TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| CALCULATION OF CALCULATION | 100.0 | | E AL | | | | | | | | | | | | | | ^ | | |
|----------------------------|----------|-------|---------|-------------|------------------------------------|--|------------------------|----------|---------|--------------|--------------------|--|--------|----------|------------------------|---|----------|------|------|
| Establishment Name | | | | | | | _ | Typ | xe of E | Establi | shme | O Fermer's Merket Food Unit ent O Mobile | r | | | | | | |
| Address 20 | | | | 2015 Exe | eter Rd. | | | | | | | | | | O Temporary O Seasonal | | | | |
| City Germantown Time in | | | 02 | 2:2 | 5 F | M | _ A | M / PI | M Ti | me o | ut 03:05: PM AM/PM | | | | | | | | |
| Ins | pecti | on D | ate | | 12/12/2 | 2022 Establishment | 60519721 | .5 | | _ | Emba | argoe | d 0 |) | | | | | |
| Pu | pose | of Ir | nspec | tion | Routine | O Follow-up | O Complaint | | | - O Pr | | | _ | | Cor | nsultation/Other | | | |
| Ris | k Ca | tego | n/ | | 01 | 3022 | 03 | | | O 4 | | | | Fc | low- | up Required O Yes 🕄 No Number of S | Seats | 16 | 0 |
| Г | | | lisk | | | | | | | | | | | | | d to the Centers for Disease Control and Prever | | | |
| ╘ | | | | as (| ontributing | | | | _ | _ | | | | | | control measures to prevent illness or injury. | | | |
| | | (1) | ark de | nigna | ted compliance | | | | | | | | | | | ach item as applicable. Deduct points for category or subcat | ngory. |) | |
| F | t⊧in c | ompi | iance | | OUT=not in con | pliance NA=not applicable compliance Status | NO=not observ | | R | |)S=co | rrecte | d on-s | ite duri | ng int | spection R=repeat (violation of the same code provis Compliance Status | | R | WT |
| h | IN | OUT | NA | NO | | Supervision | | | | | | IN | оит | NA | NO | Cooking and Reheating of Time/Temperature | | | |
| 1 | 鬣 | 0 | | - | Person in char performs dutie | rge present, demonstrates | knowledge, and | 0 | 0 | 5 | 16 | 0 | | | | Control For Safety (TCS) Foods Proper cooking time and temperatures | 0 | | |
| | | | NA | NO | | Employee Health | | | | | | ŏ | | | | Proper reheating procedures for hot holding | ŏ | 00 | 5 |
| 3 | 黨 | 0 | | | | and food employee awarer restriction and exclusion | ess; reporting | 6 | 0 | 5 | | IN | оυт | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| F | _ | | NA | NO | | Good Hygienic Practic | •• | - | | _ | | 0 | 0 | x | 0 | Proper cooling time and temperature | 0 | 0 | |
| 4 | 黨 | 0 | - | | | tasting, drinking, or tobacc from eyes, nose, and mout | | 8 | 0 | 5 | | 100 | 0 | 0 | 0 | Proper hot holding temperatures Proper cold holding temperatures | 0 | 00 | |
| 5 | IN | OUT | NA | | | renting Contamination | | | · · · · | | | 12 | | ŏ | 0 | Proper date marking and disposition | ŏ | ŏ | 5 |
| 6 | × | 0 | | 0 | | ind properly washed contact with ready-to-eat fi | oods or approved | 0 | 0 | 5 | 22 | 0 | 0 | X | 0 | Time as a public health control: procedures and records | 0 | 0 | |
| 1 | × | 0 | 0 | 0 | alternate proc | edures followed | | 0 | 0 | | | IN | OUT | NA | NO | | | | |
| 8 | N IN | | | NO | Handwashing | sinks properly supplied an Approved Source | d accessible | 0 | 0 | 2 | 23 | × | 0 | 0 | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| 9 | | | | 1.35 | | from approved source at proper temperature | | 8 | 8 | | | IN | OUT | NA | NO | Highly Susceptible Populations | | | |
| 11 | | | Ľ | | Food in good | condition, safe, and unadul | | ŏ | ŏ | 5 | 24 | 鬣 | 0 | 0 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 12 | 0 | 0 | X | 0 | Required reco destruction | rds available: shell stock to | igs, parasite | 0 | 0 | | | IN | OUT | NA | NO | Chemicals | | | |
| 43 | IN 渓 | | NA O | NO | | etection from Contami and protected | nation | 0 | 0 | 4 | | 0 炭 | | X | | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 0 | 5 |
| | | | ŏ | 1 | Food-contact | surfaces: cleaned and san | | ŏ | _ | 5 | 20 | | | NA | NO | Conformance with Approved Procedures | Ľ | | |
| 15 | X | 0 | | - | Proper dispos served | ition of unsafe food, returne | ed food not re- | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| | _ | | _ | God | d Retail Pra | ctices are preventive | measures to co | ontro | l the | intr | oduc | tion | ofp | atho | gens | s, chemicals, and physical objects into foods. | | | |
| 늘 | | | | | | - | | GOO | DD R | TIA I | L PR | ACT | ICE: | 5 | - | | | | |
| | | | | OU | T=not in complia | | COS=com | ected o | | during | | | | | | R-repeat (violation of the same code provision) | Loos | | WT |
| | | OUT | | | 5 | ompliance Status afe Food and Water | | | | | | 0 | UT | | | Compliance Status Utensils and Equipment | 000 | ~ | |
| | 28 29 | | | | ed eggs used w d ice from appro | | | 8 | 8 | 1 | 4 | 5 1 | | | | prifood-contact surfaces cleanable, properly designed, and used | 鬣 | 0 | 1 |
| | 30 | 0 | Vari | | obtained for spe | ecialized processing metho | ds | ŏ | ŏ | 1 | 4 | 6 | - | | | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| H | | OUT | | er co | | I Temperature Control used; adequate equipment | for temperature | | | | 4 | _ | _ | | | ntact surfaces clean | 0 | 0 | 1 |
| | 31 | 0 | cont | rol | - | | ion componenzio | 0 | 0 | 2 | | 0 | UT | | | Physical Facilities | | | |
| | 32 33 | | | _ | properly cooke thawing metho | ed for hot holding | | 8 | 8 | 1 | 4 | | _ | | | 3 water available; adequate pressure stalled; proper backflow devices | | 8 | 2 |
| | 34 | 0 | The | | eters provided | | | ō | Ō | 1 | 5 | 0 | o s | iewag | e and | i waste water properly disposed | 0 | 0 | 2 |
| H | | OUT | - | | | food identification | | | | | 5 | _ | _ | | | es: properly constructed, supplied, cleaned | | | 1 |
| Ľ | 35 | 0 | | d buot | | iginal container; required re | | 0 | 0 | 1 | 5 | | - | - | | use properly disposed; facilities maintained | 0 | 0 | 1 |
| | 36 | 001 | _ | ete n | | on of Food Contaminat mais not present | ion | 0 | 0 | 2 | 5 | _ | - | | | ilities installed, maintained, and clean entilation and lighting; designated areas used | 0 | 0 | 1 |
| ⊢ | | - | - | _ | | | | - | + + | _ | F | - | - | | 10 10 | | - | | |
| | 37 | | - | | | I during food preparation, s | torage & display | × | 0 | 1 | | | UT | | | Administrative items | | | |
| _ | 38 39 | | | | cleanliness oths: properly u | sed and stored | | 0 | 0 | 1 | 5 | | _ | | - | nit posted inspection posted | 0 | 8 | 0 |
| Ľ | 40 | - | _ | hing | ruits and veget | | | | 0 | | | _ | _ | | | Compliance Status | | | WT |
| H | 41 | 001 | _ | se ute | nsils; properly : | oper Use of Utensils stored | | 120 | 0 | 1 | 5 | 7 | -0 | ompli | ance | Non-Smokers Protection Act with TN Non-Smoker Protection Act | X | σ | |
| | 42 | 0 | Uter | sils, e | equipment and | inens; properly stored, drie articles; properly stored, u | | 0 | 0 | 1 | 5 | 8 | T | obacc | o pro | oducts offered for sale roducts are sold, NSPA survey completed | 0 | 0 | 0 |
| _ | 43 44 | | | | ed properly | randores, propeny stored, u | 000 | 8 | 8 | 1 | <u>_</u> | 9 | 1 | 10080 | co pr | www.s are solu, inor A survey completed | 0 | | |
| | | | | | | | | | | | | | | | | Repeated violation of an identical risk factor may result in revo | | | |
| mar | wher a | nd pr | ost the | most | recent inspection | n report in a conspicuous mar | mer. You have the rig | ght to r | eques | | | | | | | e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day | | | |
| rep | ort. T | .C.A. | sectio | ns 68- | 14-703, 68-14-70 | 68-14-708, 68-14-709, 68-14-7 | 11, 68-14-715, 68-14-7 | 16, 4-5 | -320. | | | | | | | | | | |
| _ | _ | - | C | _ | - 4- | c'm | 12/2 | 12/2 | 022 | 2 | _ | (| | > | | \sim | 12/1 | .2/2 | 2022 |
| Sig | natu | re of | Pers | son In | Charge | | | | [| Date | Si | gnatu | ire of | Envir | onme | ental Health Specialist | | | Date |
| | | | | | | **** Additional food safe | ety information car | n be fo | ound (| on ou | r wet | osite, | http | c//tn.g | jow/h | ealth/article/eh-foodservice | | | |

