



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name Lemongrass Thai Sushi
Address 220 Veterans Pkwy., STE L
City Murfreesboro
Inspection Date 04/17/2024
Risk Category 01
Number of Seats 72

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] 04/17/2024
Signature of Environmental Health Specialist [Signature] 04/17/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Lemongrass Thai Sushi  
 Establishment Number #: 605205310

**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)
Dish machine, 2 attempts 3 comp, set to soak	Cl Cl	0	115

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Salad cooler	35
Make line cooler 1 (ml1)	41
Make line 2 (Ml2) top ambient temp	51
Makeline 2 (ml2) bottom	42

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
All tcs, salad pc	Cold Holding	39
Cut cabbage, ml1 top, 2 hr	Cooling	46
Breaded shrimp, ml1bottom, 30 min	Cooling	61
Raw chicken, ml 1	Cold Holding	41
Raw beef and chicken, ml2 top, 2 hr	Cooling	44
Raw shrimp, ml2 bottom	Cold Holding	42
Raw chicken, ml 2 bottom	Cold Holding	42
Raw chicken, ric	Cold Holding	41
Raw beef, ric, 2 hr	Cooling	44
All raw fish, sushi pc	Cold Holding	40
Ragoons& spring rolls, fryer basket	Hot Holding	145
Rice, steam pots	Hot Holding	166
Milk, back ric	Cold Holding	39
Tapioca pearls, ric, 2 hr	Cooling	51

**Observed Violations**

Total # 3

Repeated # 0

14: Observed the dish machine run at 0ppm cl, ran again with temp disc inside. On the second run the temperature was 115°f and the cl reading was still 0ppm. Observed that the sanitizer bucket appeared low. COS by making pic aware, pic adjusted the bucket and primed the machine, ran for a 3rd time and got a 100ppm reading.

31: Observed raw beef, raw chicken, and cut cabbage preped within 2 hrs of inspection cooling in the top of makeline 2. Ambient temperature of ml2 was 51°f discussed proper cooling methods with pic, pic said they would help actively cool it with ice bags.

53: Make line 2 has standing water in the bottom section, ceiling tiles in poor repair through kitchen.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed handwashing when necessary at time of the inspection.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Uses approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available - see photo
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Did not observe cooking from raw at time of the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed multiple tcs items in actively cooling and within the time and temperature window (see temp log) however some left cooling in inadequate equipment (see #31)
- 19: Observed all tcs items hot holding within proprt temperature - did note spring rolls and ragoons sitting unattended in the fryer basket. Did not embargo as the temperature was above 135° however discussed wi5 pic this is not a good practice for hot holding.
- 20: Observed that majority of tcw items where cooling per pic, however tce intended for cold holding were observed within temp.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Policy posted on white board at sushi bar and followed - see photo
- 23: Verified on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*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: Kgi, a&amp;d

Source Type: Water Source: Murf city

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Email: ps.palmita@gmail.com

Will send fact sheets in english and thai as pic said he could read over them and compare.