### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 1144 ·                     |  |                         |          |  |   |   |                      |         |        |                                |                            |                      |              |  |          |  |            |        |        |
|----------------------------|--|-------------------------|----------|--|---|---|----------------------|---------|--------|--------------------------------|----------------------------|----------------------|--------------|--|----------|--|------------|--------|--------|
| Establishment Name         |  |                         |          | SAKE VS TEKILA   |   |   |                      |         |        | Type of Establishment O Mobile |                            |                      |              |  |          |  |            |        |        |
| Add                        | ress   |                         |          |  | 8507 HWY                                | ′ 51 N,SUITE 11                                     | 2                    |         |        |                                |                            | 1.24                 | 010          | .500.01  | SHIIN    | O Temporary O Seasonal   |            |        |        |
| City                       |  |                         |          |  | Millington                              |   | Time in              | 12      | 2:1    | 5 F                            | M                          | AJ                   | /P           | A Th   | me or    | ut 01:45: PM AM / PM   |            |        |        |
|                            | ertic  | n Da                    | te       |  | 06/29/20                                | 23 Establishment #                                  |                      |         |        |                                |                            | _                    | d 0          |  |          |  |            |        |        |
|                            |  |                         | spect    |  | Routine                                 | O Follow-up   | O Complaint          |         |        | -<br>O Pr                      |                            |                      | -            |  | Cor      | nsultation/Other   |            |        |        |
|                            |  | egon                    |          |  | 01                                      | 302   | 03                   |         |        | 04                             |                            | wy                   |              |  |          | up Required 🛍 Yes O No Number of   | Caste      | 15     | 0      |
| PUSA                       | Cat  | -                       |          |  | -                                       | 0-0-  | <b>.</b>             | beha    |        |                                | et c                       | omm                  | only         |  |          | to the Centers for Disease Control and Preve   |            |        |        |
|                            |  |                         |          | as c   | ontributing fa                          |   |                      | _       |        | _                              |                            |                      | _            | _  |          | control measures to prevent illness or injury.   | _          |        |        |
|                            |  | (11                     | uric de  | elgnet   | ed compliance st                        |   |                      |         |        |                                |                            |                      |              |  |          | INTERVENTIONS<br>such Hom as applicable. Deduct points for category or subce               | legory.    | )      |        |
| IN                         | in c   | ompii                   | ance     |  |   | ance NA=not applicable                              | NO=not observe       |         | _      |                                | S=co                       | rrecte               | d on-si      | ite duri   | ng ins   | spection R=repeat (violation of the same code provi  |            |        |        |
|                            | IN   | оит                     | NA       | NO   | Col                                     | Supervision   |                      | cos     | R      | WT                             |                            |                      |              |  |          | Compliance Status<br>Cooking and Reheating of Time/Temperature                             | COS        | R      | WT     |
| -                          |  | 0                       |          |  | Person in charge                        | present, demonstrates kr                            | owledge, and         | 0       | 0      | 5                              |                            | IN                   | OUT          | NA   | NO       | Control For Safety (TCS) Foods   |            |        |        |
| '                          |  |                         | NA       | NO   | performs duties                         | Employee Health                                     |                      | -       | 0      | 0                              |                            | <u>漢</u> 0           | 00           | 0  |          | Proper cooking time and temperatures<br>Proper reheating procedures for hot holding        | 8          | 00     | 5      |
|                            | X  | 0                       |          |  |   | d food employee awarenes                            | ss; reporting        |         | 0      | 5                              | <u> </u>                   | IN                   | оит          |  | NO       | Cooling and Holding, Date Marking, and Time as   | _          |        |        |
| 3                          | 8  | 0                       | NA       | NO   |   | striction and exclusion<br>ood Hygienic Practice    |                      | 0       | 0      | Ť                              | 48                         | 0                    |              |  |          | a Public Health Control  |            |        |        |
|                            | X  | 0                       | NA       | 0  | Proper eating, ta                       | sting, drinking, or tobacco                         |                      |         | 0      | 5                              | 19                         | X                    | 0            |  |          | Proper cooling time and temperature<br>Proper hot holding temperatures                     | 00         | 0      |        |
| 5                          |  |                         | NA       |  |   | m eyes, nose, and mouth<br>ting Contamination by    | Handa                | 0       | 0      | <u> </u>                       | 20                         | 100                  | 8            | 8  | 0        | Proper cold holding temperatures<br>Proper date marking and disposition                    | 8          | 00     | 5      |
