

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

**URBAN FUSION ASIAN BISTRO** Remanent O Mobile Establishment Name Type of Establishment 2015 Exeter Rd. Address

O Temporary O Seasonal Germantown Time in 03:15 PM AM / PM Time out 04:00: PM AM / PM

10/16/2023 Establishment # 605197215 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 160 Risk Category О3 04 Follow-up Required O Yes 疑 No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance			OUT=not in compliance NA=not applicable NO=not observe		red			
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
Ī	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l
	IN	OUT	NA	NO	Proventing Contamination by Hands	Preventing Contamination by Hands		
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5
ŝ	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
•	黨	0			Food obtained from approved source	0	0	
0	0	0	0	×	Food received at proper temperature	0	0	1
1	200	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
3	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			oper disposition of unsafe food, returned food not re- rved O O 2			2

Compliance Status							R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	X	0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	0	Proper date marking and disposition	0	0	
22	0	0	×	0	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	2	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.

CO							
		OUT=not in compliance COS=con					
		Compliance Status	cos	R	W		
	OUT		-		_		
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0	Ľ		
30	0	Variance obtained for specialized processing methods	0	0	'		
	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	338	Contamination prevented during food preparation, storage & display	×	0	1		
38	0	Personal cleanliness	0	0	Г		
39	188	Wiping cloths; properly used and stored	120	0			
40	0	Washing fruits and vegetables	0	0	<u> </u>		
	OUT	Proper Use of Utensils	$\top$				
41	0	In-use utensils; properly stored	0	0	Г		
42	100	Utensils, equipment and linens; properly stored, dried, handled	黨	0	1		
43	0		0	0	Г		
		Gloves used properly	0	0	-		

pecti	Off	R-repeat (violation of the same code provision		-	147
	OUT	Compliance Status Utensils and Equipment	cos	ĸ	W
	-	_	_		
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	羅	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
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	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	<ul> <li>Adequate ventilation and lighting; designated areas used</li> </ul>		0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	8
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

s manner. You have the right to request a h I-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of the

10/16/2023

10/16/2023

Date

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

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



#### Establishment Information

Establishment Name: URBAN FUSION ASIAN BISTRO

Establishment Number #: | 605197215

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.	Yes
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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
	Cleaner Solutions Cleaner Solutions							

Equipment Temperature						
Description Temperature ( Fahrer						
Freezers	0					
Walk in freezer	0					
Walk in cooler	38					
Coolers	38					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Fried Rice	Hot Holding	160
Steamed Rice	Hot Holding	168
Soups	Hot Holding	165
Beef	Cold Holding	38
Chicken	Cold Holding	38
Seafoods	Cold Holding	38
Steak Hibachi	Cooking	165

Observed Violations
Total # 4
Repeated # ()
37: Uncovered food items
39: Improperly stored wiping cloths
42: Improperly stored clean utensils
45: Cardboard lining storage shelves

<sup>\*\*\*</sup>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: URBAN FUSION ASIAN	BISTRO	
Establishment Number: 605197215		
THE STATE OF THE S		
Comments/Other Observations		
1:		
2:		
2: 3:		
4:		
5:		
6:		20
7:		
8: 9:		
10:		
11:		
12:		
13:		
14:		
15:		
16:		
17:		
18:		
19:		
20: 21:		
22:		
23:		
24:		
25:		
26:		
27:		
57:		
5: EO·		
50. 1∙		
2.		
27: 57: 3: 58: 1: 2: 3:		
4:		

		1000			
See last	nage	for a	dditio	nal	com

Additional Comments

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

Establishment Name: URBAN FUSION ASIAN BISTRO				
Establishment Number: 605197215				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information			
Establishment Name: URBAN FUSION ASIAN BISTRO			
Establishment Number #: 60519			
Marco .			
Sources			
Source Type:	Food	Source:	Sysco
Source Type:		Source:	
Additional Comments			