



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

67

Establishment Name Noodles Asian Bistro Type of Establishment ☒ Permanent ☐ Mobile
 Address 2936 Kirby Whitten Rd. ☐ Temporary ☐ Seasonal
 City Bartlett Time in 12:25 PM AM / PM Time out 02:25 PM AM / PM
 Inspection Date 07/28/2023 Establishment # 605227680 Embargoed 000
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 190

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																								
IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties																									
1	<input type="radio"/>	<input checked="" type="radio"/>								<input type="radio"/>	<input type="radio"/>	5																	
					Employee Health																								
IN	OUT	NA	NO	Management and food employee awareness, reporting					<input type="radio"/>					<input type="radio"/>															
2	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>					<input type="radio"/>														
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>					<input type="radio"/>														
5										<input type="radio"/>					<input type="radio"/>														
					Good Hygienic Practices																								
IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>					<input type="radio"/>															
4	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>					<input type="radio"/>														
5	<input checked="" type="radio"/>	<input type="radio"/>			No discharge from eyes, nose, and mouth					<input type="radio"/>					<input type="radio"/>														
					Preventing Contamination by Hands																								
IN	OUT	NA	NO	Hands clean and properly washed					<input type="radio"/>					<input type="radio"/>															
6	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>					<input type="radio"/>														
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>					<input type="radio"/>														
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>					<input type="radio"/>														
2										<input type="radio"/>					<input type="radio"/>														
					Approved Source																								
IN	OUT	NA	NO	Food obtained from approved source					<input type="radio"/>					<input type="radio"/>															
9	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>					<input type="radio"/>														
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>					<input type="radio"/>														
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>					<input type="radio"/>														
5										<input type="radio"/>					<input type="radio"/>														
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>					<input type="radio"/>														
					Protection from Contamination																								
IN	OUT	NA	NO	Food separated and protected					<input type="radio"/>					<input type="radio"/>															
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							<input type="radio"/>					<input type="radio"/>														
4										<input type="radio"/>					<input type="radio"/>														
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>					<input type="radio"/>														
5										<input type="radio"/>					<input type="radio"/>														
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>					<input type="radio"/>														
2										<input type="radio"/>					<input type="radio"/>														

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
IN	OUT	NA	NO	Proper cooking time and temperatures					<input type="radio"/>					<input type="radio"/>										
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>					<input type="radio"/>									
5										<input type="radio"/>					<input type="radio"/>									
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>					<input type="radio"/>									
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
IN	OUT	NA	NO	Proper cooling time and temperature					<input type="radio"/>					<input type="radio"/>										
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>					<input type="radio"/>									
19	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>					<input type="radio"/>									
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>					<input type="radio"/>									
5										<input type="radio"/>					<input type="radio"/>									
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>					<input type="radio"/>									
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>					<input type="radio"/>									
					Consumer Advisory																			
IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					<input type="radio"/>					<input type="radio"/>										
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>							<input type="radio"/>					<input type="radio"/>									
4										<input type="radio"/>					<input type="radio"/>									
					Highly Susceptible Populations																			
IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					<input type="radio"/>					<input type="radio"/>										
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>							<input type="radio"/>					<input type="radio"/>									
5										<input type="radio"/>					<input type="radio"/>									
					Chemicals																			
IN	OUT	NA	NO	Food additives: approved and properly used					<input type="radio"/>					<input type="radio"/>										
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>							<input type="radio"/>					<input type="radio"/>									
26	<input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>					<input type="radio"/>									
5										<input type="radio"/>					<input type="radio"/>									
					Conformance with Approved Procedures																			
IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>					<input type="radio"/>										
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>							<input type="radio"/>					<input type="radio"/>									
5										<input type="radio"/>					<input type="radio"/>									

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



Establishment Information

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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 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)
Commercial dish washer	Chlorine	100	

Equipment Temperature

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

Food Temperature

Description	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 # 0

- 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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Comments/Other Observations

2:
3:
4:
5:
6:
7:
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***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

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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:	Food	Source:	Fresh Food wholesale
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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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.