

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Formosa Establishment Name Permanent O Mobile Type of Establishment 5425 Hwy 153 Suite 129 O Temporary O Seasonal Address Hixson Time in 12:45 PM AM / PM Time out 01:40; PM 03/20/2023 Establishment # 605249329

Embargoed 0 Inspection Date O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 97 Risk Category **O**3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		¢	05=cc	rrecte	id on-si	ite duri	ing int	spection R=repeat (
					Compliance Status	COS	R	WT						Compliance Sta
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO	Cooking and Reheatin
7	$\overline{}$	622		_	Person in charge present, demonstrates knowledge, and	$\overline{}$	$\overline{}$	T.	L					Control For Saf
1	0	異			performs duties	0	0	5	16	0.00	0	0	0	Proper cooking time and terr
	IN	OUT	NA	NO	The state of the s				17	0	0	0	300	Proper reheating procedures
2	-MC	0			Management and food employee awareness; reporting	0	0		П					Cooling and Holding, Da
3	寒	0			Proper use of restriction and exclusion	0	0	*	Ш	IN	OUT	NA	NO	a Public He
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and tem
4	0	286		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	-	0	0	0	Proper hot holding temperate
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	100	0		Proper cold holding tempera
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 20	0	0	0	Proper date marking and dis
6	0	黨		0	Hands clean and properly washed	0	0		22	0	0	0	鮾	Time as a public health cont
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	_	_	_		Time as a public realist cont
•			_		alternate procedures followed	_	_			IN	OUT	NA	NO	Consume
8	0	20			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		Consumer advisory provided
	IN	OUT	NA	NO	Approved Source		_		l L.	_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Suscepti
10	0	0	0	100	Food received at proper temperature	0	0]	24	0	0	326		Pasteurized foods used; pro
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	["	1	ľ	(40)		Pasteurized loods used, pro
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ΙГ	IN	оит	NA	NO	Chen
	IN	OUT	NA	NO					25		0	100		Food additives: approved an
13	黛	0	0		Food separated and protected	0	0	4	26	靈	0		4	Toxic substances properly id
14	×		0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, s HACCP plan

ᆫ	Compliance Status							** 1
	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	3%	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	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	OUT	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

s 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	l '
	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	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	ļ ,
	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	0	Gloves used properly	0	0	

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	Gor OUT Uten 45 Food and nonfood-contact constructed, and used 46 O Warewashing facilities, inst 47 O Nonfood-contact surfaces of OUT Ph 48 O Hot and cold water available 49 O Plumbing installed, proper of OSewage and waste water p 50 O Sewage and waste water p 51 O Toilet facilities: properly cor 52 O Garbage/refuse properly di 53 Fhysical facilities installed, out Adequate ventilation and liquid out Adequate ventilation and liquid out OUT A	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	1
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	١,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hi ten (10) days of the date of the

03/20/2023

Date Signature of Environmental Health Specialist

03/20/2023 Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Formosa

Establishment Number #: | 605249329

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

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

Equipment Temperature								
Description	Temperature (Fahrenhe							

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
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 # ()
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

[&]quot;"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: Formosa

Establishment Number: 605249329

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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Formosa	
Establishment Number: 605249329	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
occ hast page for additional comments.	

Establishment Information

Establishment Inform	nation			
	rmosa			
Establishment Number #:	605249329			
Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			