| 6                          | X  | 0                       |          |  | Hands clean and                         | properly washed                                     |                      | 0       | 0      |                                | 22                         |                      | 8            | ō  |          | Time as a public health control: procedures and records                                    | ō          | ō      |        |
| 7                          | 鬣  | 0                       | 0        | 0  | No bare hand co<br>alternate proced     | ntact with ready-to-eat foo<br>ures followed        | ds or approved       | 0       | 0      | 5                              |                            | -                    |              | NA   | -        | Consumer Advisory  | -          |        |        |
| 8                          | X<br>IN  | 0<br>001                | NA       | NO   | Handwashing sir                         | Approved Source                                     | accessible           | 0       | 0      | 2                              | 23                         | 0                    | 鼠            | 0  |          | Consumer advisory provided for raw and undercooked<br>food                                 | 0          | 0      | 4      |
| 9                          | 黨  | 0                       |          |  |   | om approved source                                  |                      |         | 0      |                                |                            | IN                   | OUT          | NA   | NO       |  |            |        |        |
| 10<br>11                   | <u>0</u><br>定  | 0                       | 0        | ×  |   | t proper temperature<br>ndition, safe, and unadulte | rated                | 8       | 0      | 5                              | 24                         | 2                    | 0            | 0  |          | Pasteurized foods used; prohibited foods not offered                                       | 0          | 0      | 5      |
| _                          | 0  | 0                       | ×        | 0  | Required record<br>destruction          | s available: shell stock tag                        | s, parasite          | 0       | 0      |                                |                            | IN                   | OUT          | NA   | NO       | Chemicals  | $\square$  |        |        |
|                            |  |                         | NA       | NO   | Prot                                    | ection from Contamina                               | tion                 |         |        |                                | 25                         | 0                    | 0            | X  |          | Food additives: approved and properly used   | 0          | 0      | 5      |
| 13                         | 夏夏   | 00                      | 8        |  | Food separated<br>Food-contact su       | and protected<br>faces: cleaned and sanitiz         | ed                   | 8       | 0      | 4                              | 26                         | 彩<br>IN              | O<br>TUO     | NA   | NO       | Toxic substances properly identified, stored, used<br>Conformance with Approved Procedures | 0          | 0      |        |
|                            | X  | _                       | -        |  | Proper dispositio                       | n of unsafe food, returned                          |                      | 0       | 0      | 2                              | 27                         | -                    | 0            | 8  |          | Compliance with variance, specialized process, and<br>HACCP plan                           | 0          | 0      | 5      |
|                            |  |                         |          |  | served                                  |   |                      |         |        |                                |                            |                      |              |  |          | HWCCP pan  |            |        |        |
|                            |  |                         |          | Goo  | d Retail Pract                          | ices are preventive n                               | easures to co        | ntro    | l the  | intr                           | oduc                       | tion                 | of p         | atho   | gens     | s, chemicals, and physical objects into foods.   |            |        |        |
|                            |  |                         |          | -011   | F=not in compliance                     |   | COS=corre            | GOO     |        |                                |                            |                      |              | 3  |          | R-repeat (violation of the same code provision)  |            |        |        |
|                            |  |                         | _        |  | Con                                     | npliance Status                                     | 000 0010             | COS     |        |                                | Ē                          |                      |              |  |          | Compliance Status  | COS        | R      | WT     |
| 2                          | _  | OUT                     |          | eurize   | d eggs used whe                         | re required   |                      | 0       | 0      | 1                              | 4                          | _                    | UT<br>K      | ood ar   | nd no    | Utensils and Equipment<br>profood-contact surfaces cleanable, properly designed,           |            |        |        |
| 2                          | _  | 0                       | Wate     | r and  | ice from approve                        |   |                      | 0       | 0      | 2                              | Lª                         | > /                  | × 0          | onstru   | cted,    | and used   | 0          | 0      | 1      |
| 3                          | -  | OUT                     | vane     | nice c   |   | emperature Control                                  | ,                    |         |        | <u> </u>                       | 4                          | -                    | _            |  |          | g facilities, installed, maintained, used, test strips                                     | 0          | 0      | 1      |
| 3                          | 1  | 83                      | Prop     |  | oling methods use                       | ed; adequate equipment fo                           | r temperature        | 0       | 0      | 2                              | 4                          | _                    | N D<br>UT    | onfoo  | d-cor    | ntact surfaces clean Physical Facilities   | 0          | 0      | 1      |
| 3                          | 2  | 0                       |          |  | properly cooked                         | for hot holding                                     |                      | 0       |        | 1                              | 4                          | 8 (                  | O H          |  |          | d water available; adequate pressure   | 0          |        | 2      |
| 3                          | _  |                         | <u> </u> |  | thawing methods<br>iters provided an    |   |                      | 0       | 0      | 1                              | 4                          | _                    |              |  |          | stalled; proper backflow devices   | 00         | 0      | 2      |
|                            | -  | OUT                     | THE      |  |   | od Identification                                   |                      | Ŭ       |        |                                | 5                          |                      | -            |  |          | es: properly constructed, supplied, cleaned  | ŏ          | ŏ      | 1      |
| 3                          | 5  | ×                       | Food     | l prop   | erly labeled; origi                     | nal container; required rec                         | ords available       | 0       | 0      | 1                              | 5                          | 2                    | <b>o</b>   G | arbag  | e/refi   | use properly disposed; facilities maintained   | 0          | 0      | 1      |
|                            |  | OUT                     |          |  | Prevention                              | of Food Contaminatio                                | n                    |         |        |                                | -                          | _                    | -            |  |          | ilties installed, maintained, and clean  | 0          | 0      | 1      |
| 3                          | 6  | 0                       | Insec    | ts, ro   | dents, and anima                        | ls not present                                      |                      | 0       | 0      | 2                              | 5                          | 4 (                  | 0 A          | dequa  | de ve    | entilation and lighting; designated areas used   | 0          | 0      | 1      |
| 3                          | 37 O Contamination prevented during food preparation, storage & display  |                         |          | 0  | 0                                       | 1   |                      | 0       | υτ     |                                |                            | Administrative items |              |  |          |  |            |        |        |
| 3                          | _  | XX Personal cleanliness |          | 0  | 0                                       | 1   | 5                    |         |        |                                |                            | nit posted           | 0            | 0  | 0        |  |            |        |        |
| 3                          | _  |                         |          | Wiping cloths; properly used and stored<br>Washing fruits and vegetables |   | 8   | 00                   | 1       | P      | 6 (                            | <u>0</u> [M                | iost re              | cent         | Compliance Status  |          | O<br>NO  | WT         |        |        |
| OUT Proper Use of Utensils |  |                         |          |  |   |   |                      |         |        |                                | Non-Smokers Protection Act |                      |              |  |          |  |            |        |        |
| 4                          | _  | _                       |          |  | nsils; properly sto<br>guipment and lin | red<br>ens; properly stored, dried,                 | handled              |         | 0      |                                | 5                          |                      |              |  |          | with TN Non-Smoker Protection Act<br>ducts offered for sale                                | No.        | 읭      | 0      |
| - 4                        | _  | 0                       | Sing     | e-use  |   | ticles; properly stored, use                        |                      | 0       | 8      | 1                              | 5                          |                      |              |  |          | roducts are sold, NSPA survey completed  | ō          |        |        |
|                            |  |                         |          |  |   | items within ten 465 dates -                        | av republike surress |         |        |                                | a second or                |                      | b.T.s.       | the second s | arrest a | Repeated violation of an identical risk factor may result in rev                           | -          | of un- | a los  |
| serv                       | ce er  | tablis                  | shmer    | t perm   | sit. Items identified                   | as constituting imminent her                        | ith hazards shall be | e corre | cted i | mmed                           | ately                      | or ope               | ration       | s shall  | ceas     | e. You are required to post the food service establishment perm                            | nit in a c | onsp   | icuous |
| repo                       | 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. Test section 768-76-700, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329. |                         |          |  |   |   |                      |         |        |                                |                            |                      |              |  |          |  |            |        |        |
|                            | ٩  | R                       | H        | لكحر   |   |   | 06/2                 | 29/2    | 023    | 3                              |                            | F                    |              | ١  |          | Inn  | 06/2       | 29/2   | 2023   |
| Sigr                       | natu   | re of                   | Pers     | on In  | Charge                                  |   |                      |         | -      | Date                           | Si                         | gnatu                | re of        | Envir  | onme     | ental Health Specialist  |            |        | Date   |
| -                          |  |                         |          |  |   | *** Additional food safety                          | information can      | be fo   | und    | on ou                          | r wet                      | osite.               | http:        | ://tn.o  | jov/h    | nealth/article/eh-foodservice  |            |        |        |
| pu.                        | 267  | Rev                     | R-15)    |  |   | ,   |                      |         |        |                                |                            |                      |              |  |          | unty health department.  |            |        | N 629  |

