TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000	ALC: NO	THE R	A CONTRACTOR													O Fermer's Market Food Unit	ſ		
Es	abis	hmen	t Nar		Sushi City						_	Typ	xe of E	Establi	ishme	El Dermanant OMobile	7	5	
Ađ	iress				6921 Lee H	lwy					_					O Temporary O Seasonal			
Cit	/				Chattanoog	a	Time in	11	.:4	0 A	M	A	M/P	M Th	me ou	ut 12:00: PM AM / PM			
Ins	pectic	on Da	rte		04/03/20	23 Establishment #	60531054	0			Emba	irgoe	d 0)					
Pu	pose	of In	spect	tion	ORoutine	續 Follow-up	O Complaint			O Pro					O Cor	nsultation/Other			
Ris	k Cat	tegon	y		O1	<u>882</u>	O 3			O 4				Fo	low-	up Required O Yes 🕄 No Number of S	Seats	12	0
		R														I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
														_	_	INTERVENTIONS			
	kin a			algnai					ite ma							ach item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis)	
Ľ	ein c	ompili	ance	_		nce NA=not applicable pliance Status	NO=not observe	cos	R			recie	d on-s	ate dun	ng ins	Compliance Status		R	WT
		OUT	NA	NO	Dessee is shares	Supervision	mouladas and					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			performs duties	present, demonstrates i	knowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	8	5
2	X	OUT	NA	NO	Management and	Employee Health food employee awarend	ess; reporting	0	0		"	0	0		NO	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	-		
3	×	0			,	riction and exclusion		0	0	°		IN	OUT			a Public Health Control			
4	25	OUT	NA			od Hygionic Practice ting, drinking, or tobacc		0	0		19	0 溪	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	澎	0	NA			n eyes, nose, and mouth ing Contamination b		0	0	•		14	8	8		Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6	1				Hands clean and			_	0	5	22		0	0		Time as a public health control: procedures and records	0	0	
7	医医		0	0	alternate procedu			0	0	-		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Source	accessible			1	23		0	0	110	food	0	0	4
9 10	高の	0	0	*	Food received at p	m approved source proper temperature		0	0		24	IN O	OUT	NA XX	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
	1000	0 0	0	0		dition, safe, and unadult available: shell stock ta		0	0	5	-	IN	OUT	_	NO	Chemicals	-		÷
	IN	OUT	NA	-	destruction Prote	ction from Contamin	ation	-	-		25	0	001			Food additives: approved and properly used	0	ा	
13	2	0 0	0		Food separated an Ecod-contact suid	nd protected aces: cleaned and sanit	ized	0	8	4	26	<u>実</u> IN	0 OUT			Taxic substances properly identified, stored, used Confermance with Approved Procedures	0	0	•
	2		Ť		Proper disposition	of unsafe food, returne		ŏ	ō	2	27	0	0	2		Compliance with variance, specialized process, and	0	0	5
				_	served											HACCP plan			
				Goo	d Retail Practi	ces are preventive	measures to co								gens	s, chemicals, and physical objects into foods.			
				00	T=not in compliance		COS=come	cted o	n-site					5		R-repeat (violation of the same code provision)			
	_	OUT				pliance Status Food and Water		COS	R	WT	F	10	UT			Compliance Status Utensils and Eguipment	COS	R	WT
_	28 29				ed eggs used when lice from approved			8	8	1	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	30		Varia		obtained for special	lized processing method mperature Control	żs	ŏ	ŏ	ĩ	40	5 (g facilities, installed, maintained, used, test strips	0	0	1
	и		Prop			t; adequate equipment f	for temperature	0	0	2	47	_	-	lonfoo	d-con	tact surfaces clean	0	0	1
	2	0	contr Plant		properly cooked for	or hot holding			0	1	41	_	UT O⊢	lot and	1 cold	Physical Facilities (water available; adequate pressure	0	ा	2
_	33 14				thawing methods u eters provided and			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		0	2
	_	OUT				didentification		Ľ		_	5		-			es: properly constructed, supplied, cleaned		ŏ	1
-	35		Food	i prop		al container; required re		0	0	1	53		_	-	·	use properly disposed; facilities maintained	0	0	1
	6	OUT	Insec	ts. ro	dents, and animals	of Food Contaminati s not present	on	0	0	2	5	_	_			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
-	97					ring food preparation, st	nrane & disnlav	0	0	1	F	+	UT			Administrative Items	-	-	
	8				leanliness	ing roos preparation, or	orage a arapial	0	0	1	54			Jurrent	t perm	nit posted	0	0	
_	9 10			- N	ths; properly used ruits and vegetable				0	1	54	\$ (inspection posted Compliance Status	0	O NO	WT
		OUT			Prope	r Use of Utensils				_		T.				Non-Smokers Protection Act			
	12	0	Uten	sils, e		ns; properly stored, drie		0	0		5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
	13 14				single-service art ed properly	icles; properly stored, us	sed		8	1	55	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo			
ma	mer a	nd po	st the	most	recent inspection rep		ner. You have the rig	the to r	eques							e. You are required to post the food service establishment perm fling a written request with the Commissioner within ten (10) day			
Z			11	1	TAN	1						\sim	P	/	L	A.1			0000
	-1	/ /	•					າດທ	nn')		' (- /	1-		\neq 11	1 / 1/		
Siz	/		Pare	00.10	Charge		04/0)3/2	-		Sie		Sol and		00000	\sim (04/0)3/2	
Sig	natu	re of	Pers	on In	Charge	* Additional food safe			(Date						ental Health Specialist	04/()3/2	Date

PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mo	nth at the county health department.	RDA 62
Treed (turk or to)	Please call () 4232098110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sushi City Establishment Number #: 605310540

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)							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Coke cooler	38

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Cubed tofu (coke reach in)	Cold Holding	39		
,				

Observed Violations

Total # 2 Repeated # 0

33: See original report.54: See original report.

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Comments/Other Observations	
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2. 3 [.]	
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5.	
6:	
7:	
 	
9:	
9: 0: (IN): Cubed tofu reach in cooler 39°F. 1: 2: 3: 4: 5: 6: 7: 7: 8:	
1:	
2:	
3:	
4: F	
5.	
0. 7:	
7. 7.	
8.	

***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: Sushi City

Establishment Number : 605310540

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments