TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	FOOD SERVICE EST	ABL	ISI	IMI	EN'	тп	NSI	PEC	TIC	SCO	DRE		
Establishment Name	Sarku Japan								- Brook - C	O Fermer's Market Food Unit ent @ Permanent O Mobile	C		
Address	2100 Hamilton Place Blvd., Suite310					197	pe of I	Establi	shme	O Temporary O Seasonal			
City	Chattanooga	- O´	1:2	5 F	- M		M/P	м та	ma 04	at 02:00; PM AM / PM			
	11/15/2022 Establishment # 6051894	_				_			110 04				
Inspection Date Purpose of Inspection					elimir		ed C		0.000	nsultation/Other			
		L			earra	nary		-				0	
Risk Category Risk Fa	O1 X2 O3 ctors are food preparation practices and employee	behi	vior	04	ost c	omr	nonh			up Required O Yes X No Number of to the Centers for Disease Control and Preven		0	
	contributing factors in foodborne illness outbrea												
(Mark desig	FOODBORNE ILLNESS R nated compliance status (IK, OUT, KA, HO) for each numbered its										egory.)	
IN=in compliance	OUT=not in compliance NA=not applicable NO=not observed		1.0		5=00	rrecte	id on-s	site duri	ng ins	pection R=repeat (violation of the same code provis			WT
IN OUT NA N	Compliance Status O Supervision	1005	R	WI		IN	OUT	NA	10	Compliance Status Cooking and Reheating of Time/Temperature	0.00	ĸ	wi
1 嵐 0	Person in charge present, demonstrates knowledge, and	0	0	5	16					Control For Safety (TCS) Foods Proper cooking time and temperatures			
IN OUT NA N						00				Proper cooking time and temperatures Proper reheating procedures for hot holding	ő	00	5
2 <u>炭</u> 0 3 炭 0	Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	O Good Hygienic Practices	-	-		18	0	0	0	×	Proper cooling time and temperature	0	ा	_
	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19	1.000	8	0		Proper hot holding temperatures Proper cold holding temperatures		00	
IN OUT NA N	O Preventing Contamination by Hands					1XX	ŏ	ŏ		Proper date marking and disposition	ŏ	ŏ	5
	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	2		0	-	Time as a public health control: procedures and records	0	0	
8 2 0	Alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23		OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
IN OUT NA N 9 🕱 O	Approved Source Food obtained from approved source		0			IN	OUT		NO	food Highly Susceptible Populations	0	2	•
10 0 0 0 3	Food received at proper temperature	0	0		24	-	0	200	no	Pasteurized foods used; prohibited foods not offered	0	0	5
11 定 0 12 0 12 0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	Ē	IN	OUT	-	NO	Chemicals	ľ		
IN OUT NA M	destruction	-		-	25	0	0			Food additives: approved and properly used	0	ाठा	
13 2 0 0	Food separated and protected	_	0			1	0		·	Toxic substances properly identified, stored, used	Ō	0	5
14 宽 0 0	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5	27	IN O	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
15 2 0	served	0	0	2	21	10	10	8		HACCP plan	0	9	9
G	ood Retail Practices are preventive measures to c	ontro	d the	intr	oduo	ction	n of p	atho	gens	, chemicals, and physical objects into foods.			
							TICE	5					
	OUT=not in compliance COS=con Compliance Status		R			ection				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28 O Pasteu	Safe Food and Water ized eggs used where required	0	0	1			NUT	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
29 O Water a	nd ice from approved source e obtained for specialized processing methods	0	0 0	2		5				and used	0	0	1
OUT	Food Temperature Control			_		_	-			g facilities, installed, maintained, used, test strips	0	0	1
31 O Proper control	cooling methods used; adequate equipment for temperature	0	0	2	4	_	嵐 № DUT	Vonfoo	d-cor	tact surfaces clean Physical Facilities	0	0	1
32 O Plant fo	od properly cocked for hot holding		0	1		8	0			water available; adequate pressure	0	0	2
	ed thawing methods used meters provided and accurate	0	0	1		_				talled; proper backflow devices waste water properly disposed	0	0	2
OUT	Food Identification		-		5	<u>я</u>				s: properly constructed, supplied, cleaned		ŏ	1
	operly labeled; original container; required records available	0	0	1		_	-			use properly disposed; facilities maintained	0	0	1
36 O Insects	Prevention of Feed Contamination rodents, and animals not present	0	0	2			_			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0 0	1
-		0	0	2	F	-	UT NUT	-seque	110 VU		-	<u> </u>	
	ination prevented during food preparation, storage & display al cleanliness	0	0	1			_	Jumper	Dece	Administrative items nit posted	0		
39 O Wiping	cloths; properly used and stored	0	0	1		_				inspection posted	0	0	0
40 O Washin	g fruits and vegetables Proper Use of Utensils	0	0	1			_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
41 O In-use	itensils; properly stored		0			7				with TN Non-Smoker Protection Act	X	8	
43 O Single-	equipment and linens; properly stored, dried, handled ise/single-service articles; properly stored, used	0	0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	used properly	0	0	1									

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 68-14-703, 68-14-706, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-6-329.

	11/15/2022		11/15/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on o	ur website, http://tn.gov/health/article/eh-foodservic	e ****
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PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	th at the county health department.	RDA 629
Prs-2207 (Nev. 6-10)	Please call () 4232098110	to sign-up for a class.	NDR 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sarku Japan Establishment Number #: 605189458

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)					
Sanitizer bucket	QA	200						

Equipment Temperature	
Description	Temperature (Fahrenheit)

State of Food	Temperature (Fahrenheit	
Hot Holding	150	
Hot Holding	145	
Cold Holding	40	
	Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding	

Observed Violations
Total # 1
Repeated # 0
47: Dust build-up on shelving.

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: (IN): An employee health policy is available.
- 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: Proper handwashing observed.

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: Food obtained from approved 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: (IN) All raw animal food is separated and protected as required.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper TILT procedures observed with sticky rice.
- 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.

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Comments/Other Observations (cont'd)

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

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Establishment Number # 605189458

Sources				
Source Type:	Food	Source:	Alliance	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments