## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

53.80

FOOD SERVICE ESTA			BLISHMENT INSPECTION REPORT									SCORE										
18			T. S.																			
Esta	bīst	hemen	t Nar	ne	Sarku J	lapan								-				Farmer's Market Food Unit Permanent O Mobile	9		K	
Address 2100 Hamilton Place Blvd., Suite310								Typ	e of t	Establi	shme	O Temporary O Seasonal										
				01	L:4	5 P	M	AJ	M/P	и ті	me ou	ut 02:15: PM АМ/РМ										
,	ectic	n Da	de		05/30/	/2023	3 Estable	shment #	60518945					-	d 0							
			spect		Routine		O Follow-u	-	O Complaint			- O Pre			-		) Cor	nsuitation/Other				
Risk	Cat	egor	v		01		ST(2		03			04				Fo	low-	up Required X Yes O No	Number of S	eats	0	
	Bisk Category   O 1   O 3   O 4   Follow-up Required   Yes   O No   Number of Seats   U     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.																					
					ontributin	g factor												INTERVENTIONS	as or injery.			
				algnat			IN, OUT, NA	, NO) for eac	ch numbered iten	n. For	item	mark	M 00	Π, 14	irk Ci	28 or R	for e	ach Nem as applicable. Deduct points for e			)	
IN	in c	ompli	ance		OUT=not in c		NA=not a ance Stat		NO=not observe	od COS	R		\$=007	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the Compliance Status			R	WT
	IN	ουτ	NA	NO			Supervis				_			IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	鬣	0			Person in ch performs du		sent, demor	nstrates kno	owledge, and	0	0	5		0	0			Proper cooking time and temperatures		0	0	5
2			NA	NO	Managemer		imployee d employee		s; reporting	0			17		0			Proper reheating procedures for hot hold Ceoling and Holding, Date Marking		0	0	-
3	×	0			Proper use	of restricti	ion and exc	lusion		0	0	5		IN	OUT	NA	NO	a Public Health Contr				
4	_		NA		Proper eatin		Hygienic drinking o			0	0	_	18 19	<b>0</b> 家	00	0		Proper cooling time and temperature Proper hot holding temperatures		00		
5	1	0	NA	0	No discharg	ge from ey		nd mouth		ŏ	ŏ	5	20	0	X	0		Proper cold holding temperatures		0	ŝ	5
	1 N	0	NA		Hands clear				riangs	0	0		21	0	0	0		Proper date marking and disposition Time as a public health control: procedu	res and records	0	0	
7	×	0	0	0	No bare har alternate pro			-to-eat food	is or approved	0	0	5	-	IN	OUT		-	Consumer Advisory	es and records	-	-	
8	N IN	애	NA	NO	Handwashir		roperly sup pproved 5		ccessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and food	undercooked	0	0	4
9	黨	0	_		Food obtain	ed from a	pproved so	urce			0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10 11	×	0	0	<u>×</u>	Food receiv Food in goo	xd conditio	n, safe, and	d unadultera		0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
		0	×	0	Required re destruction		illable: shell	l stock tags,	, parasite	0	0			IN	OUT			Chemicais				
13			NA	NO	Food separa		on from Co protected	ontaminat	tion	0	0	4	25 26	<b>図</b>	0	X		Food additives: approved and properly u Toxic substances properly identified, sto		00	읭	5
14	R	ŏ	ŏ		Food-contac	ct surface	s: cleaned a			ŏ		5				NA		Conformance with Approved P	rocedures		_	
15	2	0			Proper dispo served	osition of	unsafe food	i, returned f	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
				Goo	d Retail P	rectices		entive m	ensures to cr	atro	l the	intre	due	tion	of a	atho		, chemicals, and physical object	a into foods.		_	
				_								IATE						, one of the physical expect				
				00	T=not in comp		ance Stat		COS=come	cted o		during						R-repeat (violation of the sam		COS	ы	WT
	_	OUT				Safe Fo	od and Wa				· · ·			0	UT			Compliance Status Utensils and Equipment		008	~ 1	WI
2					ed eggs used fice from app					0	8	2	4	5 (				infood-contact surfaces cleanable, proper and used	ly designed,	0	0	1
3	_	0		nce d	obtained for s		d processin orature C			0	0	1	40	5 3	8 v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	ο	0	1
3	1	0			oling method	ts used; a	dequate eq	uipment for	temperature	0	0	2	47	_	-	lonfoo	d-con	ntact surfaces clean		0	0	1
