

Purpose of Inspection

Routine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit PACIFIC FUSION - FD SRV. Remanent O Mobile Establishment Name Type of Establishment 1140 N GERMANTOWN O Temporary O Seasonal Address Cordova Time in 11:25 AM AM / PM Time out 11:55: AM AM / PM City Embargoed 000 01/13/2023 Establishment # 605242517 Inspection Date

O Preliminary

O Consultation/Other

Number of Seats 180 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							ō	
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	\Box
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	×	0	0	0	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-		0	2

∰ Follow-up

					Compliance Status	cos	R	WT
	IN	оит	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	X	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

the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	١,
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Т
33	文	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	180	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	386	Gloves used properly	0	0	

rspecti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	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	786	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	麗	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
\Box		Compliance Status	YES	NO	WT
		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	

on report in a conspicuous manner. You have the right to request a h 6, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. and post the m n ten (10) days of the date of the

01/13/2023

01/13/2023

Signature of Person In Charge

Date Signature of Environme

Date

**** 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 FUSIO								
Establishment Number #: 605242517								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are					
Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable f	form of identification.					
"No Smoking" signs or the international "Non-S	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 i	into areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	d 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.

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Establishment Number: 605242517	
Comments/Other Observations	
1: 2: 3: 4: 5:	
2. 3·	
4:	
6: PIC educated employees on the importane employees.7:	nce of hand washing. Provided additional information to PIC to give
8: Proper signage available for the hand wa	shina sink.
9:	
10:	
11: Did not observe any open cans of soy sa 12: 13:	auce in the storage area.
14: PIC purchased new cutting boards for st	ations and portable use.
1 15:	
16: 17: 18:	
17:	
18: 19:	
20: All items are reading at the proper cold h	nolding temperature.
21: Observed proper date marking in the co	
22:	
23: Consumer advisory provided at the sush	ıi 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.		

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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						

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