| PH-2267 (Rev. 6-15) | Free food safety training class | RDA 629 | | |
|---------------------|---------------------------------|--------------|-------------------------|---------|
| rivezor (ner. o-to) | Please call (|) 9012229200 | to sign-up for a class. | nur des |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: URBAN FUSION ASIAN BISTRO Establishment Number #: [605197215]

| 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. | Yes |
| 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) | | | | |
| Cleaner Solutions 3 compartment sink | | | | | | | |

| Equipment Temperature | | | | | |
|-----------------------|--------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| Cooler | 40 | | | | |
| Walk in cooler | 38 | | | | |
| Walk in freezer | 0 | | | | |
| Prep coolers | 38 | | | | |

| Food Temperature | | | | |
|------------------|---------------|--------------------------|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | |
| Rice | Hot Holding | 165 | | |
| Soups | Hot Holding | 178 | | |
| Chicken | Cold Holding | j 38 | | |
| Seafoods | Cold Holding | 38 | | |
| Beef | Cold Holding | 38 | | |
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Total # 4

Repeated # ()

37: Boxes of foods on floor inwalk in freezer

39: Improperly stored wiping cloths41: Improperly stored ice scoop

45: Malfunctioning faucet at hand sink

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: URBAN FUSION ASIAN BISTRO Establishment Number : 605197215

| Comments/Other Observations | | |
|---|--|--|
| | | |
| 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 6: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9 | | |
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Additional Comments See last page for additional comments.

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Establishment Information

Establishment Name: URBAN FUSION ASIAN BISTRO Establishment Number : 605197215

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: URBAN FUSION ASIAN BISTRO

Establishment Number # 605197215

| Sources | | | | |
|--------------|------|---------|-------|--|
| Source Type: | Food | Source: | Sysco | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |

Additional Comments