TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Oichii Acion Doctourant														O Fermer's Market Food Unit		1			
Establishment Name					Type of Establishment O Fermer's Market Food Unit O Mobile]	₽					
Address 11219 Lebanon Rd							_					O Temporary O Seasonal							
					01	.:4	<u>4 P</u>	M	A	M/P	A Th	me o	ut 02:43: PM AM/PM						
Inspection Date 05/06/2022 Establishment # 605243891						1		. 6	imba	rgoe	d 0								
Pur	pose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pre	limin	ary		c	Cor	nsultation/Other			
Ris	k Cat	tegor			O 1	30 2	O 3			O 4	_					up Required O Yes 🕄 No Number			·
		R														to the Centers for Disease Control and Pre- control measures to prevent illness or injury			
		(14)	rk de	elone	ted compliance str											INTERVENTIONS ach liam as applicable. Deduct points for category or sub	alason		
IÞ	⊫in c	ompli			OUT=not in compliance NA=not applicable NO=not observed				COS=corrected on-site during inspection R=repeat (violation of the same cod						spection R=repeat (violation of the same code pr	wision)			
	IN	OUT	NA	NO	Col	Supervision		COS R WT		Ь	Compliance Status		Compliance Status Cooking and Reheating of Time/Temperature	_	R	WT			
1	1	-				present, demonstrates i	mowledge, and	0	0	5		IN	OUT	NA NO Control For Safety (TC		Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health						00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
23	XX	0				d food employee awarene striction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control			
	IN	OUT	NA	NO		ood Hygienic Practice	••	-			18	×	0	0		Proper cooling time and temperature		0	
4	XX	0				sting, drinking, or tobacco m eyes, nose, and mouth		8	8	5	19 20	XX	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	- 8	0	
-	IN	OUT	NA	NO	Prever	ting Contamination b						100	ŏ	ŏ	0	Proper date marking and disposition	- ŏ	ŏ	5
6	黨	0				properly washed ntact with ready-to-eat fo	ode or approvad	0		5	22	X	0	0	O Time as a public health control: procedures and re-		s 0	0	
7	鬣	0	0	0	alternate proced	ures followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory			
8	N N		NA	NO	Handwashing sir	Approved Source	accessible	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooke food		0	4
9	黨	0	_			om approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations			
10	0 X	0	0	×	Food received at Food in good cor	t proper temperature ndition, safe, and unadult	erated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	ō	0	0	Required records	s available: shell stock ta		ō	ō		H	IN	OUT	NA	NO	Chemicals			
H	IN		NA	NO	destruction Prot	ection from Contamin	ation				25	0	0	X		Food additives: approved and properly used	0	0	6
		0			Food separated				0		26	民	0		·	Toxic substances properly identified, stored, used	0	0	<u> </u>
	_	0	0			faces: cleaned and sanit n of unsafe food, returne		-	0	_		_		NA	10000	Conformance with Approved Procedures Compliance with variance, specialized process, and	-		
15 🕱 O Proper disposition of unsafe food, returned food hot re-				0	0	2	27	0	0	×		HACCP plan	0	0	5				
				Goo	d Retail Pract	ices are preventive	measures to co	ntro	the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical objects into foods			
								600	D RI	ar/All	. PR	ACT	1CE	3					
				00	T=not in compliance Con	npliance Status	COS=corrected on-site during insp atus COS R WT									R-repeat (violation of the same code provisio Compliance Status		R	WT
		OUT			Safe Food and Water							0	UT			Utensiis and Equipment			
	18 19				ed eggs used whe lice from approve			8	0	1	45 Solution and nonfood-contact surfaces cleanable, properly designed, constructed, and used		0	0	1				
_	10	Õ	Varia		obtained for speci	alized processing method	ち	ŏ	ŏ	1			g facilities, installed, maintained, used, test strips	0	0	1			
_	_	OUT	_	Food Temperature Control per cooling methods used; adequate equipment for temperature					-	47		_			ntact surfaces clean	0	0	1	
1	и	0	contr		oning metriods day	eu, auequate equipment i	or temperature	0	0	2	F	_	UT	ion more	0.001	Physical Facilities	Ť	Ū	
_	2				properly cooked			0	0	1		48 O Hot and cold water available; adequate pressure			0	2			
_	13 14		<u> </u>		thawing methods eters provided an			6	0	1	49			- 8	0	2			
		OUT				od identification			1 - 1 -		51		-	Toilet facilities: properly constructed, supplied, cleaned			ŏ	ŏ	1
1	5	×	Food	i prop	erly labeled; origi	nal container; required re	cords available	0	0	1	52	2 (o G	Garbage/refuse properly disposed; facilities maintained				0	1
		OUT				of Food Contaminati	on				53	_	0 P	hysica	al faci	ilties installed, maintained, and clean	0	0	1
-	6	0	Insec	sts, ro	idents, and anima	is not present		0	0	2	54	• •	0 ^	dequa	ste ve	entilation and lighting; designated areas used	0	0	1
1	17					uring food preparation, st	orage & display	0	0	1		0	UT			Administrative Items			
	8		-		leanliness	and stored		0	0	1	55		_		-	nit posted	0	0	0
		ping cloths; properly used and stored ashing fruits and vegetables				ŏ		56 O Most recent inspection posted Compliance Status								WT			
OUT Proper Use of Utensils													Non-Smokers Protection Act						
_	1					red ens; properly stored, drie	d, handled	0	8	1	57	5				with TN Non-Smoker Protection Act ducts offered for sale	8	8	0
	 43 O Single-use/single-service articles; properly stored, us 44 O Gloves used properly 				0	8	1	55	<u>۶</u>				oducts are sold, NSPA survey completed		ō				
						Income which is not state of the							10.0			Research and the second s			
serv	ice e	stablis	shmer	t perm	nit. Items identified	as constituting imminent he	ealth hazards shall b	e corre	cted in	mmedi	stely o	or ope	eration	s shall	l ceas	Repeated violation of an identical risk factor may result in n e. You are required to post the food service establishment p	rmit in a	consp	icuous
mar repo	nera nt. T	nd po	st the	most ns 68	recent inspection n 14 703, 68-14-706, 6	eport in a conspicuous man 8-14-708, 68-14-709, 68-14-71	ner. You have the rig 11, 68-14-715, 68-14-7	pt to n 16, 4-5	aquesi 320.	t a hea	ning n	egard	ing thi	s repo	rt by f	filing a written request with the Commissioner within ten (10)	Says of th	e date	of this
	7	The second	X	K	and the		05/0)		X	a	6	h.	TATA STATES	05/	76/2	2022
							0.0/(JUL	しんん	_		1/2			/ //		00/1	J U I 2	_02

