TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Establishment Name							Tra	o of f	Tetabli	= h == 0	O Farmer's Market Food Unit ant O Mobile						
Address 570 Sam Ridley Pkwy						i yş	xe or t	Establi	snme	O Temporary O Seasonal			/				
City					Smyrna Time ir	01	L:1	5 F	M	A	M/P	M Tir	ne ou	л 01:30; PM _ АМ/РМ			
Insc	ectio	n Da	rte		04/05/2024 Establishment # 60531448						d 0						
			spect		Routine O Follow-up O Complaint			O Pro			-		Cor	nsultation/Other			
Risi	Cat	egon	,		¥1 02 03			04				Fo	llow-	up Required O Yes 🕄 No Number of S	Seats	0	
			r	Fact	ors are food preparation practices and employee							repo	rtec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS Ri							_					
		(44	ırk de	algna	ted compliance status (IN, OUT, NA, NO) for each numbered iten										egory.)		
IN	•in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=cor	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status	ion)	R	WT
h	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0				Control For Safety (TCS) Foods Proper cooking time and temperatures		0	_
			NA	NO	Employee Health	0				ŏ	-			Proper reheating procedures for hot holding	00	ŏ	5
23	훐	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	IN		NA	NO	Good Hygienic Practices					0	0	×	0	Proper cooling time and temperature	0	0	_
4	ŝ	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19 20	0	8		0	Proper hot holding temperatures Proper cold holding temperatures	8	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands					ŏ			0	Proper date marking and disposition	ŏ	ŏ	5
-	<u>×</u>	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	-		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	_
8			NA	NO	Approved Source			_	23		0	黛		food	0	٥	4
	高		0	52	Food obtained from approved source Food received at proper temperature	0	8			IN	OUT	10000	NO	Highly Susceptible Populations		-	
11	×	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	٥	5
12	0	0	×	0	destruction	0	0			IN	OUT		NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination Food separated and protected					0	0	X		Food additives: approved and properly used	0	0	5
1131						0	0	4	126	187	0			Tavic substances renearly identified stored used	101	01	
13 14		ŏ	0		Food-contact surfaces: cleaned and sanitized	8	0	4	26	<u>宗</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
13 14 15	夏夏夏	0	0]		0	0				OUT	_	NO		0	0	5
13 14 15		0	0	Goo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0 0	0	5 2 intr	27 oduc	IN O	OUT O	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan		_	5
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	Providence of the rest of the
-	Free food safety training classes are available each month at the county health department.

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
1192201 (Nev. 0-10)	Please call () 6158987889	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Rock N Roll Sushi Bar Establishment Number #: 605314488

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ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp sink	Quat	200								

ipment l'emperature							
Description	Temperature (Fahrenheit)						
Beer cooler	4						

Food Temperature	State of Food	Temperature (Fahrenheit
No foods available		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rock N Roll Sushi Bar

Establishment Number : 605314488

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Management awareness
- 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: Employee stayed on task. Discussed hand washing

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: See food source

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.

13: No raw foods served

- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling occurs
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

Establishment Information

Establishment Name: Rock N Roll Sushi Bar Establishment Number : 605314488

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Rock N Roll Sushi Bar

Establishment Number #: 605314488

Sources				
Source Type:	Food	Source:	Lipmam	
Source Type:	Water	Source:	Smyrna city	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments