



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name RED FISH - KITCHEN Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 9915 HWY 64 (STAGE RD) ☐ Temporary ☐ Seasonal
City Arlington Time in 12:25 PM AM / PM Time out 01:40 PM AM / PM
Inspection Date 02/15/2023 Establishment # 605260522 Embargoed 000
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 88

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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O	O	5																	
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					O	O	5																	
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					O	O	5																	
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O	O	5																	
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O	O	5																	
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed					O	O	5																	
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O	O	5																	
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O	O	2																	
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source					O	O	5																	
10	IN	OUT	NA	NO	Food received at proper temperature					O	O	5																	
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O	O	5																	
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O	O	5																	
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected					O	O	4																	
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O	O	5																	
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O	O	2																	

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Compliance Status										COS					R					WT									
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																													
16	IN	OUT	NA	NO	Proper cooking time and temperatures					O	O	5																	
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					O	O	5																	
Cooling and Holding, Date Marking, and Time as a Public Health Control																													
18	IN	OUT	NA	NO	Proper cooling time and temperature					O	O	5																	
19	IN	OUT	NA	NO	Proper hot holding temperatures					O	O	5																	
20	IN	OUT	NA	NO	Proper cold holding temperatures					O	O	5																	
21	IN	OUT	NA	NO	Proper date marking and disposition					O	O	5																	
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					O	O	5																	
Consumer Advisory																													
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					O	O	4																	
Highly Susceptible Populations																													
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					O	O	5																	
Chemicals																													
25	IN	OUT	NA	NO	Food additives: approved and properly used					O	O	5																	
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					O	O	5																	
Conformance with Approved Procedures																													
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					O	O	5																	

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)														
Compliance Status										COS					R					WT				
Safe Food and Water																								
28	OUT	Pasteurized eggs used where required			O	O	1																	
29	OUT	Water and ice from approved source			O	O	2																	
30	OUT	Variance obtained for specialized processing methods			O	O	1																	
Food Temperature Control																								
31	OUT	Proper cooling methods used; adequate equipment for temperature control			O	O	2																	
32	OUT	Plant food properly cooked for hot holding			O	O	1																	
33	OUT	Approved thawing methods used			O	O	1																	
34	OUT	Thermometers provided and accurate			O	O	1																	
Food Identification																								
35	OUT	Food properly labeled; original container; required records available			O	O	1																	
Prevention of Food Contamination																								
36	OUT	Insects, rodents, and animals not present			O	O	2																	
37	OUT	Contamination prevented during food preparation, storage & display			O	O	1																	
38	OUT	Personal cleanliness			O	O	1																	
39	OUT	Wiping cloths: properly used and stored			O	O	1																	
40	OUT	Washing fruits and vegetables			O	O	1																	
Proper Use of Utensils																								
41	OUT	In-use utensils; properly stored			O	O	1																	
42	OUT	Utensils, equipment and linens; properly stored, dried, handled			O	O	1																	
43	OUT	Single-use/single-service articles; properly stored, used			O	O	1																	
44	OUT	Gloves used properly			O	O	1																	

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Compliance Status										COS					R					WT				
Utensils and Equipment																								
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			O	O	1																	
46	OUT	Warewashing facilities; installed, maintained, used, test strips			O	O	1																	
47	OUT	Nonfood-contact surfaces clean			O	O	1																	
Physical Facilities																								
48	OUT	Hot and cold water available; adequate pressure			O	O	2																	
49	OUT	Plumbing installed; proper backflow devices			O	O	2																	
50	OUT	Sewage and waste water properly disposed			O	O	2																	
51	OUT	Toilet facilities: properly constructed, supplied, cleaned			O	O	1																	
52	OUT	Garbage/refuse properly disposed; facilities maintained			O	O	1																	
53	OUT	Physical facilities installed, maintained, and clean			O	O	1																	
54	OUT	Adequate ventilation and lighting; designated areas used			O	O	1																	
Administrative Items																								
55	OUT	Current permit posted			O	O	0																	
56	OUT	Most recent inspection posted			O	O	0																	
Compliance Status										YES					NO					WT				
Non-Smokers Protection Act																								
57	OUT	Compliance with TN Non-Smoker Protection Act			O	O	0																	
58	OUT	Tobacco products offered for sale			O	O	0																	
59	OUT	If tobacco products are sold, NSPA survey completed			O	O	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 18-14-703, 18-14-706, 18-14-708, 18-14-709, 18-14-711, 18-14-715, 18-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/15/2023 Signature of Environmental Health Specialist [Signature] Date 02/15/2023

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

Establishment Number #: 605260522

Smoking observed where smoking is prohibited by the Act.

Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	40
Cooked shrimp	Cold Holding	41
Raw beef	Cold Holding	40
Raw chicken	Cold Holding	40
Pork egg rolls	Cooking	167
Rice	Hot Holding	140
Mushroom soup	Hot Holding	145

Observed Violations

Total # 12

Repeated # 0

8: No soap at hand sink by grill and back door. No paper towels at all 3 handsinks.

13: Raw food stored over ready to eat food.

35: Unlabeled food containers.

37: Uncovered food. Open bag of planko. Please place in container with lid.

Open sauce cans stored on shelf.

Food stored on the floor in walk in freezer.

38: Employees are not wearing hair restraints while preparing food. Ex: Hair net, baseball cap.

39: Orange wiping cloths were stored at cold holding table. Please store in sanitizer bucket

41: Ice scoop laying on ice machine. Please cover or place in container and sit on ice machine.

Cups used as scoops stored in flour and dry rice. Please remove.

Scoops stored in food containers must be stored with handle pointed upwards and not touching food.

45: Free standing water in prep cooler. Cutting boards have too many grooves. Please replace

46: Commercial dish washer is not despinning any chlorine. No chlorine test strips available

51: Employee restroom does not have soap and paper towels and toilet is dirty.

52: Dumpster door is open. Please keep door closed.

54: Grease build up under ventilation hood

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: RED FISH - KITCHEN

Establishment Number : 605260522

Comments/Other Observations

1:
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9: Teng Xing International Trading inc.
Fresh Food Wholesale Inc.
JFC International
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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

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Establishment Number : 605260522

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Source:

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Additional Comments

Informed person in charged that they are going to have to use the 3 compartment sink to wash their dishes until eco lab fixes dish washer.

Javonna shelbia 901-581-0686

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