TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

4	ALC: NO	HAN S												O Fermer's Market Food Unit	Г		
Est	ablisi	hmen	nt Nar		Aramark NRH- Bento Sushi				_	Тур	xe of E	stabl	shme	El Permanent OMobile			
Add	iress				3405 Alameda St									O Temporary O Seasonal			
City	,				Nashville Time	n <u>0</u> 2	L:0	0 F	M	A	M/P	A Ti	me o	и 01:35: РМ АМ/РМ			
Insp	xectio	n Da	ate		04/15/2024 Establishment # 60531854	19			Embi	irgoe	d 0						
Pun	pose	of In	spec		Routine O Follow-up O Complain			O Pr			_		Cor	nsultation/Other			
Risi	k Cat	egor	v		01 102 03			04				Fo	ilow-	up Required 🕱 Yes O No Number of	Seats	0	
		-			ors are food preparation practices and employed							rep	ortec	I to the Centers for Disease Control and Preve		_	
				as c	contributing factors in foodborne illness outbrea			_				_					
		(11	urik de	algna	FOODBORNE ILLNESS R ted compliance status (IH, OUT, HA, NO) for each numbered he										legory.)	
IN	⊨in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not obser		L e		S=co	recte	d on-si	ite dur	ng ins	pection R=repeat (violation of the same code provi-			M/T
h	IN	OUT	NA	NO	Compliance Status Supervision	1000	K	WT	H	IN	aur	NA		Compliance Status Cooking and Reheating of Time/Temperature	0.05	ĸ	WT
1	×	0			Person in charge present, demonstrates knowledge, and	0	0	5				nea 1004		Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health	-	-	-		0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	Ř	_			Management and food employee awareness; reporting	_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	渓 IN	0	NA	NO	Proper use of restriction and exclusion Good Hyglanic Practices	0	0		18	0	0	XX	0	Proper cooling time and temperature	0		
4	20	0	-		Proper eating, tasting, drinking, or tobacco use		0	5	19	12	0	õ		Proper hot holding temperatures	0	0	
5	N IN		NA	-	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	Ľ		0	80		~	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6	10	0	nun.		Hands clean and properly washed	0	0		21		0	10		Time as a public health control: procedures and records	0	0	
7	獣	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ"	IN	OUT		NO	Consumer Advisory	U	<u> </u>	
8	20	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	0	NO	Consumer advisory provided for raw and undercooked	0	0	
	IN 宸	001	NA	NO	Approved Source Food obtained from approved source		0		-	IN IN	OUT	NA	NO	food Highly Susceptible Populations	, v	<u> </u>	-
10	0		0	122	Food obtained from approved source	0	0			-	0	200	no		0	0	
11		0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_		-		Pasteurized foods used; prohibited foods not offered	<u> </u>	<u> </u>	9
12	X	0	0	0	destruction	0	0			IN	OUT		NO	Chemicals			
13	IN S	OUT	NA O	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 実	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	8	5
14	x	ŏ	0 0		Food-contact surfaces: cleaned and sanitized	ŏ			_		OUT	NA	NO	Conformance with Approved Procedures	Ť		
15					Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_						_					_	_		-		
				_					-								
				Goo	od Retail Practices are preventive measures to c								geni	, chemicals, and physical objects into foods.			
						GOO	DR	ET/A	L PR	ACT	TICE R		gens				
					T=not in compliance COS=con Compliance Status	GO(D R	ET/A	L PR	ACT	TICE R		gena	R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	19	OUT	_	00	T=not in compliance COS=con Compliance Status Safe Food and Water	ected o	n-site R	arfA during WT	inspe	ction		3		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment			wT
	18		Past Wate	OU eurize	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required dice from approved source	ected o Cos	R O	Uring WT	L PR	ction	ices uπ o ^{Fe}	ood a	nd no	R-repeat (violation of the same code provision) Compliance Status	COS O	R	wт 1
2		0000	Past Wate Varia	OU eurize	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods	ected o Cos	R	Uring WT	inspe	ction 5		ood a	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
3	9		Past Wate Varie	OU eurize er and ance o	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required dice from approved source		R O O	Auring WT	inspe	ction 6		ood a onstru /arew	nd no cted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0 0	1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
Pri-2207 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	104 029

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Aramark NRH- Bento Sushi Establishment Number #: 605318549

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents 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.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 compartment sink	QA	200								

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Reach-in fridge 1	36	
Reach-in fridge 2	36	
Reach-in freezer	-6	
Prep cooler 1	41	

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Shrimp tempura (reach-in fridge 1)	Cooling	45
Chicken (reach-in fridge 2)	Cold Holding	42
Rice (warmer)	Hot Holding	208
Shrimp (prep cooler 1, top)	Cold Holding	34
Sushi (prep cooler 2)	Cold Holding	38
Pork (steam table)	Hot Holding	166
Tofu (prep cooler 2, top)	Cold Holding	34
Sushi (grab n go)	Cold Holding	48

Observed	Vio	lations	
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Total #

Repeated # 0

20: Sushi placed in grab-n-go @ 11am @ 48F. Grab-n-go @ 49F defrost cycle. Dining area is unusually warm, portable air conditioners being used for dining area and for each individual establishment kitchen. CA: sushi moved to reach-in fridge to cool to 41F. Advised Person in charge to cool sushi in reach-in fridge before placing in grab-n-go. Only place a few containers out in cooler and restock as needed. Call for maintenance if needed. Do not use if it does not function properly.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Aramark NRH- Bento Sushi

Establishment Number : 605318549

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Copy available on site
- 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: No employees observed washing hands during inspection.

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: See source.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Establishment does not cool tcs foods
- 19: Proper hot holding temperatures were observed (=135 F)
- 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: Proper consumer advisory on menu.
- 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: Aramark NRH- Bento Sushi Establishment Number : 605318549

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Aramark NRH- Bento Sushi Establishment Number #: 605318549

Sources				
Source Type:	Food	Source:	Jfc	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Tungpu@gmail.com