#### TENNESSEE DEPARTMENT OF HEALTH DD SERVICE ESTABLISHMENT INSPECTION REPORT

6/200

(			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT	SCORE									
ALLAN .																$\mathbf{n}$	ſ				
Establishment Name		URBAN FUSION ASIAN BISTRO								9											
Addr	ess				2	015 Exeter	r Rd.						,				O Temporary O Seasonal				
City					G	Sermantowr	n	Time in	02	2:1	0	۶N	L ,	M/P	мт	ime o	ит 02:55: РМ АМ/РМ				
Insp	ectic	m D	ate		Ō	6/08/202	21 Establishment #	60519721	5			Emb	bargo	ed (	)						
Purp	ose	of Ir	nspec	tion	_	Routine	O Follow-up	O Complaint			_		inary			<b>)</b> Co	nsultation/Other				
Risk	Cat	egor	y		c	01	<b>3</b> 22	03			04				F	ollow-	up Required 邕 Yes O No	Number of S	eats	16	0
		F	lisk	Fac	tor	s are food pre-	paration practices	and employee	beh:	avio: Publi	na m c He	ost c	com	moni	y rep	orte	to the Centers for Disease Contro control measures to prevent illnes	and Prevent			
																	INTERVENTIONS	o or injoigr			
	in a			alga						ltem							ach Hom as applicable. Deduct points for cat				
	un ç	ampi	iance	_	-	UT=not in complian Comp	nce NA=not applicable pliance Status	NO=not observe		R	WT		oneco	ed on-	she dur	ing int	pection R=repeat (violation of the s Compliance Status			R	WT
$\rightarrow$	-	_	NA	NO		losses in chases e	Supervision resent, demonstrates k	nouladas and		_			IN	out	r na	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
	×	0	NA	- 10	p	erforms duties		nowledge, and	0	0	5		6 💢 7 O				Proper cooking time and temperatures		0	8	5
2	X	0	NA	NO	_	lanagement and f	Employee Health lood employee awarene	ss; reporting	0	0		łŀ				NO	Proper reheating procedures for hot holdin Ceeling and Holding, Date Marking,		0	0	
$ \rightarrow $	8	0			н.		iction and exclusion	-	0	0	5						a Public Health Control		_	_	
4	IN 泫	001	NA				od Hygienic Practice ing. drinking. or tobacco		0	0	5		8 O 9 📡				Proper cooling time and temperature Proper hot holding temperatures		0	윙	
	1	0	NA			to discharge from	eyes, nose, and mouth ing Contamination by	- Handa	0	0	Ľ	2	0 2	8			Proper cold holding temperatures		00	8	5
	×	0	144		H	lands clean and p	roperly washed		0	0		1 1	2 0	-			Proper date marking and disposition Time as a public health control: procedures	s and records	0	ŏ	
7	鬣	0	0	0		to bare hand conta Itemate procedure	act with ready-to-eat for es followed	ods or approved	0	0	5	IE	IN			NO	Consumer Advisory		•	-	
8			NA			landwashing sinks	s properly supplied and Approved Source	accessible	X	0	2	2	3 💥	0	0		Consumer advisory provided for raw and u food	indercooked	0	0	4
9	×	0		-	F		n approved source			0		11	IN	out	T NA	NO	Highly Susceptible Populati	ions			
10 11		0	0		F	ood in good cond	roper temperature ition, safe, and unadulte		0	0	5	2	4 😂	0	0		Pasteurized foods used; prohibited foods n	ot offered	0	0	5
12	0	0	×	0		lequired records a estruction	rvailable: shell stock tag	parasite	0	0			IN		T NA		Chemicais				
13			NA	NO	-	Protec ood separated an	ction from Contamin	ation	0	0	4	2	5 O	0	X	]	Food additives: approved and properly use Toxic substances properly identified, stored		0		5
14			ŏ		E	ood-contact surfa	ces: cleaned and saniti		ŏ	_		ΙĔ	IN		T NA	NO	Conformance with Approved Pro	ocedures	~	_	
15	2	0				roper disposition ( erved	of unsafe food, returned	d food not re-	0	0	2	Z	7 0	0	黨		Compliance with variance, specialized proc HACCP plan	cess, and	0	0	5
				Go	od	Retail Practic	es are preventive r	measures to co	ontro	l the	e inti	rodu	ctio	n of j	patho	gen	, chemicals, and physical objects i	into foods.			
									GOO	DD R	ETA	JL P	RAC	TICE	8						
$\square$				0	UT-	not in compliance Comp	liance Status	COS=corre	cted o	R	durin WT	g insp 1 Г	ector	1			R-repeat (violation of the same Compliance Status		COS	R	WT
	_	OUT	_		_	Safe I	Food and Water							OUT			Utensils and Equipment				
20						eggs used where ce from approved				8		ł١	45				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
30	>	0		ance	ob		zed processing method mperature Control	5	0	0	1	1 17	46	0	Warew	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
3	1	0	Prop		ooli		adequate equipment for	or temperature	0	0	2	112		-	Nonfoo	xd-cor	ntact surfaces clean		0	0	1
3:		-	Cont		dn	roperly cooked for	r hot holding		-	0		łĿ	_	OUT	Hot an	d cold	Physical Facilities water available; adequate pressure		0	0	2
3	_					awing methods us				ŏ			49	-			stalled; proper backflow devices		ŏ	0	2
34	1	0		mor	net	ers provided and a	accurate		0	0	1						waste water properly disposed es: properly constructed, supplied, cleaned		0	0	2
3	5	0	_	f pro	per		I container; required rec	ords available	0	0	1	1 -	52				use properly disposed; facilities maintained		0	0	1
		OUT					f Food Contaminatio		-	1-		ᄂ	53	-		-	lities installed, maintained, and clean		-	0	1
30	3	0	Inse	cts, r	rode	ents, and animals	not present		0	0	2	1 [	54	0	Adequ	ate ve	ntilation and lighting; designated areas use	d	0	0	1
37	_		_		_		ing food preparation, sto	arge & display	×		1		OUT Administrative Items								
34	_					anliness is: properly used a	and stored		0 嵐	0	1						nit posted inspection posted		0	0	0
4	)	0	Was			its and vegetables	5			ŏ		۱Ľ		- 1			Compliance Status				WT
4	_	OUT S		to the	0.01	Proper ils; properly store	Use of Utensils		100	0	1	I F	57	_	Comel	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		20	0	
4		2	Uter	sils,	eq	uipment and liners	s; properly stored, dried		黨	0	1	1 🗖	58	L I	Tobaco	co pro	ducts offered for sale		80	ő	0
4	3	0	Sing	le-us	se/s		cles; properly stored, us		0	8	1		59		f tobac	co pr	oducts are sold, NSPA survey completed		0	0	
		_					and within the second second	and the second				1					Research distribution of the later of the distribution	and the late of the second			
																	Repeated violation of an identical risk factor m e. You are required to post the food service est				