| +2267 (Rev. 6-15) | Free food safety training clas | t. ev        |                         |       |
|-------------------|--------------------------------|--------------|-------------------------|-------|
| +2267 (Rev. 6-15) | Please call (                  | ) 9012229200 | to sign-up for a class. | , All |
|                   |                                |              |                         |       |

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



# Establishment Information Establishment Name: SAKE VS TEKILA Establishment Number #: 605249121

| 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<br>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.  |  |
| 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.  |  |
| Smoking observed where smoking is prohibited by the Act.  |  |

| Warewashing Info  |                      |     |                          |  |  |  |  |  |
|---|----------------------|-----|--------------------------|--|--|--|--|--|
| Machine Name  | Sanitizer Type       | PPM | Temperature (Fahrenhelt) |  |  |  |  |  |
| Three compartment sink<br>Cleaner Solution dish machine | Chlorine<br>Chlorine | 100 |                          |  |  |  |  |  |

| Equipment Temperature |                          |  |
|-----------------------|--------------------------|--|
| Description           | Temperature (Fahrenheit) |  |
| Sushi cooler #1       | 40                       |  |
| Sushi cooler          | 28                       |  |
| Sushi prep freezer    | 20                       |  |
| Sushi cooler          | 40                       |  |

| Food Temperature | I Temperature |                          |  |
|------------------|---------------|--------------------------|--|
| Description      | State of Food | Temperature (Fahrenheit) |  |
| Crab stick       | Cold Holding  | 42                       |  |
| Fish eggs        | Cold Holding  | 41                       |  |
| eel              | Cold Holding  | 41                       |  |
| Tuna             | Cold Holding  | 36                       |  |
| Salmon           | Cold Holding  | 36                       |  |
| Sushi rice       | Hot Holding   | 135                      |  |
| Ice berg lettuce | Cold Holding  | 36                       |  |
| Chicken broth    | Hot Holding   | 180                      |  |
| Shredded lettuce | Cold Holding  | 41                       |  |
| Guacamole        | Cold Holding  | 39                       |  |
| Diced tomatoes   | Cold Holding  | 39                       |  |
|                  |               |                          |  |
|                  |               |                          |  |
|                  |               |                          |  |
|                  |               |                          |  |

#### Observed Violations

Total # 6

Repeated # ()

22: Must provide written procedure for sushi rice

23: Must provide consumer advisory with disclosure and reminder

31: Xiltek cooler #2 not cooling properly , temperature holding at 50\*

35: Need to label all food containers in coolers

38: Employee not wearing proper hair while prepping food

45: Cutting board excessively worn on salad prep cooler

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



#### Establishment Information

Establishment Name: SAKE VS TEKILA Establishment Number : 605249121

Comments/Other Observations

| See page at the end of this document for any violations that could |  |
|--|--|

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: SAKE VS TEKILA

Establishment Number : 605249121

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: SAKE VS TEKILA

Establishment Number #: 605249121

| Sources      |      |         |                        |
|--------------|------|---------|------------------------|
| Source Type: | Food | Source: | US Food, GFS , Tolteca |
| Source Type: |      | Source: |                        |
|              |      |         |                        |

### Additional Comments

Left safe donation pamphlet with manager on duty No cooling down of foods being done at the establishment .

Follow up will done with 10 days, establishment must provide written procedure for sushi rice and consumer advisory on menu. Fact sheets were given for sushi safety and time as a public health control.

rosysuperlinda@gmail.com