



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



<b>Establishment Information</b>	
Establishment Name:	Formosa
Establishment Number #:	605249329

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Dish machine	Chlorine	50	
Sani bucket	Chlorine	100	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Wonton	Cold Holding	38
Milk	Cold Holding	39
Chx cooling 30 mins	Cooling	78
Rice	Hot Holding	157
Rice	Hot Holding	155
Raw chx	Cold Holding	38
Chx	Cooking	169
Cabbage	Cold Holding	48
Raw beef	Cold Holding	38
Chx soup	Hot Holding	189
Wonton soup	Hot Holding	179

### Observed Violations

Total # 9

Repeated # 0

- 1: Inadequate control over food safety risk factors.
- 4: Employee eating on cook line
- 6: Employee did not wash hands after cleaning out dish machine when returning to cutting vegetables. When asked to wash his hands, he used triple sink with just water, and no soap.
- 8: Hand sink not stocked with paper towels and handle blocked with saran wrap
- 20: Cabbage not being kept in cooler at 48F. Moved to walkin.
- Eggrolls being pulled out of cooler and not held cold. Recommended using tilt or maintaining in cold holding.
- 37: Chicken cooling on linens.
- 41: Ice scoop stored in ice machine
- 45: Shelves in poor repair
- 53: Under wok table dirty

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**Comments/Other Observations**

- 2: Pic familiar with location of illness policy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Approved
- 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: Chicken cooked to correct temperature
- 17:
- 18: Chicken cooling in single layer on speed rack
- 19: All soups and rice being held over 135F
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Currently not using tilt. Discussed as an option for eggrolls
- 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***



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**Sources**

Source Type:	Water	Source:	Hud
Source Type:	Food	Source:	Sysco
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**