3	2			food	properly coo					0	0	1	41		υτ Ο ⊦	lot and	f cold	Physical Facilities water available; adequate pressure		0		2
3	_				thawing met					0	0	1	49		O P			stalled; proper backflow devices			0	2
3		OUT		nome	eters provide		iontificati	on		0	0	1	5	_				I waste water properly disposed es: properly constructed, supplied, cleane	d	0	0	2
3	5	0	Food	i prop	erly labeled;	original o	ontainer; re	quired reco	rds available	0	0	1	53	2 (				use properly disposed; facilities maintaine		0	0	1
		OUT			Prever	ntion of I	Food Cont	amination					5	3 0	o P	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	3	0	Insec	ts, ro	idents, and a	animals no	t present			0	0	2	54	• •	0 A	dequa	de ve	entilation and lighting; designated areas up	ed	0	0	1
3	r	0	Cont	amina	ation prevent	ted during	food prepa	ration, stora	age & display	0	0	1		0	σ			Administrative Items				
3		-	-		cleanliness ths: properly	used and	i ctorod			0	0	1	50					nit posted inspection posted		00	2	0
4	_			- N	ruits and veg		3 510100				ŏ		F		<u> </u>	1054.16	Cent	Compliance Status			NO	WT
4	_	OUT		o ute	nsils; properi		se of Uter	nsils					5	,		omeE	1000	Non-Smokers Protection / with TN Non-Smoker Protection Act	let	x	0	
4	2	0	Uten	sils, e	equipment an	nd linens;				0	0	1	53	5	T	obacc	o pro	ducts offered for sale		0	0	0
4					a/single-servi ed properly	ice articles	s; properly s	stored, used	d		8	1	5		H	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
	_					factor item	s within ten i	(10) dava ma	w result in susper-			_	lendo		blish	nent o	ermit	Repeated violation of an identical risk factor	may result in rever	ation	of wre	r food
servi	ce es	tabli	shmen	t perm	nit. Items iden	cified as co	instituting in	minent heal	th hazards shall b	e corre	cted i	mmedi	ately (	or ope	mation	is shall	ceas	e. You are required to post the food service entry in the food service entry in the request with the Commissioner	stablishment permit	in a c	onspi	icuous
									68-14-715, 68-14-7								/					
	ح	_	. (						05/3	30/2	023	3		-	/	_	$\overline{}$		C	)5/3	0/2	023
Sigr	atur	ture of Person In Charge				e Signature of Environmental Health Specialist					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)	Free food safety training clas	ses are available each mor	th at the county health department.	RDA 629
192207 (Rev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	101.025

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



#### Establishment Information

Establishment Name: Sarku Japan Establishment Number #: 605189458

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)					
Sanitizer bucket Triple sink	Chlorine QA	50 200						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Fried rice	Cold Holding	40
White rice	Cold Holding	40
Raw shrimp	Cold Holding	47
Cooked noodles	Cold Holding	47
Raw beef	Cold Holding	47
Raw chicken	Cold Holding	40
Dumplings in walk in cooler	Cold Holding	46
Egg rolls in walk in cooler	Cold Holding	47
Cooked noodles in walk in cooler	Cold Holding	47

#### Observed Violations

Total # 4

Repeated # ()

20: Food stored under grill temping 47 degrees F. Must be 41 degrees F or under.20: Food in walk in cooler temping 47 degrees F. Must be 41 degrees F or under.41: Tong handles and scoops handles touching food products under grill.

46: No QA test strips.

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Establishment Name: Sarku Japan

Establishment Number : 605189458

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Proper handwashing observed.

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: Food obtained from approved source.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.

# Establishment Information

Establishment Name: Sarku Japan

Establishment Number: 605189458

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Sarku Japan

Establishment Number # 605189458

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments