



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 68

Establishment Name Grand Pacific Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
 Address 6196 Stage Road ☐ Temporary ☐ Seasonal  
 City Bartlett Time in 11:15 AM AM / PM Time out 03:30 PM AM / PM  
 Inspection Date 08/14/2023 Establishment # 605252524 Embargoed 5  
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 250

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5																	
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	5																	
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5																	
7	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>	5																	
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>	5																	
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4																	
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>																		
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2																	

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5												
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	5												
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>													
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>													
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Consumer Advisory																			
23	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Chemicals																			
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5												
26	<input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5												

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



***Establishment Information***

Establishment Name: Grand Pacific  
Establishment Number #: 605252524

***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)
Commercial dish washer	Chlorine	50	
3 compartment sink	Quat	300	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Reach in cooler M3 refrigerator	33
Walk in cooler On right	42
True reach in cooler	40
Walk in cool On left	34

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Potato salad	Cold Holding	48
Tomatoes and cucumbers in sauce	Cold Holding	51
Pinto beans with corn	Cold Holding	48
Mussel	Cold Holding	38
Cooked shrimp	Cold Holding	38
Iceburg Lettuce	Cold Holding	48
Spinach	Cold Holding	51
Philadelphia roll	Cold Holding	51
Roast beef	Cold Holding	45
Crab salad	Cold Holding	43
Macaroni & cheese sauce	Cold Holding	45
Mac & cheese	Hot Holding	137
Cooked chicken Walk in cooler	Cold Holding	47
Potato salad in reach in cooler	Cold Holding	40
Raw fish walk in cooler	Cold Holding	43

## Observed Violations

Total # 16

Repeated # 0

- 7: Employee touch ready to eat good with her bare hands near buffet line.
- 14: Worn cutting boards at sushi bar. Cutting boards have too many grooves and is stained.  
Please replace cutting board at waitress station as well.
- 20: Walk in cooler is not maintaining a temperature if 41 degrees F or below. I took a temperature of cooked chicken that was cooked on yesterday and the temperature was 47 degrees F.
- 21: Improper date marking. Food was date marked one day off. Food was date marked 8/13-8/20. Day one starts the day food was prepped. Date marked should have been 8/13-8/19.
- 22: Sushi bar needs a written procedure. Each sushi plate needs a label to indicate when sushi was taken out of temperature control and when it is to be discarded.
- 23: Raw sushi need an asterisk to indicate it is raw
- 26: 1 Unlabeled bottle of sanitizer and 2 unlabeled bottles of degreaser.
- 35: Unlabeled containers of food in cooler and container of seasonings.
- 37: Chopped Carrots are stored in grocery bags. Please place food in a food grade container.
- 39: Wiping cloth sitting on top of prep cooler. Please place in sanitizer bucket.
- 39: Wiping cloth stored on cutting board at sushi bar. The other cloth was sitting on counter at sushi bar. Please place in sanitizing bucket
- 41: Ice scoop stored in ice with handle touching ice. A To go bowl is stored in sugar. Please remove bowl. Only a scoop with a handle can be placed inside food container, but handle can not touch food.
- 44: I observed employees Rinsing gloves instead of disposing gloves.
- 51: Women restroom has waste containers in every stall, but they do not have a lid. Waste containers must have a lid for sanitary napkins.
- 52: Dumpster lids are open.
- 53: Floor tiles are damaged in kitchen. Ceiling tiles are stained in kitchen. Free standing water in walk in cooler. Please mop.

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Establishment Number : 605252524

***Comments/Other Observations***

1:  
2:  
3:  
4:  
5:  
6:  
8:  
9:  
10:  
11:  
12: Mussels are frozen not fresh  
13:  
15:  
16:  
17:  
18: I did not observe establishment cooling food during inspection. However they do cool food down for further use.  
19:  
24:  
25:  
27:  
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.



**Establishment Information**

Establishment Name: Grand Pacific

Establishment Number : 605252524

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

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Establishment Number #: 605252524

**Sources**

Source Type:	Food	Source:	Sysco, PFG US Foods, A&D , great
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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**Additional Comments**

Establishment sits food on counter to cool. When the food gets to 70 degrees F is when they put food in cooler. Then they stated that within 4 hours they get food to 41 degrees F

Cooling procedure : the cooling procedure does not start until food gets to 135 degrees F, not when its directly moved from the heating source.

An ice bath can be used to cool food once it is taking from heating source. This will help get food cooled faster. Food can be placed in cooler at 135 degrees F ,but not a higher temperature. You will have 2 hours to get food from 135-70 degrees F. Then 4 hours to get food fro, 70-41 degrees F. If food does not reach 70 degrees F within the first two hours, food must be reheated to 165 degrees F or discarded. If food does not reach 41 degreesF within the last 4 hours food must be reheated to 165 degrees F or discarded.

Crab salad was date marked 8/13-2-20. The 7th day is 8-19.