anner 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 the port. T.C.A. sections 58-14-703, 68-14-708, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-329.

64	5	06/08/2021	$\frown$	06/08/2021
Signature of Person In Charge		Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety i	nformation can be found on ou	website, http://tn.gow/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training cl		th at the county health department.	RDA 629
1192203 (1007. 0-10)	Please call (	) 9012229200	to sign-up for a class.	101.023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information Establishment Name: URBAN FUSION ASIAN BISTRO Establishment Number #: [605197215]

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.	Yes
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)				
3 compartment sink Cleaner Solutions	Quats Cleaner Solutions	200 100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Freezers	0				
Coolers	39				
Walk in cooler	38				
Walk in freezer	0				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Shrimp	Cooking	169			
Rice	Hot Holding	160			
Soups	Hot Holding	155			
Pork dumplings	Cooking	175			
Asian Delight	Cooking	185			
Salmon	Cold Holding	38			
Tuna	Cold Holding	38			
Chicken	Cold Holding	38			
Pork	Cold Holding	38			

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Observed Violations
Total # 6

Repeated # ()

26: Improperly stored toxic item on ice machine

33: Improper thawing foods at room temperature

37: Food items stored on floor in walk in freezer

39: Improper storage wiping cloths

41: Improperly stored ice scoop

42: Improperly stored clean utensils

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#### Establishment Information

Establishment Name: URBAN FUSION ASIAN BISTRO Establishment Number : 605197215

Comments/Other Observations		
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"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: URBAN FUSION ASIAN BISTRO Establishment Number : 605197215

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: URBAN FUSION ASIAN BISTRO

Establishment Number # 605197215

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments