# TENNESSEE DEPARTMENT OF HEALTH

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No.						FOOD SER	VICE ESTA	BL	ISH	IME	IN1	r IN	ISF	PEC	TI	ON REPORT	SCO	RE		
A.		1474 ·	and a																7	
Noodles Asian Bistro							-				O Fermer's Market Food Unit O Mobile	h		7						
	iress				2936 Kirby	Whitten Rd.					_	Тур	e of E	Establ	shme	O Temporary O Seasonal				
City					Bartlett		Time in	12	2:2	5 P	M	41	/ PI	и та	ma ni	ut 02:25: PM _ АМ / РМ				
					07/28/20	23 Establishment						_	<u>d</u> 0		1110 01	<u> </u>				
		on Da			WRoutine				_	_			₫ Ŭ							
			spec	tion	_	O Follow-up	O Complaint			O Pre	siimin	ary				nsultation/Other			10	0
Risi	k Cat	tegor,		Fact	O1	paration practices	O3 s and employee	behr		04	st ci	mm	only			up Required X Yes O No Nu I to the Centers for Disease Control and	mber of Se		19	0
																control measures to prevent illness or i				
		(11	urik de	algna	ted compliance stat											INTERVENTIONS ach item as applicable. Deduct points for category	or subcates	perys.)		
IN	⊧in c	ompii	ance		OUT=not in complia		NO=not observe		_		\$=cor	recte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same of			_	
	IN	олт	NA	NO	Com	Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temper		cos	R	WT
	0	2	-		Person in charge	present, demonstrates	knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods				
-			NA	NO	performs duties	Employee Health		-		0		o	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	8	5
	X	0				food employee awaren	ness; reporting	_	0	5		IN	оит		NO	Cooling and Holding, Date Marking, and 1		_	- 1	
3	2	0		10	,	triction and exclusion		0	0	Ť	4					a Public Health Control		_	_	
4	X	0	NA			ting, drinking, or tobacc			0			õ	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5		0	NA	O NO		n eyes, nose, and mout ting Contamination		0	0	<u> </u>		00	Š	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	黛	0	1.01		Hands clean and	properly washed		0	0		22		0	×		Time as a public health control: procedures and i		ō	0	
7	黨	0	0	0	No bare hand con alternate procedu	itact with ready-to-eat for res followed	oods or approved	0	0	°		IN	OUT		NO	, , , , , , , , , , , , , , , , , , , ,		-	-	
8	N IN	0	NA	NO	Handwashing sin	ks properly supplied an Approved Source	d accessible	0	0	2	23	0	0	蒿		Consumer advisory provided for raw and underco food	ooked	0	0	4
	嵩	0				m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations				
10 11	×	0	0	28	Food received at Food in good con	proper temperature dition, safe, and unadul	Iterated	8	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offe	red	0	이	5
12	_	0	×	0	Required records destruction	available: shell stock to	ags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
	IN	OUT	NA	NO	Prote	ction from Contami	nation				25	0	0	X		Food additives: approved and properly used	_	8	읽	5
		*			Food separated a Food-contact surf	aces: cleaned and san	tized	1ŏ	ð	5	20	IN	OUT	NA	NO	Toxic substances properly identified, stored, use Conformance with Approved Procedu		-	-	
15	2	0			Proper disposition served	of unsafe food, returned	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, a HACCP plan	and	0	0	5
				-							_		_							
				Goo	d Retail Practi	ces are preventive	measures to co						-		geni	, chemicals, and physical objects into f	oods.			
				00	T=not in compliance		COS=corre			au All during			ICE	5		R-repeat (violation of the same code p	rovision)			
	_	OUT		_		pliance Status Food and Water		COS	R	WT		10	UT	_	_	Compliance Status Utensils and Equipment		cos	R	WT
	8	0			ed eggs used when	e required		0	0	1	4	_	n F			nfood-contact surfaces cleanable, properly design	ned,	0	0	1
	29 10					lized processing metho	ds	8	0	2	4	+	0			and used g facilities, installed, maintained, used, test strips		0	0	1
		OUT	_			emperature Control	for temperature				4		_			gracilities, installed, maintailled, used, liest salps ntact surfaces clean		0	0	1
3	И	×	cont	rol		d; adequate equipment	ior temperature	0	0	2		0	UT		3.001	Physical Facilities				
_	2 3				properly cocked for thawing methods (			8	8	1	4	_				I water available; adequate pressure stalled; proper backflow devices		8	응	2
	14	0	Ther		eters provided and	accurate		ō	ō	1	5	0 0	o s	ewag	e and	waste water properly disposed		0	0	2
-	_	OUT	_			d identification					5	_				es: properly constructed, supplied, cleaned		_	0	1
3	5	ᇖ	Food	1 prop		al container; required re of Food Contaminat		0	0	1	5	1.	~		·	use properly disposed; facilities maintained		0	2	1
3	6	-	Inse	cts ro	dents, and animal		36n	0	0	2	5		_			itties installed, maintained, and clean Intilation and lighting; designated areas used		0	0	1
⊢	17	-				ring food preparation, s	tomas 8 direlau	0	0	1	F	+ -	UT			Administrative items	_	-	-	
	8				cleanliness	ning tood preparation, s	korage & display	0	0		-				nore			~		
_	i9	-	-		ths; properly used	and stored		0	0	1	5				-	nit posted inspection posted		0	0	0
4	0	0 OUT	_	hing f	ruits and vegetable	s Tuse of Utensils		0	0	1			_			Compliance Status Non-Smokers Protection Act		YES	NO	WT
		12	In-us		nsils; properly stor	ed			0		5					with TN Non-Smoker Protection Act		X		
	2					ns; properly stored, drie icles; properly stored, u		8	0	1	5	5				ducts offered for sale oducts are sold, NSPA survey completed		00		0
					ed properly				ŏ										- 1	
																Repeated violation of an identical risk factor may res. e. You are required to post the food service established				
man	ner a	nd po	st the	most	recent inspection rep		nner. You have the rig	pht to r	eques							fling a written request with the Commissioner within te				
			-		7		07/2			<b>,</b>		ſ	7		$\leq$	A. II.	0	0 17	017	023
Sie	nativ	te of	Per	ion In	Charge		0//2	2012		Date	Siz	matu	Ĵ	Envir	Ľ	WHA	0	112	υΖ	Date
	au	~ 10		set E E E						-4100	- 04	p ratu		-11410	Set 11 11 11	anna i rearch apavariana.				~ 400

