | | | | Administrative Items | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 35 | IN | Food properly labeled; original container; required records available | | | | | O | O | | | | | 52 | IN | Garbage/refuse properly disposed; facilities maintained | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Prevention of Food Contamination | | | | | | | | | | | | | | | | | | | | | | | | | | | | Compliance Status | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 36 | IN | Insects, rodents, and animals not present | | | | | O | O | | | | | 53 | IN | Physical facilities installed, maintained, and clean | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 37 | IN | Contamination prevented during food preparation, storage & display | | | | | O | O | | | | | 54 | IN | Adequate ventilation and lighting; designated areas used | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 38 | IN | Personal cleanliness | | | | | O | O | | | | | Non-Smokers Protection Act | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 39 | IN | Wiping cloths: properly used and stored | | | | | O | O | | | | | 57 | IN | Compliance with TN Non-Smoker Protection Act | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 40 | IN | Washing fruits and vegetables | | | | | O | O | | | | | 58 | IN | Tobacco products offered for sale | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Proper Use of Utensils | | | | | | | | | | | | | | | | | | | | | | | | | | | | Compliance Status | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 41 | IN | In-use utensils; properly stored | | | | | O | O | | | | | 59 | IN | If tobacco products are sold, NSPA survey completed | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 42 | IN | Utensils, equipment and linens; properly stored, dried, handled | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 43 | IN | Single-use/single-service articles; properly stored, used | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 44 | IN | Gloves used properly | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

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 02/07/2022 Signature of Environmental Health Specialist [Signature] Date 02/07/2022

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

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



| | |
|----------------------------------|-----------|
| Establishment Information | |
| Establishment Name: | Formosa |
| Establishment Number #: | 605249329 |

| | |
|---|--|
| 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) |
| Dish machine | Chlorine | 100 | |
| Sani bucket | Chlorine | 100 | |

| | |
|------------------------------|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| | |

| | | |
|-------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Hot and sour soup | Hot Holding | 176 |
| Chicken | Cooking | 167 |
| Raw beef | Cold Holding | 39 |
| Raw chx | Cold Holding | 41 |
| Raw chx | Cold Holding | 39 |
| Eggroll | Cold Holding | 41 |
| Rice | Hot Holding | 145 |
| Rice | Hot Holding | 136 |
| Noodles | Cold Holding | 40 |
| Wonton | Cold Holding | 39 |

Observed Violations

Total # 7

Repeated # 0

31: Rice stored out well. Cut cabbage and sprouts being held out of cooler. All items in temp but not being held appropriately for long term food storage.

37: Uncovered food containers on line and in walkin. Produce stored on floor.

39: Dirty wiping cloths on prep tables.

45: Cracked gaskets multiple locations.

47: Dirty gaskets and cooler doors.

53: Wall behind dish machine in poor repair.

54: Employee drinks stored over food on line. Build up in hood.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Formosa

Establishment Number : 605249329

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Hands washed
- 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: Approved
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) 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: Egg rolls cooling in adequate time period.
- 19: See food temps
- 20: See food 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

***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: Formosa

Establishment Number : 605249329

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Formosa

Establishment Number #: 605249329

Sources

Source Type: Water

Source: Hud

Source Type: Food

Source: Sysco

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments