TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

6/35

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| Establishment Name | | | Red S | Sun | | | | | | | | | | | | | O Farma | | _ | | | 6 | \succ | K | | | |
| | | enti | Nam | | 2769 | Wol | fcree | k Pkwy | . STE | 1055 | | | | _ | Тур | e of E | Establi | ishme | | | | | | U | L | J | |
| Addre | 55 | | | | Bartle | | | | , | | _ 1′ | 1.0 | 0 4 | | | | | | O Temp ut 01:05; | | | / PM | | | | | |
| City | | | | i | 72/1 | 6/2 | 023 | Establish | | 6051675 | | | | Embe | _ | | | me o | 01.00; | | A | A / PM | | | | | |
| Inspec | | | | | KRouti | | | Follow-up | | O Complair | | | _ | | | a | | 0.000 | nsultation/Other | | | | <u> </u> | | | | |
| | urpose of Inspection IRRoutine O Follow-up O Complaint O Preliminary O Consultation/Other | | | | | | 18 | 0 | | | | | | | | | | | | | | | | | | | |
| 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. | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | IS C | ontribu | ting f | actors | | | | | | | | | | | | Control mea | | to pre | vent illn | iess of | ' injury. | | | |
| 10.0 | | | | Ignat | | | | L OUT, HA, I | NO) for ea | ch numbered It | m. For | | a mari | and OL | л, т | nrk Co | 05 or R | t for e | ach item as appl | licable. | | | | | |) | |
| IN=ir | i com | plian | 08 | | OUT-no | | | NA=not ap; nce Statu | | NO=not obse | | R | |)\$=co | recte | d on-s | ite dun | ng ins | spection Comp | | e Stat | | he same | code provis | cos | R | WT |
| | 1 01 | | NA | NO | Doman | e ebas | | Supervisio | | outstas and | | _ | | | IN | ουτ | NA | NO | Coolding an Con | | | of Time ty (TCS) | | | | | |
| 1 0 | | | | | perform | | ŝ | nployee H | | owledge, and | 0 | 0 | 5 | | 00 | 00 | 0 | Š | Proper cooking Proper reheating | time a | ind temp | peratures | Idina | | 8 | 2 | 5 |
| 23 | ſ | 2 | | | Manage | ment a | | | | ss; reporting | _ | 0 | | ["] | IN | олт | | | Cooling and | | | | | Time as | _ | - | |
| 3 8 | ξ C | | | | Proper u | | | n and exclu | | | 0 | 0 | Ľ | 4 | 0 | 2001 | | | | | | ith Cont | rel | | _ | | |
| 4 2 | 80 | > | | 0 | | ating, t | tasting, c | lygionic P drinking, or | tobacco | | 0 | 0 | 5 | 19 | 家 | 6 | | | Proper cooling Proper hot hold | ding ter | nperatu | res | | | 0 | 0 | |
| 5 2 | 1 00 | πи | NA | - | No discl | | | s, nose, and Contamina | | Hands | 0 | 0 | - | | 10 | 0 | 8 | 0 | Proper cold hol Proper date ma | | | | | | 8 | 8 | 5 |
| 6 B | _ | _ | _ | | | | | rly washed vith ready-to | | ds or approved | _ | 0 | 5 | 22 | 0 | 0 | 0 | 鼠 | Time as a publ | ic heat | th contro | ol: procedu | ures and | d records | 0 | 0 | |
| 7 🖇 8 C | - | | 0 | 0 | alternate | e proce | dures fol | | | | 0 | 0 | 2 | | IN | OUT | NA | NO | Consumer adv | | | Advisory for raw an | | cooked | | | |
| 11 | | πн | NA | NO | | | App | proved So proved sour | urce | | | 0 | - | 23 | × N | O OUT | O NA | NO | food | | | de Popul | | | 0 | 0 | 4 |
| 10 C | 5 0 | 2 | 0 | \gtrsim | Food re- | ceived | at proper | r temperatu safe, and u | #e | enterd | 0 | 0 | 5 | 24 | | 0 | 88 | | Pasteurized for | | | | | fered | 0 | 0 | 5 |
| 11 ¥ | _ | _ | x | | Require | d recor | | able: shell s | | | 0 | 0 | ľ | H | IN | OUT | - | NO | | | Chem | icals | | | | | |
| 11 | | πи | | NO | destruct | Pre | | n from Cor | ntamina | tion | | - | | 25 | 0 | 0 | X | | Food additives | | | | | | 0 | | 5 |
| 13 C 14 C | | 2 1 | 읡 | | | | d and pro surfaces: | otected cleaned an | nd sanitiz | ed | | 00 | | 26 | <u> 第</u> | 0 OUT | NA | NO | Toxic substanc Conform | | | | | | 0 | 0 | - |
| 15 X | _ | _ | | | Proper of served | fisposit | tion of un | safe food, | returned | food not re- | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance wit HACCP plan | th varia | ance, sp | ecialized | process | , and | 0 | 0 | 5 |
| | | _ | _ | Goo | d Reta | il Prac | ctices s | are preve | ntive m | easures to | ontro | l the | e intr | oduc | tion | of p | atho | gens | , chemicals, | and p | physic | al objec | ts into | foods. | | | |
| | | | | | | | | - | | | | | ETA | | | - | | - | | _ | | _ | | | | | |
| | | | | 00 | f=not in c | | | ice Statu | 8 | C0 \$=∞ | | n-site | | inspe | ction | | | | | | t (violatio ce Sta | n of the sa tus | me code | provision) | COS | R | WT |
| 28 | 00 | | hasta | 116744 | d anne i | Sa | | and Wat | | | | 0 | | | _ | UT | ood a | ad no | Utens | | d Equip | | adu dari | anad | | | |
| 29 | 0 |) V | Vater | r and | ice from | approv | ved sour | 901 | es eth e de | | 0 | 0 | 2 | 4 | 5 } | | | | and used | unaces | s creane | iole, propi | my desi | gneo, | 0 | ٥ | 1 |
| 30 | 0 | | ariar | ice c | otained | | | processing rature Co | | , | | 0 | - | 4 | | _ | | | g facilities, insta | | aintaine | rd, used, t | test strip | 6 | 0 | ٥ | 1 |
| 31 | 8 | | rope | | ling met | hods u | ised; ade | quate equip | pment for | r temperature | 0 | 0 | 2 | 4 | _ | O N UT | lonfoo | d-cor | ntact surfaces cl Phy | | Facilit | les | | | 0 | 0 | 1 |
| 32 33 | | | | | properly thawing | | d for hot | holding | | | | 8 | 1 | 4 | | | | | water available stalled, proper b | ; adeq | uate pre | ssure | | | 8 | | 2 |
| 34 | 8 | ζT | | | | vided a | and accur | | | | ŏ | _ | 1 | 5 | 0 (| o s | iewag | e and | waste water pr | operly | dispose | đ | | | 0 | 0 | 2 |
| 35 | 00 | _ | and | | o de claiber | | | ntification | | ords available | 0 | 0 | 1 | 5 | _ | | | | es: properly con use properly dis | | | | | | 0 | 0 | 1 |
| - 35 | 0 | _ | 000 | prop | - | | - | ed Conta | | | - | | - | 5 | | - | - | · | iities installed, r | | | | ieu | | | 0 | 1 |
| 36 | 0 |) In | 1sect | is, ro | dents, ar | nd anim | nais not p | present | | | 0 | 0 | 2 | 5 | -+ | - | | | entilation and light | | | | used | | 0 | 0 | 1 |
| 37 | 8 | & c | onta | mina | tion prev | vented | during fo | xod prepara | ition, stor | rage & display | 0 | 0 | 1 | | 0 | UΤ | | | Adm | inistra | ntive it | ems | | | | | |
| 38 | _ | | | | leanline | | | | | | 0 | | 1 | 5 | | | | | nit posted | | | | | | 0 | | 0 |
| 39 40 | | | | | uits and | | ied and s ables | Aored | | | | 0 | | 5 | 6 0 | 0 1 | nost re | cent | inspection post Com | | e Stat | us | | | YES | | WT |
| 41 | OL | | 1-USE | e uter | nsils; pro | | | e of Utens | lis | | 0 | 0 | 1 | 5 | 7 | - 0 | ompli | ance | Nor with TN Non-Sr | | | otection on Act | Act | | x | 0 | |
| 42 43 | 2 | S U | tens | ils, e | quipmen | t and li | inens; pr | openly store properly sto | | | 0 | 0 | 1 | 5 | 8 | | | | ducts offered fo oducts are sold. | | survey | complete | d | | 0 | 0 | 0 |
| 44 | | | | | ed prope | | | | | | | ŏ | | 2 | | | | | | | | | | | | - | |
| 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. | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | _ | 5 | _ | Ŧ | D | | | | | 02 | /16/2 | 2023 | 3 | | | | / | | \bigcirc | |) | | | |)2/1 | .6/2 | :023 |
| 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.