



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



***Establishment Information***

Establishment Name: Frogurtland & Korean Food

Establishment Number #: 605262707

***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)
Triple sink	QA	200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Low boy	38
Reach in cooler	37

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Fried egg patty (low boy)	Cooling	69
Vegan meat (low boy)	Cooling	50
Rice ball (low boy)	Cold Holding	40
Dairy (reach in cooler)	Cold Holding	37
Almond milk (reach in)	Cold Holding	37

### Observed Violations

Total # 4

Repeated # 0

8: No handsoap or paper towels at handsink during routine inspection.  
37: Cut leafy greens in salad bowl stored on floor next to triple sink. PIC embargoed cut leafy greens. Food must be stored up off the floor to help prevent contamination.  
47: Single use containers dirty some product carts dirty  
53: Floor dirty around reach in cooler area.

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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): 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.
- 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: No raw animal products present at facility during time of inspection.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 19: See temperatures.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Establishment using TILT procedures correctly with Korean sushi.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Sams/grocery store

Source Type: Water Source: Public

Source Type: Source:

Source Type: \_\_\_\_\_ Source: \_\_\_\_\_

Source Type: \_\_\_\_\_ Source: \_\_\_\_\_

### ***Additional Comments***