Signature of Person In Charge

Date Signature of Environmental Health Specialist

SCORE

	_		
0	-	k	
υ	а	œ	

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

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Oishii Asian Restaurant Establishment Number # 605243891

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)							
Dish machine	CI	100								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler (ric) 2 door	37				
Ric line	38				
Ric 3 door	37				
Reach in freezer	0				

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Beef raw	Cold Holding	40		
Shrimp raw	Cold Holding	40		
White rice	Hot Holding	167		
Fried rice	Hot Holding	148		
Crispy chicken	Cold Holding	41		
Egg drop soup 3 hrs	Cooling	51		
Scallops	Cold Holding	39		

Observed Violations

Total # 6 Repeated # 0

33: Shrimp left to thaw in bucket not in water.

35: Large gray containers not labeled

37: Cut veggies stored uncovered on shelf under prep table

- 39: Wiping cloth left laying on prep table
- 41: Scoop handle down in white powder.

45: Severely grooved cutting boards through out kitchen

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Oishii Asian Restaurant

Establishment Number: 605243891

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: Employee washed hands before preparing order

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 source info

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (IN) Parasite destruction paperwork available

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: See food temps

19: See food temps

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Sushi rice held in tilt timed out on container

23: Statement on menu

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: (NÁ) 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.

Establishment Information

Establishment Name: Oishii Asian Restaurant Establishment Number : 605243891

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Oishii Asian Restaurant

Establishment Number # 605243891

Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Sysco, True world, wismettac, GFS				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments