TENNESSEE DEPARTMENT OF HEALTH

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10 million

Const.						FOOD SERV	ICE ESTA	BL	ISH	IME	ENT	r II	S	PEC	TIC	ON REPORT	SCO	RE		
Esta	مني bist	imen	t Nan		Noodles & F	Pho						-		- to be		O Farmer's Market Food Unit	9	F		
Add	955				5450 Hwy 1	53					_	Typ	xe of	Establi	shme	O Temporary O Seasonal				
					Hixson		Timo in	01	1.3	0 F	PM			м ть		at 02:00; PM AM / PM				
City						22			1.0			-			me or	at 02.00; 1111 AM/PM				
		n Da				Establishment				-	Embe		d _			L				
Purp	ose	of In	spect	tion	O Routine	ə Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risk	Cat	egor			01	3 82	O 3			O 4	_		_			up Required 🛛 Yes 🕱 No	Number of S	eats	49	
																I to the Centers for Disease Contro control measures to prevent illnes		ion		
																INTERVENTIONS				
184	in e	(Ch ompili		elgnet		te (IN, OUT, HA, NO) for the NA=not applicable	NO=not observe		lite ma							ach Item as applicable. Deduct points for cal pection R*repeat (violation of the :				
104	in ci	amps	ance			pliance Status	NO-not deserve		R			recie	a on-t	she dun	ng ins	Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fe				
1	邕	0			Person in charge p performs duties	resent, demonstrates i	mowledge, and	0	0	5	16	0	0	0	×	Proper cooking time and temperatures	003	0	ा	
2			NA	NO	Managament and f	Employee Health ood employee awaren	er monting	~			17	0	0	0	X	Proper reheating procedures for hot holdin		0	00	•
		ō				iction and exclusion	rss, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Control	and Time as			
		-	NA	NO	Geo	od Hygienic Practice	**				18	0	0	0	X	Proper cooling time and temperature		0		_
4 5	X	0				ing, drinking, or tobacc eyes, nose, and mouth		0	0	5	19	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
	IN	OUT	NA			ng Contamination b		-				õ	8	ŏ	22	Proper cold holding temperatures Proper date marking and disposition		ŏ	ŏ	5
_	2	0		_	Hands clean and p	roperly washed act with ready-to-eat fo	ode or approved	-	0	5	22	0	0	×	0	Time as a public health control: procedure	s and records	0	0	
	鬣	0	0	0	alternate procedure	es followed		0	0			IN	OUT	NA	NO	Consumer Advisory				
8	N IN	ᇞ	NA	NO	Handwashing sinks	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	篇		Consumer advisory provided for raw and u food	indercooked	0	0	4
	黨		_		Food obtained from	n approved source			0			IN	OUT	NA	NO	Highly Susceptible Populati	ons			
10 11	0 10	8	0	20	Food received at p Food in good cond	roper temperature ition, safe, and unadult	erated	8	0	5	24	0	0	8		Pasteurized foods used; prohibited foods r	ot offered	0	0	5
	0	0	×	0	Required records a destruction	rvailable: shell stock ta	gs, parasite	0	0			IN	ουτ	NA	NO	Chemicals		_		
			NA	NO		tion from Contamin	ation				25	0	0	X		Food additives: approved and properly use	d		0	5
13		응	8		Food separated an Ecod-contact surfa	d protected ces: cleaned and sanit	zed	8	0	4	26	<u>宗</u> IN		r na	NO	Taxic substances properly identified, store Conformance with Approved Pro-		0	0	
		ō	_		Proper disposition	of unsafe food, returne		0	0	2	27	_	0	8		Compliance with variance, specialized pro		0	0	5
	~	-			served			-	-			-	-	~		HACCP plan		-	-	
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects	into foods.			
				011	- ed is constants		C08			чų,				5		Burnsen duration of the come	ende orminica)			
				00	T=not in compliance Comp	liance Status	COS=corre	Cied o	R	WT	L	caon				R-repeat (violation of the same Compliance Status		COS	R	WT
2	_	001		eurize	Safe I d eggs used where	Food and Water		0	0	1		_	UT	Food ar	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly	designed	_		
2)	0	Wate	er and	ice from approved	source		0	0	2	4	5 2				and used	anagina,	0	٥	1
3	_	O OUT		ince c		zed processing method mperature Control	5	0	0	1	4	6	•	Narews	ashin	g facilities, installed, maintained, used, test	strips	0	٥	1
3	1	0			ling methods used,	adequate equipment f	for temperature	0	0	2	4	_		Nonfoo	d-cor	tact surfaces clean		0	0	1
3:	2	0	contr Plant		properly cooked for	r hot holding		0	0	1	4		UT O P	-lot and	f cold	Physical Facilities water available; adequate pressure		0	o	2
3	_	嵩	Appr	oved	thawing methods us	sed		0	0	1	4	_	ŌF	Plumbir	ng ins	stalled; proper backflow devices			0	2
3	_	0 OUT		mome	eters provided and a	accurate		0	0	1	5	_	-			waste water properly disposed is: properly constructed, supplied, cleaned		0	0	2
3	_			prop		I container; required re	cords available	0	0	1	5	_				use properly disposed; facilities maintained		0	0	1
-		OUT		, prop		f Food Contaminati		-		-	5		-	-		lities installed, maintained, and clean		0	0	1
3	_	-	Insec	ts, ro	dents, and animals			0	0	2	5	_	-			ntilation and lighting; designated areas use	d	0	0	1
3	,	鬣	Cont	amina	ition prevented duri	ng food preparation, st	orage & display	0	0	1		0	UT			Administrative items				
3	3	-	-		leanliness			0	0	1	5					nit posted		0	0	0
3	_				ths; properly used a ruits and vegetables				0	1	5	6 (0	Most re	cent	Compliance Status		0 VES		WT
	_	OUT			Proper	Use of Utensils		-		-						Non-Smokers Protection A	t			
4	_				nsils; properly store	d	d handlad		0		5					with TN Non-Smoker Protection Act		80	2	
4	3	0	Singl	e-use	/single-service artic	s; properly stored, drie cles; properly stored, us		0	0	1	5	9				ducts offered for sale oducts are sold, NSPA survey completed		8	8	0
- 4		0	Glow	es us	ed properly			0	0	1									_	

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. 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, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.

(VA	02/25/2022	Anes	02/25/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	
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PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mo	nth at the county health department.	RDA 629
riveeor (run, or roy	Please call () 4232098110	to sign-up for a class.	104 423

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Noodles & Pho Establishment Number #: 605229080

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)						

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature	State of Food	Temperature (Fahrenheit
•		

Observed Violations		
Total # 4 Repeated # ()		
Repeated # ()		
33:		
JJ.		
37:		
45:		
47:		

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Establishment Information

Establishment Name: Noodles & Pho Establishment Number : 605229080

Comments/Other Observations

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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: Noodles & Pho

Establishment Number : 605229080

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments