TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/3.40

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Estab	Sebo		Nag		The Po	oki													67 Da		rket Food		U	11		
Addre			(radii		2057 S	ne Poki D57 Scarritt Place Type of Establishment O Mobile O Temporary O Seasonal								J												
City					Nashvi	lle				Time i	01	L:0	5 F	M	A	M/P	мт	me oi	ut 02:0			M/PM				
Inspe	ction	Da	te		03/27	/20	24 🕞	tablishme	nt# 60	0531158				Emba	_					·						
Purpo					ORoutine		() Foli			O Complaint			O Pr		-			Cor	nsultation/Ot	her		·				
Risk (Cate				O 1		\$102			03			O 4						up Required		Yes		Number	of Seats	26	5
		R																					ol and Prev ss or injury	rention		
										LLNESS R												nointe for o	alegory or sub			
IN=i	n con	<u> </u>		argea e	OUT=not in	complia	nce NA=	not applicat		O=not observ	ed		cc						spection	R	=repeat (v	iolation of the	same code pro	ovision)		
	NO	UT	NA	NO		Com	pliance Supe	Status			cos	R	WT					NO		-	ce Stat		remperature	_	R	WT
1 8	8 (0				-			es knowl	edge, and	0	0	5	16	IN O	001	NA O		Proper cook			ty (TCS) I	foods			
			NA	NO	performs d			yee Healt		aparting				17		ŏ			Proper rehe	ating pro	cedures	for hot hold	-	_	8	5
2 3	_	8			Manageme Proper use					eporting	6	0	5		IN	ουτ	NA	NO	Cooling a			te Marking aith Contro	, and Time : ol	19		
1	N O	_	NA	_	0	_		nic Pract							0	0	0		Proper cool						0	
	K (ŀ	0	Proper eat No dischar	rge from	n eyes, not	se, and mo	outh		0	00	5		25	0	0		Proper hot I Proper cold	holding	temperat	ures		0	0	1.
		0	NA		P Hands clea			aminatio ashed	in by Ha	nds	0	0	_		*	0			Proper date					_	0	ľ
	_	0	0	0		and con	tact with re	eady-to-ea	at foods o	r approved	ō	o	5	22	O	0	NA	-	Time as a p			ol: procedur Advisory	es and record	5 O	0	
8 8		<u> </u>		115	Handwash		is properly	supplied a		ssible	0	0	2	23	_	0	12	no.					undercooked	0	0	4
9 8	K (0	NA		Food obtai		m approve		:•		0	0			IN	OUT		NO	food	lighly S	uscepti	bie Popula	tions	+		
10 (11)	2	0	0	*	Food recei Food in go				dulterate	đ	8	0	5	24	0	0	×		Pasteurized	i foods u	sed; pro?	ibited foods	not offered	0	0	5
	_	ŏ	0	0	Required r	records					ō	ō			IN	OUT	NA	NO			Chem	licals			-	
- 1	N O		NA	NO	destruction		ction fre	m Contar	minatio	n				25	0	0	X		Food additiv	ves: app	roved and	d properly ut	sed		0	5
13 S 14 S		읽	읭		Food sepa Food-cont				anitized		8	00	4	26	<u>実</u> IN	O OUT	NA	NO	Toxic subst				red, used	- 0	0	Ľ
		0	_		Proper dis served					d not re-	0	0	2	27	_	0	×		Compliance HACCP pla	with va				0	0	5
				Goo	d Retail I	Practi	ces are p	preventi	ve mea	sures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemica	ils, and	physic	al objects	into foods			
											GOO	D R	ar/A	L PR	AGT	1CB	3									
	_	_		00	T=not in com		pliance \$	Status		COS=com		R		; inspe	iction				c		nce Sta		e code provisio		R	WT
00		UT	Dect			Safe	Food and	d Water								UT					nd Equi				_	_
28 29	1	0	Wate	r and	d eggs use fice from ap	pproved	source				0	0	2	4	5				nfood-conta and used	ct sunac	es cieana	abie, propen	iy designed,	0	0	1
30		읎	Varia	nce o	btained for			essing met re Contro			0	0	1	4	6	o v	Narew	ashin	g facilities, ir	nstalled,	maintain	ed, used, te	st strips	0	0	1
31	1				oling metho	ds used	d; adequat	e equipme	ent for ter	mperature	0	0	2	4	_	-	Vonfoo	d-cor	ntact surface					0	0	1
32	+	_	contr Plant		properly co	coked fo	or hot hold	ing			0	0	1	4		UT O F	lot and	d cold	water availa	-	quate pr			0	0	2
33	_				thawing me						0	0	1	4	_	_			stalled; prope						0	
34		- UT	inem	nome	eters provid		d Identifi	cation			0	0	1	5					waste water s: properly of				đ	0	0	2
35	1	0	Food	prop	erly labeled	t; origin	al containe	sr; required	d records	available	0	0	1	5	2	0	Sarbag	e/refi	use properly	dispose	d; facilitie	s maintaine	d	0	0	1
	0	τυσ			Preve	ention	of Food C	Contamin	ation			_		5	_	-			lities installe					0	0	1
36	4	<u> </u>	Insec	ts, ro	dents, and	animals	s not prese	int			0	0	2	5	4	° /	Adequa	ste ve	ntilation and	lighting;	designal	ted areas us	led	0	0	1
37	1	1X	Conta	amina	ation prever	nted dur	ring food p	reparation	n, storage	& display	0	0	1		0	UT				dminist	rative i	ems				
38 39	_	-			leanliness ths: proper	ty used	and store	d			0	0	1	5	_				nit posted inspection p	octad					0	0
40					ruits and ve							ŏ		Ĕ	* I 4	20 10	100610	NOTIN.	Ce	mplia	ice Sta					wт
41	_	UT O	n	a i da	nsils; prope		r Use of	Utensils			0	0	1	5	7	-	Somoli	2000	with TN Non			notection /	Act		0	1
42		0	Utens	sils, e	quipment a	and liner	ns; propert	y stored, d	dried, har	ndled	0	0	1	5	8		obacc	o pro	ducts offered	d for sale)			0	0	0
43 44					s/single-sen ed properly		cles; prop	eny stored	a, used			0		5	9	1	rtobac	co pr	oducts are s	old, NSF	A SUIVE	r completed		0	0	L
																							may result in r			
manne	r and	t por	st the	most	recent inspe	ction rep	port in a cor	nspicuous n	manner, 't	ou have the ri	ght to r	eques											stablishment pr within ten (10) (
report.	T.C.		A	15 68-	14-703, 68-14	1-706, 68-	-14-708, 68-1	14-709, 68-1	14-711, 68-	14-715, 68-14-3								\mathcal{A}	Λ							
	_		7	\sim	~L					03/	27/2	024	4	_	C	L)	Ľ	5					03/2	27/2	2024
Signa	ture	of	Pers	on In	Charge								Date						ental Health							Date
							 Addition 	hal food st	afety inf	ormation ca	n be fo	ound	on ou	ir wet	bsite,	http	c//tn.g	jov/h	ealth/articl	e/eh-fo	odservic	e ****				

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
	Please call () 6153405620	to sign-up for a class.	104.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: The Poki Establishment Number #: 605311585

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)							

Equipment l'emperature								
Description	Temperature (Fahrenheit)							
Prep cooler	38							

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Chicken in prep cooler	Cold Holding	38			

bserved Violations			
otal # 4 epeated # ()			
epeated # ()			
1:			
<u>т</u> . Л.			
4:			
7:			
6:			

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Comments/Other Observations						
 (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. Policy still on site, 4: 5: 						
6: All sinks properly stocked and available. Observed proper hand washing						
 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 						
11: 12: Us foods invoice determining species was available. Further discussion with ownership in regards to tuna documentation 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: 						

See page at the end of this document for

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: The Poki

Establishment Number : 605311585

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments