

City

Signature of Pe

PH-2267 (Rev. 6-15)

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

85

Number of Seats 50

Asian Eatery 
Establishment Name

Address

Asian Eatery 
Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

Germantown Time in 04:35 PM AM / PM Time out 05:05: PM AM / PM

Inspection Date 07/12/2022 Establishment # 605220308 Embargoed 000

Purpose of Inspection O Routine Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 302 O3 O4 Follow-up Required 50 Yes O No

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

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	0 <b>5</b> =co	rrect
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervisien					IN
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120
	IN	OUT	NA	NO	Employee Health				17	
2	300	0			Management and food employee awareness; reporting	0	О			-
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	2000
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	富
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	0
	IN	OUT	NA	NO	Preventing Contamination by Hands	Preventing Contamination by Hands			21	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0
	IN	OUT	NA	NO	Approved Source				[23	1 4
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	27	10
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	
13	黛	0	0		Food separated and protected	0	0	4	26	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

					Compliance Status	COS	R	WT
	IN	OUT	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	0	0	0	300	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	380	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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

R=repeat (violation of the same code provi-

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	,
29		Water and ice from approved source	0	0	$\Box$
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	黨	0	1
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 Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	123	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	O	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 180	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

07/12/2022

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\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department.

Please call ( ) 9012229200 to sign-up for a class.

RDA 629

Date

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



#### Establishment Information

Establishment Name: Asian Eatery - Establishment Number #: 605220308

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)			

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Small prep cooler	50					
Left big prep cooler	52					
Right big prep cooler	47					
Walk in cooler	44					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Onions	Cold Holding	48
Raw chicken	Cold Holding	50
Raw shrimp	Cold Holding	46
Tomatoes	Cold Holding	48
Cooked chicken	Cold Holding	48
Lettuce	Cold Holding	52
Noodles	Cold Holding	51
Raw beef	Cold Holding	53

Observed Violations
Total # 10
Repeated # () 20: Foods out and applied over 4 hours ago are not sold holding holes. 41
20: Foods cut and cooled over 4 hours ago are not cold holding below 41
degrees. Coolers are still not maintaining temperatures below 41 degrees.
33: Chicken thawing in standing water. Please thaw under cold running water.
35: Prepared food in coolers missing label with common name
36: Gnats present throughout kitchen.
37: Food stored on the floor of walk in freezer. Uncovered food items in coolers.
38: Cook is missing hair restraint
41: Scoops for chips stored improperly with handle touching chips
45: Smaller prep cooler has a worn gasket please repair to help maintain proper
cold holding temperatures
46: Commercial dishwasher is not dispensing sanitizer. Rinse temperature too
low. Repair to run at least 120 degrees. Discontinue use until repaired to
dispense 50-100ppm chlorine.
· · · · · · · · · · · · · · · · · · ·
53: Ceiling tiles stained. Wall by dishwasher peeling.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



Establishment Information	
Establishment Name: Asian Eatery -	
Establishment Number: 605220308	
Comments/Other Observations	
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### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: Asian Eatery -	
Establishment Number: 605220308	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information							
Establishment Name: Asian Eatery - Establishment Number #: 605220308							
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Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
	be issued. Recommended PIC to repair or replace gaskets pans and placing food on ice to keep cool until repaired.						