

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

85

Establishment Name

PACIFIC FUSION - FD SRV.

Type of Establishment

1140 N GERMANTOWN

Type of Establishment

O Mobile

Address 1140 N GERMANTOWN O Temporary O Seasonal Cordova Time in 11:25 AM AND Time of 11:55 AM AND Time of 11:55 AM

City Cordova Time in 11:25 AM AM / PM Time out 11:55: AM AM / PM
Inspection Date 01/13/2023 Establishment # 605242517 Embargoed 000

Purpose of Inspection O Routine M Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 💢 O3 O4 Follow-up Required O Yes 🔣 No Number of Seats 180
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

| 12 | ¥=in c | compli | ance | | OUT=not in compliance NA=not applicable NO=not observe | | | _ | | rrecte | d on-si | te duri | ing ins | spe |
|----|--------|--|------|--------|---|-----|------|-----|------|--------|---------------|---------|------------------|-----|
| 匚 | | | | | Compliance Status | cos | R | WT | l⊏ | | | | | |
| | IN | OUT | NA | NO | Supervision | | | | П | IN | оит | NA | NO | Г |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and | | 0 | 5 | 1 10 | - XX | 0 | 0 | 0 | Py |
| | IN | OUT | NA | NO | performs duties Employee Health | | 1 17 | | | ŏ | ŏ | | | |
| 2 | NC. | 0 | | | Management and food employee awareness; reporting 0 0 | | | | H | - | Ŭ | Ť | Ŭ | c |
| 3 | × | 0 | | | Proper use of restriction and exclusion | | 0 | 5 | ш | IN | ОИТ | NA | NO | ľ |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 1 18 | 100 | 0 | 0 | 0 | Pr |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 1 19 | | 0 | 0 | 0 | |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | | 0 | l ° | 20 | 125 | 0 | 0 | | Pr |
| | IN | OUT | NA | 100.00 | Preventing Contamination by Hands | | | | 2. | 1 28 | 0 | 0 | 0 | Pr |
| 6 | 滋 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 2 | 200 | 0 | 0 | 0 | Tir |
| 7 | 鼷 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | | IN | _ | NA. | NO | H |
| 8 | × | O Handwashing sinks properly supplied and accessible | | 0 | 0 | 2 | 2 | 900 | 0 | 0 | | C | | |
| | IN | OUT | NA | NO | Approved Source | | | | ľ | 1 1 | | • | | foo |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | П | IN | OUT | NA | NO | |
| 10 | 30 | 0 | 0 | 0 | Food received at proper temperature | 0 | 0 | 1 | | 0 | $\overline{}$ | 323 | | Pa |
| 11 | × | 0 | | | | | 5 | 24 | 10 | 이 | | | l _b s | |
| 12 | 0 | 0 | Ж | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | ΙГ | IN | оит | NA | NO | Γ |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 2 | | 0 | -X | | Fo |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 20 | 襄 | 0 | | 1 | To |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | | 0 | 5 | | IN | OUT | NA | NO | Г |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | | 0 | 2 | 27 | 0 | 0 | × | | C |

| | | | | | Compliance Status | cos | R | WT |
|----|-----|-----|-----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 8 | 0 | 0 | 0 | Proper reheating procedures for hot holding | 0 | 0 | ٠ |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | × | 0 | 0 | 0 | Proper cooling time and temperature | 0 | 0 | |
| 19 | × | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 245 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | • |
| 22 | X | 0 | 0 | 0 | Time as a public health control: procedures and records | 0 | 0 | |
| | IN | OUT | NA | NO | Consumer Advisory | | | |
| 23 | × | 0 | 0 | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | IN | OUT | NA | NO | Highly Susceptible Populations | | | |
| 24 | 0 | 0 | 333 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | 巡 | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 黨 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | , |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

R*repeat (violation of the same code provis

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

| | | | GOO | | |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | WT |
| | OUT | Safe Food and Water | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | 0 | Water and ice from approved source | 0 | 0 | 2 |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | 1 |
| | OUT | Food Temperature Control | | | |
| 31 | 氮 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 2 |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | 1 |
| 33 | 文 | Approved thawing methods used | 0 | 0 | 1 |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 1 |
| | OUT | Food Identification | | | |
| 35 | × | Food properly labeled; original container; required records available | 0 | 0 | 1 |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 涎 | Insects, rodents, and animals not present | 0 | 0 | 2 |
| 37 | 328 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 |
| 39 | 186 | Wiping cloths; properly used and stored | 0 | 0 | 1 |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | 1 |
| | OUT | Proper Use of Utensils | | | |
| 41 | 120 | In-use utensils; properly stored | 0 | 0 | 1 |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | 1 |
| 44 | | Gloves used properly | 0 | 0 | 1 |

| pecti | on | R-repeat (violation of the same code provision | | _ | |
|-------|-----|--|-----|----|---|
| | | Compliance Status | cos | R | W |
| | OUT | Utensils and Equipment | | _ | |
| 45 | 麗 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | 2 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 282 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 52 | × | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 3% | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 54 | 羅 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | Т | | |
| 55 | 0 | Current permit posted | 0 | 0 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ۰ |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous 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 68-14-706, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

