

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



Establishment Information

Establishment Name: Oishii Asian Restaurant

Establishment Number #: 605243891

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)
Auto-Chlor	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Maxx Cold ric	56
Atosa ric	36
Everest rif	0
Everest ric	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced raw chicken	Cold Holding	38
Sliced beef raw	Cold Holding	37
Tofu	Cold Holding	36
White rice	Hot Holding	159
Fried rice	Hot Holding	139
Shrimp Raw	Cold Holding	42
Sweet and sour chicken	Cold Holding	49
Dumplings	Cold Holding	49
Crispy chicken	Cold Holding	48
Hibachi chicken	Cooking	166
Teriyaki salmon	Cooking	159
Salmon	Cold Holding	41
Spicy tuna	Cold Holding	40

Observed Violations

Total # 8

Repeated # 0

- 20: Maxx Cold ric across from fryer not in temp. Food stored in side temped at 48°-49°. Moved from cooler and placed in other coolers. Repair person called.
- 26: Medicine stored on shelf over ric with other food items, spray bottle not labeled stored at 3 comp sink, and air freshener stored with plates and bowls
- 34: No thermometer in chest freezer
- 35: Large gray container not labeled. Smaller plastic containers not labeled with what is inside.
- 37: Employee drink stored on ric beside vegetables
- 39: Wiping cloth left out on cutting board in sushi area.
- 41: Knives stored stuck down between ric and prep table
- 45: Severely grooved cutting boards through out kitchen

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employee washed hands before putting on gloves to make sushi
- 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: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooling during inspection
- 19: 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: Sushi rice held in tilt. Timed out on container.
- 23: Statement on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

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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:	Water
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Source: City

Source Type:	Food
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Source: Empire distributors of TN, True

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments