

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



Establishment Information	
Establishment Name:	Red Sun
Establishment Number #:	605167548

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 Dishwasher			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ice Cream Freezer	9
Sushi Cooler	40
Cooler	38
Walk-in Freezer	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Smoke Sausage	Hot Holding	135
Sweet & Sour Chicken	Hot Holding	135
Chicken Skewer	Hot Holding	135
Chicken Nuggets	Hot Holding	135
Chicken Wings	Hot Holding	137
Catfish Nuggets	Hot Holding	155
Fried Chicken	Hot Holding	139
Fried Fish	Hot Holding	140
Fish SLICED	Hot Holding	136
Egg Rolls	Hot Holding	156
Casserole	Hot Holding	154
Shrimp	Cold Holding	37
Melon SLICED	Cold Holding	38
Meatballs	Hot Holding	159
General Tso Chicken	Hot Holding	153

Observed Violations

Total # 15

Repeated # 0

1: The PIC does not demonstrate proper knowledge.

Minimum hot holding temperature: 135°F

Wash, Rinse, Sanitize at the three compartment sink

Proper cold holding temperature is 41° and below.

8: The soap dispenser for the hand sink near the three compartment sink does not work. No hand washing sign present at the hand sink behind the sushi bar or the hand sink near the back door of the kitchen.

13: Observed several uncovered food items on the rack of the walk in freezer with freezer burn.

14: The cutting board at the raw fish and raw chicken prep table is stained with deep grooves.

18: PIC does not follow the proper cooling time and temperature process.

After cooking your food item(s) they must be uncovered until they cool to 135°F (temp food). You have two hours to get the food from 135°F to 70°F (temp food). You have four more hours to get the food from 70°F to 41°F or below. The cooling down process takes 6 hours.

21: No date marking present on food items in the walk-in cooler. Provide the discard date which is seven days from the prep date. (Ex prep date 2/16/2023 - discard date 2/22/2023)

31: Improper cooling method followed for chicken items.

34: No thermometers present in the deep freezer behind the sushi bar or near the back door of the kitchen. No thermometer present at the prep cooler near the back door of the kitchen.

35: Unlabeled metal pans under the prep table next to the prep station.

Unlabeled bottle of sauce above the prep station. Large white unlabeled container of food in the storage area. Observed unlabeled condiment bottles behind the sushi bar on the cart. Unlabeled containers of seasoning behind the sushi bar on the cart.

37: Food items stored on the floor of the walk-in freezer. Improperly stored containers in the prep station - containers are stacked on top of other pans of food that are uncovered. Observed a pan of uncovered chicken skewers and uncovered chicken wings in the prep cooler near the back door of the kitchen. Observed raw crab stored in a grocery bag in the prep station. Food items must be stored in the proper food grade containers.

42: Observed the ice scoop improperly stored laying in ice of the ice machine. Improperly stored cutting board on the floor behind the sushi bar. Improper scoop in the raw chicken and fish prep cooler by the back door of the kitchen.

45: Severe ice build in the walk-in freezer. Observed ice build up in the deep

Observed Violations

Total # 15

Repeated # 0

freezer behind the sushi bar and in the kitchen near the back door.

49: Leak at the left faucet of the three compartment sink.

53: Observed dirty and excessively wet floors in the kitchen area. Dirty ceiling tiles in the kitchen.

54: Dusty wall vents at the entrance of the kitchen. Lights out in the kitchen along the prep station and cooler area.

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Comments/Other Observations

2:
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9: Food is obtained from Gordon Foods, Eagle Food Service, and Bright Springs Food.
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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.

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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:	Bright Springs Food
Source Type:	Food	Source:	Gordon Food Service
Source Type:	Food	Source:	Eagle Food Service
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Provided safe food donation brochure.
Due to priority violations, a follow-up is scheduled.