01/13/2023

01/13/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

RDA 629

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | | | | | | | |
|---|--------------------------------|-------------------------|-------------------------|----------|--|--|--|--|--|--|
| Establishment Name: PACIFIC FUSI | | | | | | | | | | |
| Establishment Number #: 60524251 | 7 | | | | | | | | | |
| | | | | | | | | | | |
| NSPA Survey - To be completed | | | | | | | | | | |
| 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 p | erson attempting to gain entry | to submit acceptable f | form of identification. | | | | | | | |
| "No Smoking" signs or the international "Non- | -Smoking* symbol are not con | spicuously posted at ev | very 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 prohibit | ed by the Act. | | | | | | | | | |
| | | | | | | | | | | |
| Warewashing Info | | | | | | | | | | |
| Machine Name | Sanitizer Type | PPM | Temperature (Fai | renhelt) | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| Equipment Temperature | | | | | | | | | | |
| Description | | | Temperature (Fah | renhelt) | | | | | | |
| | | | 10 | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | <u> </u> | | | | | | | |
| Food Temperature | | | | | | | | | | |
| Description | | State of Food | Temperature (Fah | renheit) | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| 1 | | | | | | | | | | |

Observed Violations

Repeated # ()

31: Ensure the chicken under the cool down menu are not wrapped during the cooling down process.

33: Observed raw frozen fish sitting out to unthaw. Educate employees on the proper ways to unthaw food items.

Ex. Place item under running water, place in walk in cooler.

35: Observed several large bins in the kitchen are and bins inside the walk in cooler without the proper label.

Observed bottled items in the sushi area without labels.

All containers and bottles must be properly labeled.

36: Observed gnats present near the soy sauce and in the back storage area.

37: Observed a variety of meat stacked on top of one another in the walk in cooler. Items in the walk in cooler can be stored as followed: RTE, fish, beef, pork, chicken.

Observed personal items (cups and phones) stored near the sauces and in the kitchen cooking area.

39: Observed dish rags on the avocados. Rags must be in a sanitizing bucket.

41: Observed the ice scoop stored improperly. Ice scoop should be stored upright in the proper bin.

44: Observed employees switching tasks without washing their hands. Educate employees on the importance of washing their hands and putting on a new set of gloves when switching tasks.

45: Observed several cutting boards that need to be replaced due to deep grooves present. Replace cutting boards.

51: Observed several full waste bins inside the womens restroom. Provide waste bins with lid(s) in the womens restroom to dispose of sanitary products properly.

52: Observed worn furniture in the front of the building. Furniture and trash should not be present in the garbage area or front of the restaurant.

53: The floors are the kitchen are extremely wet. Clean and dry the floors.

54: Dirty ceiling tiles and lights out in the kitchen area.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | | | | | | |
|---|---|--|--|--|--|--|--|--|--|
| Establishment Name: PACIFIC FUSION - FD SRV. | | | | | | | | | |
| Establishment Number: 60524251 | 7 | | | | | | | | |
| Comments/Other Observations | | | | | | | | | |
| | | | | | | | | | |
| 1: 2: 3: 4: 5: | | | | | | | | | |
| 2. 3· | | | | | | | | | |
| 4: | | | | | | | | | |
| I | | | | | | | | | |
| 6: PIC educated employees on the imposemployees.7: | ortance of hand washing. Provided additional information to PIC to give | | | | | | | | |
| 8: Proper signage available for the hand | d washing sink. | | | | | | | | |
| 9: | · · · · · · · · · · · · · · · · · · | | | | | | | | |
| 10: | | | | | | | | | |
| 11: Did not observe any open cans of so 12: 13: | by sauce in the storage area. | | | | | | | | |
| 14: PIC purchased new cutting boards f | for stations and portable use. | | | | | | | | |
| 15: | | | | | | | | | |
| 16: | | | | | | | | | |
| 16: 17: 18: | | | | | | | | | |
| 18: 19: | | | | | | | | | |
| 20: All items are reading at the proper c | cold holding temperature. | | | | | | | | |
| 21: Observed proper date marking in the | | | | | | | | | |
| 22: | | | | | | | | | |
| 23: Consumer advisory provided at the | sushi bar. | | | | | | | | |
| 24: 25: | | | | | | | | | |
| 26: | | | | | | | | | |
| 26: 27: | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: PACIFIC FUSION - FD SRV. | | | | | |
|--|------------|------|--|--|--|
| Establishment Number: 605242517 | | | | | |
| | | | | | |
| Comments/Other Observations (| (cont'd) | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| Additional Comments (cont'd) | | | | | |
| See last page for addition | nal commei | nts. | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

Establishment Information

| Establishment Name: PACIFIC FUSION - FD SRV. | | | | | | | |
|--|---------|--|--|--|--|--|--|
| Establishment Number # 605242517 | | | | | | | |
| | | | | | | | |
| Sources | | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Additional Comments | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |

Ξ