



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 81

Establishment Name Fin Fusion Sushi Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
 Address 2862 S. Church St. ☐ Temporary ☐ Seasonal  
 City Murfreesboro Time in 01:39 PM AM / PM Time out 02:48 PM AM / PM  
 Inspection Date 09/29/2022 Establishment # 605205016 Embargoed 0  
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 49

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties										<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	5												
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	5												
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	5												
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>													
8	<input type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	2												
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	5												
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>													
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>													
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>	4												
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected										<input type="radio"/>	<input type="radio"/>													
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>	5												
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>													

Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	5												
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature										<input type="radio"/>	<input type="radio"/>	5												
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>													
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>													
21	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Consumer Advisory																								
23	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																								
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered										<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Chemicals																								
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>													
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Conformance with Approved Procedures																								
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status		
					OUT			OUT		
					Safe Food and Water			Utensils and Equipment		
28					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Pasteurized eggs used where required			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
29					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Water and ice from approved source			Warewashing facilities, installed, maintained, used, test strips		
30					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Variance obtained for specialized processing methods			Nonfood-contact surfaces clean		
					Food Temperature Control			Physical Facilities		
31					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Proper cooling methods used; adequate equipment for temperature control			Hot and cold water available; adequate pressure		
32					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Plant food properly cooked for hot holding			Plumbing installed; proper backflow devices		
33					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Approved thawing methods used			Sewage and waste water properly disposed		
34					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Thermometers provided and accurate			Toilet facilities: properly constructed, supplied, cleaned		
					Food Identification			Garbage/refuse properly disposed; facilities maintained		
35					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Food properly labeled; original container; required records available			Physical facilities installed, maintained, and clean		
					Prevention of Food Contamination			Adequate ventilation and lighting; designated areas used		
36					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Insects, rodents, and animals not present			Administrative Items		
37					<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Contamination prevented during food preparation, storage & display			Current permit posted		
38					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Personal cleanliness			Most recent inspection posted		
39					<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Wiping cloths: properly used and stored			Compliance Status		
40					<input type="radio"/>			YES	NO	WT
					Washing fruits and vegetables			Non-Smokers Protection Act		
					Proper Use of Utensils			Compliance with TN Non-Smoker Protection Act		
41					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
					In-use utensils; properly stored			Tobacco products offered for sale		
42					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Utensils, equipment and linens; properly stored, dried, handled			If tobacco products are sold, NSPA survey completed		
43					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Single-use/single-service articles; properly stored, used					
44					<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
					Gloves used properly					

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. 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.

Signature of Person In Charge [Signature] Date 09/29/2022 Signature of Environmental Health Specialist [Signature] Date 09/29/2022

\*\*\*\* Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> \*\*\*\*

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



**Establishment Information**

Establishment Name: Fin Fusion Sushi

Establishment Number #: 605205016

**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)
3 comp sink	Cl	0	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Sushi rice front pot tphc 30min	Hot Holding	119
Sushi rice pot 2 in kitchen tphc 30mim	Hot Holding	120
Sushi rice steam pot warmer	Hot Holding	150
Raw tuna sushi bar	Cold Holding	39
Raw salmon sushi bar	Cold Holding	40
Raw shrimp sushi bar	Cold Holding	40
White fish sushi bar	Cold Holding	40
Salmon ric	Cold Holding	39
Crab mix ric	Cold Holding	40

## Observed Violations

Total # 7

Repeated # 0

8: Sushi hand washing sink not accessible, sushi rice steamer pot and trash can stored directly in front of it. Not stocked with paper towels. Discussed the importance of hand washing sinks must be probably stocked and accessible at all times.

14: 3 comp sink was set up, however, there was no sanitizer reading. My reading was 0ppm. Corrected by discussing and having op drain and refill sanitizer well and obtain a reading of 100ppm of cl.

22: Both sushi rice pots did not have a time policy label on them. Also, discussed with op that their must be written procedure available or posted discussing their time policy with listed food products. Will assist op in creating written procedures.

23: Menus have consumer advisory on them, however, each listed food item that are served raw or undercooked, do not have associated consumer advisory asterisk labeled next to them.

37: Employee drink stored on sushi prep table. Employee cell phone stored on prep table.

39: Numerous wiping clothes left out on prep tables and sushi bar.

41: Rice scoop handle touching food product. Plastic cup with no handle being used as a scoop in flour.

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**Establishment Information**

Establishment Name: Fin Fusion Sushi

Establishment Number : 605205016

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Employees stayed on task.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Parasite destruction available. See attached photo.
- 13: (IN) All raw animal food is separated and protected as required.
- 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 food temp
- 20: See food temp
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 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.



**Establishment Information**

Establishment Name: Fin Fusion Sushi

Establishment Number : 605205016

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Fin Fusion Sushi

Establishment Number #: 605205016

**Sources**

Source Type:	Food	Source:	Yamisho Atlanda
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Source Type:	Water	Source:	Murfreesboro city
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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**Additional Comments**

I will be back within 10 days for a follow-up inspection to verify all priority item violations have been fully corrected.

Discussed proper hand washing, ware washing, food source, food storage, holding and cook temps, cooling when applicable, employee hygiene, employee health, demonstration of knowledge, and storage and use of toxic items. Food Establishment Regulations can be found at <https://publications.tnsosfiles.com/rules/1200/1200-23/1200-23-01.20150716.pdf>. Please be sure you and all food handling employees are familiar with these regulations. Guidance/Educational documents can be found at <https://www.tn.gov/health/health-program-areas/eh/eh-foodlaw.html>. These are an excellent resource to help reduce the risk of a food borne illness. If you have any questions please do not hesitate to contact me. Provided applicable fact sheet to operator regarding observed Priority Items.