TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name			Asia Buffet Food Line Line (Contraction of Establishment) Type of Establishment O Mobile														
			6901 Lee Hwy.				_	Тур	xe of t	Establi	shme	O Temporary O Seasonal					
				- O [^]	1.4	. <u>0</u> F	- M					ut 02:40; PMAM / PM					
City		_			01/12/2022 Establishment # 60521972		<u>.</u> . 1			_			the of	at 02.10,111 AM7PM			
		on Da							Emba		d U			[
			spect	tion	Routine O Follow-up O Complain	t		O Pr	elimir	ary		C	Cor	nsultation/Other		F 0	0
Risi	(Ca	tegor	•		O1 X2 O3 rs are food preparation practices and employed	e beha	vior	04	at c	omin	nonh			up Required O Yes X No Number of		50	0
					ontributing factors in foodborne illness outbrea												
		(14)	uric de	algnat	FOODBORNE ILLNESS R ed compliance status (IK, OUT, HA, HO) for each numbered ite										egory.	,	
IN	⊨in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ		_)\$ ≞co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provin			
	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	10	_			Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
-			NA	NO	Employee Health	-	0	L.	16	00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
		0			Management and food employee awareness; reporting	_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	× IN		NA	_	Proper use of restriction and exclusion Good Hygienic Practices	0	0		18	0	0	0	84	Public Health Control Proper cooling time and temperature	0		
4	X	0	-	0	Proper eating, tasting, drinking, or tobacco use		0	5	19	12	0	0		Proper hot holding temperatures	0	0	
5		O OUT	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		12	8	8	0	Proper cold holding temperatures Proper date marking and disposition	00	00	5
6	×	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5		80		0	0	Time as a public health control: procedures and records	0	0	
7	×		-	0	alternate procedures followed	0	0			IN	OUT	NA	NO	Consumer Advisory			
8	N IN	0	NA		Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0		Food obtained from approved source Food received at proper temperature	0	00			IN	OUT		NO	Highly Susceptible Populations			
	x		0		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×		Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
43		OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 戻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	x	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ					NA	NO	Conformance with Approved Precedures	Ť	-	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to o	ontro	l the	ı intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								ETA				3					
				00	Finot in compliance COS=con Compliance Status			WT	; inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	OUT		eurize	Safe Food and Water d eggs used where required	0	0	1			UT	ood a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from approved source	0	0	2	4	5				and used	0	٥	1
3	0	OUT	Varia	ince c	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		ling methods used; adequate equipment for temperature	0	0	2	4	_	O N	lonfoo	d-cor	tact surfaces clean	0	0	1
3	2	0			properly cooked for hot holding	0	0	1	4	_	_	lot and	1 cold	Physical Facilities (water available; adequate pressure	0	0	2
	34		<u> </u>		hawing methods used ters provided and accurate	0	00	1		_	_			stalled; proper backflow devices	0	0	2
	-	OUT		100110	Food Identification					_	-			es: property constructed, supplied, cleaned		ŏ	
52	5	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	2	0	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination		-			-+-	× P	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	rts, ro	dents, and animals not present	0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	UT			Administrative Items			
	8 9	-			leanliness ths; properly used and stored	0	0	1		_	_		-	nit posted inspection posted	0	0	0
_	0	0		_	uits and vegetables		ŏ		Ľ	* 1	0 <u>1</u>	10000 110	o e m	Compliance Status			WT
4	1	OUT	In-us	e uter	Proper Use of Utensils Isils; properly stored	0	0	1	5	7	- 0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	ο	
4	2	0	Uten	sils, e	guipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0	1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	43 O Single-use/single-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1																
					tions of risk factor items within ten (10) days may result in suspect												
mar	ner a	nd po	st the	most	it. Items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the r I4-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-	ight to r	eque							······································			
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Sie	nate	<u>ر</u>	Perr	on le	01/	/12/2			_	-			-		01/1	.212	Date
Signature of Person In Charge Date Signature of Environmental Health Specialist										0000							

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
Free food safety training classes are available each month at the county health department.	

to sign-up for a class.

) 4232098110

Please call (

PH-2267 (Rev. 6-15)

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RDA 629

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Asia Buffet Establishment Number #: 605219729

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
CL dishwasher	CL	50								

Equipment Temperature		
Decoription	Temperature (Fahrenheit)	
Walk in cooler	39	
Low boy (wok area)	38	
Reach in cooler (wok area)	38	

Food Temperature	ood Temperature					
Decoription	State of Food	Temperature (Fahrenheit)				
Raw chicken (reach in cooler)	Cold Holding	38				
Noodles (reach in cooler)	Cold Holding	39				
Raw chicken (low boy)	Cold Holding	39				
Raw beef (low boy)	Cold Holding	38				
Ham (reach in cooler)	Cold Holding	38				
Chicken (reach in cooler)	Cold Holding	39				
Raw fish (walk in cooler)	Cold Holding	38				
Coleslaw (walk in cooler)	Cold Holding	38				
Chicken wings	Hot Holding	155				
Cut melons	Cold Holding	41				
Steak	Hot Holding	154				
White rice (rice cooker)	Hot Holding	170				
Sushi roll	Cold Holding	41				
Raw crab meat	Cold Holding	38				
Cut leafy greens	Hot Holding	41				

Observed Violations

Total # 2

Repeated # 0

53: Walk in cooler floor dirty under storage racks.

53: Excessive ice build up on walk in freezer walls and floors.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Asia Buffet

Establishment Number : 605219729

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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: Good handwashing observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (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.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Establishmemt using TILT procedures correctly with sushi rice.
- 23: Advisory located on menu.
- 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.

Establishment Information

Establishment Name: Asia Buffet

Establishment Number: 605219729

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Asia Buffet

Establishment Number # 605219729

Sources							
Food	Source:	Gordon					
Water	Source:	Public					
	Source:						
	Source:						
	Source:						
		Water Source: Source: Source:					

Additional Comments