

**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.	
"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)
Dish machine	Cl	50	

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

- 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

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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 hand sinks 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:

***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:	Food	Source:	PFG, First Choice Seafood, Enson
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments