### TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

6/35

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NISK C	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.																										
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service	estal	dish	ment	perm	it. Items	identifie	ed as cone	stituting imm	ninent hea	ith hazards shall	be com	ected	immed	iately (	or ope	mation	ns shall	l ceas	Repeated violation e. You are require	ed to pe	ost the fo	od service	establis	hment permi	t in a c	onsp	icuous
	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 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329.																										
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Signa	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		
1192201 (Nev. 0-10)	Please call (	) 9012229200	to sign-up for a class.	nur des

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



#### Establishment Information

Establishment Name: Red Sun Establishment Number #: 605167548

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				

Total # 15 Repeated # ()

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 # ()

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.

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



## Establishment Information

Establishment Name: Red Sun Establishment Number : 605167548

Comments/Other Observations	
Comments/Other Observations   2:   3:   4:   5:   6:   7:   9: Food is obtained from Gordon Foods, Eagle Food Service, and Bright Springs Food.   10:   11:   12:   15:   16:   17:   19:   20:   22:   23:   24:   25:   26:   27:   58:   11:   22:   23:   24:   25:   26:   27:   36:   11:   21:   22:   23:   24:   25:   26:   27:   37:   38:   41:   5:	
4: 5:	

\*\*\*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

Establishment Name: Red Sun

Establishment Number : 605167548

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Red Sun

Establishment Number # 605167548

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.