 Additional feed eathly information and he found on our unheits	

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

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 629
(19220) (1007. 0-10)	Please call (	) 9012229200	to sign-up for a class.	101020

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



## Establishment Information

Establishment Name: Noodles Asian Bistro Establishment Number #: 605227680

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 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.	
moke 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)						
Commercial dish washer	Chlorine	100							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	41				
Coldholding table	46				

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Hot and sour soup	Hot Holding	171
Cooked Beef At cold holding table	Cold Holding	46
Raw shrimp	Cold Holding	43
Raw chicken	Cold Holding	43
Battered chicken	Cooling	113
Cooked chicken At cold holding table	Cold Holding	46

#### Observed Violations

Total # 18 Repeated # ()

1: Person in charge does not demonstrate knowledge.

13: Container of Raw chicken stored over carrots and raw beef.

14: Ice machine had pink slime. Please wash, rinse and sanitize.

19: Egg rolls sitting in basket at fryers temperature is 113 degrees Fahrenheit.

Food has to maintain a hot holding temperature of 135 degrees or above.

20: Cold holding table temperature is 46 degrees Fahrenheit. The proper cold holding temperature is 41 degrees or below. Please repair.

20: Containers of Cooked chicken was sitting on counter when i first walked in kitchen. Chicken temperature was 50 degrees. P. I. C. Stated food only been sitting on counter for 30 minutes

21: Chicken and beef that was cooked on yesterday does not have a date mark. Chopped veggies that was prepared yesterday (bell pepers and lettuce )did not have a date marked.

26: Spray bottle with chemical was not labeled. Please label all chemicals 31: Chicken is cooling down but ,establishment does not have a food thermometer with probe to take the temperature of chicken. P.i.c. Stated they

been cooling down chick for 30 minutes

35: Container of flor is labeled rice and the other container of flour is not labeled.

37: Uncovered containers of food in walk in and prep cooler. (Broccoli,

41: Scoop for Rice is sitting on t of bin uncovered. Please keep scoops covered.

- 47: Grease build up at fryers and grill.
- 52: Dumpster lid is open. Please keep close
- 53: Grease build up on wall, floor and ceiling.

54: Some Filters are missing under ventilation hood. The other filters have lots of grease bild up. Please clean under ventilation hood

55: Current Permit is not posted.

56: Moste recent inspection is not posted. Inspection from 2018 is posted.

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#### Establishment Information

Establishment Name: Noodles Asian Bistro Establishment Number : 605227680

Comments/Other Observations	
:	

\*\*\*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: Noodles Asian Bistro

Establishment Number : 605227680

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Noodles Asian Bistro

Establishment Number # 605227680

Sources			
Source Type:	Food	Source:	Fresh Food wholesale
Source Type:		Source:	

#### Additional Comments

Please pay for permit by Monday July 31,2023.

This kitchen is needs a deep cleaning. There is grease buildup on the wall,floor and ceiling.

Food has to be hot held or cold held. Food can not sit out on counter unless it is cooling down before refrigerating.

The Cooling process starts When food reaches 135 degrees. Food can not be put in refrigerator if food is higher that 135 degrees Fahrenheit. Establishment has two hours to get food from 135 to 70 degrees. Then they have four hours to get food from 70-41 degrees. If any step is not done within the time frame food must be reheated to 165 degrees Fahrenheit. Establishment will then start the cooling process over.

Food that has been cooked and held the next day must be date marked. In 7 days food must be discarded. Day one starts the day food has been cooked. This same rule is for chopped veggies. They must be date marked.