



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Fin Fusion Sushi
Address: 2862 S. Church St.
City: Murfreesboro
Inspection Date: 09/29/2022
Time in: 01:39 PM
Time out: 02:48 PM
Risk Category: 03
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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

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



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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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.

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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: Yamisho Atlanda

Source Type: Water Source: Murfreesboro city

Source Type: Source:

Source Type: Source:

Source Type: Source:

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.