



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



<b>Establishment Information</b>	
Establishment Name:	Asia Buffet
Establishment Number #:	605219729

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Dishmachine	Chlorine	0	
Sani buckets	Chlorine	0	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Shrimp-sitting in three comp sink	Cold Holding	52
Sushi-on ice	Cold Holding	76
Raw fish-on ice	Cold Holding	52
Cooked fish-buffet	Hot Holding	150
Cheese pizza-buffet	Hot Holding	115
Sausage-buffet	Hot Holding	99
Ribs-buffet	Hot Holding	84
Cooked chicken-buffet	Hot Holding	125
Cut melon-buffet	Cold Holding	46
Crawfish-on ice buffet	Cold Holding	77
Egg roll-buffet	Hot Holding	156
Raw beef-prep line	Cold Holding	47
Noodles-prep line	Cold Holding	48

### Observed Violations

Total # 12

Repeated # 0

- 1: Person in charge is lacking active managerial control over food safety. Multiple critical violations observed. Lack of hot and cold holding temperature knowledge. Conduct employee training and ensure food safety to patrons.
- 8: Handwash sink in kitchen is blocked with boxes and trash bag in sink. Paper towels are not present at sink. Sushi handwash sink does not have paper towels. Provide soap and paper towels for proper handwashing and keep sink accessible at all times.
- 13: Raw eggs observed stored over ready to eat food items in walk in unit. Store raw protein under or separate from ready to eat foods.
- 14: Dishmachine is not sanitizing properly. 0ppm chlorine when tested three times, and hot water at 120. Repair or replace machine so it is sanitizing properly at 50ppm or as per manufacturers specifications. In addition, sanitizer bucket at sushi prep area is at 0ppm QA or chlorine.
- 19: Multiple TCS items are out of temperature range on buffet line. Hot food must be held hot at 135F or above.
- 20: Multiple TCS food items are observed out of temperature range. TCS food must be held cold at 41F or below. Properly bury food in ice for cold holding on buffet.
- 26: Spray bottle containing cleaning product (per PIC) noted unlabeled. Properly label all toxics to prevent contamination.
- 33: Multiple items observed thawing at room temperature in kitchen and shrimp in three comp is sitting 50F.
- 41: Ice cream scoop is stored in water at 58F. Store utensils dry, or in hot water of 135F or above.
- 47: Clean/sanitize black accumulation from inside ice machine on a more routine basis to prevent contamination.
- 49: Repair plumbing leak at three comp sink.
- 53: Flooring is in poor repair. Floor must be smooth, non absorbant, easily cleanable and durable

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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.
- 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: (IN) Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) 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: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 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.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice is time stamped today
- 23: On menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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:	Water	Source:	Water is from approved source
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Source Type:	Food	Source:	ADND
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Source Type:	Food	Source:	Gordon
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Source Type:		Source:	
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Source Type:		Source:	
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**Additional Comments**

Environmental investigation conducted today. See critical violations. Take measures to ensure active managerial control over handwashing, hot and cold holding temperatures, sanitizing food contact surfaces, food storage, toxics. Recommend additional training to all employees on food safety.