## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

CALCULATION OF CALCULATION	100.0		E AL														<b>^</b>		
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			<b>O</b> 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			
╘				<b>as</b> (	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		<b>0</b> 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	<b>TIA</b> 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		

|--|

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		
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\*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: 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