#### TENNESSEE DEPARTMENT OF HEALTH TARI IQUMENT INCRECTION DEPORT ----

AND A			D		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE						
Establishment Name			Nar		Little Tokyo Express									9						
			c rean		4E16 Hiveon Diko															
Address					o remporary o seasonar															
City																				
Insp	ectio	n Da	te		08/02/2021 Establishment # 605196256 Embargoed 0															
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other				
Risk	Cat	egon			01	<b>3</b> 22	<b>O</b> 3			<b>O</b> 4						up Required 🛛 Yes 🕱 No	Number of S	eats	68	
		ĸ														I to the Centers for Disease Conts control measures to prevent illne		tion		
																INTERVENTIONS				
IN	in co	(CD omplij				nce NA=not applicable	NO=not observe		Reinh							ach Item as applicable. Deduct points for o pection Recepent (violation of the				
		of tighting				pliance Status	10-10.000011	cos	R		Ĩ					Compliance Status			R	WT
Ц	-	OUT	NA	NO	Dessee is shored a	Supervision	maudadaa aad					IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) I				
	邕	0			performs duties	present, demonstrates i	knowledge, and	0	0	5		23	0	0		Proper cooking time and temperatures		0	8	5
			NA	NO	Management and	Employee Health food employee awarene	ess; reporting	0	0		17	0	0			Proper reheating procedures for hot hold Ceeling and Holding, Date Marking		0	0	-
3	×	0			Proper use of restr	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contro				
	_		NA			od Hygionic Practice ting, drinking, or tobacci		0	0	_		0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures		0		
5	1	0		0	No discharge from	eyes, nose, and mouth	1	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	IN P	001	NA	and the second second	Prevent Hands clean and p	ing Contamination b properly washed	y Hands	0	0	-		*		_		Proper date marking and disposition			0	
_	×	0	0			tact with ready-to-eat fo	ods or approved	0	0	5	22	O	O TUO	NA	-	Time as a public health control: procedur Consumer Advisory	es and records	0	0	
8	×	0				s properly supplied and	accessible	0	0	2	23	_	0	0	no	Consumer advisory provided for raw and	undercooked	0	0	4
	IN <u> に</u>		NA	_	Food obtained from	Approved Source m approved source		0	0	-		IN	OUT	NA	NO	food Highly Susceptible Popula	tions	-	_	
10 11	0	8	0	×	Food received at p	proper temperature	aratad	0	00	5	24	0	0	88		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_	ŏ	×	0	Required records available: shell stock tags, parasite O O IIN OUT NA NO Chemicals															
H			NA	NO		ction from Contamin	ation				25	0	0	X		Food additives: approved and properly ut			0	5
13	2	8	응		Food separated an Food-contact surfa	nd protected aces: cleaned and sanit	ized		0		26	<u>S</u> IN	O	NA	NO	Toxic substances properly identified, stor Conformance with Approved P		0	0	
	_	0			Proper disposition	of unsafe food, returne		0	0	2	27	_	0	8		Compliance with variance, specialized pr HACCP plan		0	0	5
					served															
				Goo	d Retail Practic	es are preventive	measures to co						_		gens	, chemicals, and physical objects	into foods.			
				00	T=not in compliance		COS=corre	GOO						5		R-repeat (violation of the sam	e code provision)			
	_	OUT			Comp	pliance Status Food and Water		COS	R	WT	É		UT		_	Compliance Status Utensils and Equipment		COS	R	WT
2	8	0			d eggs used where	e required			0		4	_	er F			nfood-contact surfaces cleanable, proper	ly designed,	0	0	1
2						ized processing method	\$	0	0	2	4	+	- 6			and used g facilities, installed, maintained, used, ter	et etrine	0	0	1
	-	OUT	_			mperature Control t, adequate equipment f	for temporature				4		-			gracilites, installed, maintained, used, te itact surfaces clean	st strips	0	0	1
3	1	黨	contr		ang metricas asea	, adequate equipment i	ortemperature	0	0	2	F	_	UT	401110-01		Physical Facilities		Ū	•	
3	_				property cooked fo thawing methods u				0	1	4	_				water available; adequate pressure stalled; proper backflow devices		8	8	2
3	4	0	Then		eters provided and	accurate		ō	ŏ	1	5	0	0 8	Sewage	and	waste water properly disposed		0	0	2
	_	OUT				didentification					5	_				s: properly constructed, supplied, cleaned			0	1
3			Food	prop		al container; required re		0	0	1	5		-	-		use properly disposed; facilities maintaine	d	0	0	1
3	_	OUT	Insec	ts. ro	dents, and animals	of Food Contamination of present	-	0	0	2	5	_	_			lities installed, maintained, and clean ntilation and lighting; designated areas us	ed	0	0	1
37     O     Contamination prevented during food preparation, storage & display     O     O     1     OUT     Administrative items						-	-	-												
3	_	-			leanliness	-grow preparativity at	eradic or analysish	0	0	÷	5			Dument	perm	nit posted		0	0	
3	<u>ه</u>	Ó	Wipir	ng clo	ths; properly used a			0	0	1	5		Ő N	/lost re	cent	inspection posted		0	0	0
4		O OUT		ning fi	ruits and vegetable Proper	s r Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection /	let	YES	NO	WT
4	1	O       In-use utensils; properly stored       O       O       1         O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         State       State       State       State       State       State         O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1       State       Tobacco products offered for sale       O			2															
4	3	0	Singl	e-use	/single-service artic	rs; properly stored, dne cles; properly stored, us		0	0	1	5	5				ducts offered for sale oducts are sold, NSPA survey completed		0	8	0
4	1	0	Glow	es us	ed properly			0	0	1										

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. 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 (9):15703, 68-14-706, 68-14-708, 68-14-716, 68-14-716, 4-6-320.

	08/02/2021	ally	08/02/2021				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
**** 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	RDA 629		
PT92201 (Rev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 025

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



#### Establishment Information Establishment Name: Little Tokyo Express Establishment Number #: 605196256

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 Sani bucket	Heat Chlorine	50	171				

Equipment l'emperature				
Description	Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	171
Carrots	Hot Holding	161
Rice	Hot Holding	168
Rice	Hot Holding	167
Raw chicken	Cold Holding	40
Cooked noodles	Cold Holding	41
Raw beef wi	Cold Holding	37
Cooked noodles wi	Cold Holding	40

#### Observed Violations

Total # 4

Repeated # ()

31: Cooling cooked carrots in a full 5 gallon bucket. Carrots at 160F. Advised PIC carrots should be cooled in small enough batches to cool from 135F to 70F in 2 hours and cooled to 41F in no more than 6 hours. Divided carrots into smaller containers to cool.

45: Low boy gasket in poor repair.

49: Leak at front hand sink faucet

54: Employee drink stored in walkin cooler.

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



### Establishment Information

Establishment Name: Little Tokyo Express

Establishment Number : 605196256

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (NÁ) 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: (N.O.) No cooling of TCS foods during inspection.
- 19: See recorded food temperatures
- 20: See recorded food temperatures
- 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: On menu board
- 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.

# Establishment Information

Establishment Name: Little Tokyo Express

Establishment Number : 605196256

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Little Tokyo Express

Establishment Number # 605196256

Sources			
Source Type:	Food	Source:	Sysco, pfg
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments