

Establishment Name

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Far East Buffet & Grill Remanent O Mobile Type of Establishment

300 Pleasant Grove Rd., STE 405 O Temporary O Seasonal

**Mount Juliet** Time in 12:24 PM AM / PM Time out 02:06; PM AM / PM City 04/01/2022 Establishment # 605211956 Embargoed 50 Inspection Date

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

Number of Seats 200 Risk Category О3 Follow-up Required 级 Yes O No ase Control and Prevention

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>ê</b> ∙in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		O
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	0	Ħ			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
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	0	×	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN OUT NA NO Approved Source							
9	Food obtained from approved source		Food obtained from approved source	0	0			
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	×			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status							WT
	IN	оит	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	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	OUT	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		Proper cold holding temperatures	0	0	5
21	0	26	0	0	Proper date marking and disposition	0	0	*
22	0	羅	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	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		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

R=repeat (violation of the same code provi-

#### res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=com	GOO		
		Compliance Status	COS		
	OUT	Safe Food and Water	1000		
28	0	Pasteurized eggs used where required	0	0	П
29	Ŏ	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	7
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	窓	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	188	Wiping cloths; properly used and stored	0	0	7
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	7
42	130	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

specti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W.
	OUT	Utensiis and Equipment	1		
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	黨	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
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	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a h T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

04/01/2022

04/01/2022

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 ) 6154445325 Please call ( to sign-up for a class.

Date

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



#### Establishment Information

Establishment Name: Far East Buffet & Grill
Establishment Number # | 605211956

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.	Т
"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.	$\top$
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 ( Fahrenhelt)			
Dish machine	CI	50				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler (wic)	37			
Walk in freezer (wif)	0			
Reach in cooler (ric) dessets	33			

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Raw eggs	Cold Holding	55			
Shrimp	Thawing	43			
Shrimp ric	Cold Holding	41			
Raw chicken	Cold Holding	39			
Sweet and sour chicken	Cold Holding	41			
Chicken on a stick	Cold Holding	41			
Chicken and broccoli	Cooking	170			
Chicken on a stick	Cooking	179			
Rice	Hot Holding	147			
Imitation crab	Cold Holding	35			
Sesame chicken	Reheating	170			
Egg drop soup	Hot Holding	157			
Sliced tomatoes	Cold Holding	41			
Chicken wings	Hot Holding	158			
Dumplings 1 hr	Cooling	89			

#### Observed Violations

Total # 20

Repeated # ()

- 1: Manager on duty did not have managerial control of kitchen based on the number of priority items marked.
- 4: Employee observed drinking from can, placed can on prep table and went back to cutting onions.
- 6: Employee cutting beef with bare hands went into walk in cooler grabbed raw fish to bake, also got chicken out of fryer and touched with hands. Never washing hands during this time
- 7: Employee removing egg tarts from muffin tin with bare hands after tarts have been cooked
- 11: Several cans stored on can rack with dented tops and bottoms with metal on metal
- 13: Pans of cooked food being left on table where beef is being cut. Onions being cut on same table where beef is being cut. Raw meat stored over produce in wic
- 20: Eggs used for fried rice stored in pan beside stove temped at 55 degrees
- 21: Several pans of chicken cooked 3/31 not datee
- 22: Sushi rice is not being timed out at all during inspection. Cook said it was cooked at 11am
- 33: Chicken and shrimp being thawed in sinks submerged in water but no water left running
- 34: No thermometer in chest freezer or small sushi cooler
- 35: Several containers and squeeze bottles by stove not labeled
- 36: 16 Fly strips hung from ceiling throughout kitchen
- 37: Box of chicken stored on floor in wif
- 39: Wiping cloth left laying on prep table with beef and onions being cut
- 41: Scoop handles down in rice, sugar and msg. Utensils being used for sushi and hibachi grill stored in room temperature dirty water.
- 42: Pans used for buffet stacked wet on table by reach in cooler
- 43: To go boxes turned up on top of chest freezer
- 45: Severely grooved cutting boards through out kitchen
- 47: Food debris built up on shelves through out kitchen and walk in cooler

<sup>&</sup>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: Far East Buffet & Grill

Establishment Number: 605211956

#### Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 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.
- 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.
- 12: (IN) Parasite destruction paperwork available
- 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: See food temps
- 17: See food temps
- 18: See food temps
- 19: See food temps
- 23: Statement on sneeze guard at sushi station
- 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.

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

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

Establishment Name: Far East Buffet & Grill				
Establishment Number: 605211956				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Infor	mation					
Establishment Name: Far East Buffet & Grill						
Establishment Number #:	605211956					
Sources						
Source Type:	Food	Source:	PFG, First Choice Seafood, Enson			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	ents					