TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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and the second s																				
Establishment Name				Far East Buffet & Grill O Farmer's Market Food Unit								El Permanent Olitabile								
Add					300 Pleasant Grove Rd., STE 405															
				01	.2	8 F	PM			а ть		аt <u>02:47: PM</u> ам/рм								
City		_			71/00/20	021 -										ne ou	<u> </u>			
	spection Date 04/09/2021 Establishment # 60521195						-		-	d <u>4</u>		-	L							
			spect	ion	Routine	O Folio	ow-up	O Complaint		,	O Pro	Nimin	ary		0	Cor	sultation/Other		20	
Risk	Cat	egon			O1	SE2	practices	O3	hehr		04	at cr		vonby			up Required X Yes O No Number of S		20	J
																	control measures to prevent illness or injury.			
		-	rir dar	land	el compliance el												INTERVENTIONS ach Nem as applicable. Deduct points for category or subcate			
IN	in c	ompili			OUT=not in comp			NO=not observe									pection R=repeat (violation of the same code provision			
F				Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT													
$\left \right $	_	-	NA		Person in charg			nowledge, and			_		IN	ουτ	NA	NO	Control For Safety (TCS) Foods			
	邕	0	NA		performs duties		ee Health		0	0	5		<u>爲</u> 0	0	0	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	읭	5
2	X	0	144		Management ar			ss; reporting		0		-		олт		NO	Cooling and Holding, Date Marking, and Time as		-	
	×	0			Proper use of re				0	0	<u> </u>						a Public Health Control	- 1	_	
			NA		Proper eating, t		nic Practice		0	0	_		民気	0	0	-	Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	澎	0		0	No discharge fro	om eyes, nos	se, and mouth		ŏ	ŏ	5	20	0	×	0		Proper cold holding temperatures	25	0	5
	IN 黨	OUT	NA		Preve Hands clean an		amination by ashed	y Hands	0	0	_		*				Proper date marking and disposition		0	-
_	<u>x</u>	ō	0	0	No bare hand o	ontact with re	ady-to-eat for	ods or approved	ō	ō	5	22	×	0	0	-	Time as a public health control: procedures and records	0	0	
		X	-		alternate proced Handwashing si			accessible		0	2		IN	OUT	-		Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approve	ed Source					23		0	0		food	0	이	4
9	<u>8</u>	응	0		Food obtained f Food received a					0					NA	NO	Highly Susceptible Populations	-		_
11	×	ō			Food in good co	ondition, safe,	, and unadulte		ō	ō	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	8	0	0	0	Required record destruction	is available: s	shell stock tag	parasite	0	0			IN	ουτ		NO	Chemicais			
			NA	NO			m Contamin	ation				25	0		X		Food additives: approved and properly used	0	읽	5
		<u>。</u> 実			Food separated Food-contact su			zed		0		26 C Toxic substances properly identified, stored, used IN OUT NA NO Conformance with Approved Procedures		0	0					
15					Proper dispositi	on of unsafe	food, returned	d food not re-	0		2	27	0	0	2		Compliance with variance, specialized process, and	0	0	5
					served												HACCP plan			_
				Goo	d Retail Prac	tices are p	reventive	measures to co	ontro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
									GOO					1CI≶	3					
				00	renot in complianc	mpliance S	Status	COS=corre		R		Inspe	cson				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	_	OUT	Dect			e Food and	Water		_		_		_	UT			Utensils and Equipment		_	
2		0	Wate	r and	d eggs used wh ice from approv	ed source			0	0	2	4	5 8				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	-	0 0UT	Varia	nce c	btained for spec	ialized proce Temperatur		5	0	0	1	46	5 (0 10	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
			Prop	er coo				or temperature	0		-	47	7 8	🖹 N	lonfoor	d-con	tact surfaces clean	0	0	1
	Control Control COC 2 OUT Physical Facilities																			
3					properly cooked thawing methods		ng				1	42	_				vater available; adequate pressure talled; proper backflow devices	8		2
3	4	22			ters provided an	nd accurate			0		1	50	0 0	o s	ewage	and	waste water properly disposed	0	0	2
	_	OUT	_			od identific						51	_	_			s: properly constructed, supplied, cleaned		0	1
3	_	×	Food	prop	erly labeled; orig				0	0	1	52		_	-		use properly disposed; facilities maintained	0	0	1
	_	OUT	Incor	Ac. co.			ontaminatio	>n			_	53	_				Ities installed, maintained, and clean	0	위	1
3	•	0	Insec	ts, ro	dents, and anim	ais not prese	Int		•	0	2	L ^a	+	-	dequa	ne ve	ntilation and lighting; designated areas used	0	이	1
3	_				tion prevented o	during food pr	reparation, sto	xrage & display	0	0	1			UT			Administrative items		- 1	
3	_	-	-		leanliness ths: properly use	d and stored	1		0	0	$\frac{1}{1}$	56	_				nit posted inspection posted	0	읭	0
4	0	0		<u> </u>	uits and vegetal	bles					1	Ē		- I.a			Compliance Status	YES		WT
4	_		In-ur	e uder	Prop nails; properly st	per Use of U	Utensils		0	0	-	57	,	-	ome	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	01	
4	2	22	Uten	sils, e	quipment and lin	tens; properly			0	0	1	58	8	Te	obacc	o pro	ducts offered for sale	0	0	0
4	_				/single-service a ed properly	articles; prope	erly stored, us	ed		8		55	9]	lf	tobac	co pri	oducts are sold, NSPA survey completed	0	0	
	-					e litanen urbei -	100 (110 dawn -	and share the survey of	-		_	a secolar		dell'attention	nami	-	Repeated violation of an identical risk factor may result in revoc	ad an		
servi	ce es	tablis	hmen	t perm	it. Items identified	d as constitutir	ng imminent he	alth hazards shall b	e corre	cted is	mmed	ately o	or ope	mation	is shall	cease	e. You are required to post the food service establishment permit	in a c	onspi	cuous
								ver. You have the rig 1, 68-14-715, 68-14-7			ahei	nng n	egard	ing thi	is repor	t by f	lling a written request with the Commissioner within ten (10) days	of the	date	of this

Prest	04/09/2021	Jose Udeta	04/09/2021			
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 ****						

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(Net: 0-15)	Please call () 6154445325	to sign-up for a class.	nDr vis

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: Far East Buffet & Grill						
Establishment Number # 605211956						

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Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish machine	Cl	75					
Bucket	Cl	50					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Wic	39				
Wif	15				
Ric	39				
Shushi cooler	33				

Decoription	State of Food	Temperature (Fahrenheit)
Soup	Hot Holding	170
White rice	Hot Holding	166
Sweet and sour chicken	Cold Holding	41
Noodles wic 3 hrs	Cooling	42
Chicken wings Wic 30 mins	Cooling	62
Shrimp	Cold Holding	41
Beef	Cold Holding	40
Noodles habachi buffet	Cold Holding	50
Sliced tomatoes buffet	Cold Holding	55
Salmon sushi cooler	Cold Holding	34
Salmon buffet	Hot Holding	156
Grilled chicken buffet	Hot Holding	136
Sweet and sour chicken buffet	Hot Holding	135
Sesame chicken	Cooking	185

Observed Violations

Total # 10 Repeated # 0

8: No paper towels at hand sink replaced during inspection

14: Employee washed knives and cutting boards used to cut up chicken but did not sanitize.

20: See food temps Food items from buffet out of temp thrown out.

34: No thermometer in chest freezer

35: Several containers not labeled

37: Food stroedon floor in wic/wif

42: Pans stacked wet on table by ric

- 43: To go boxes turned up on shelf as entering kitchen
- 45: Severely grooved cutting board

47: Food devris build up in bottom of ric

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Far East Buffet & Grill

Establishment Number : 605211956

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: Employees washing hands after handling raw chicken.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See source info

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (IN) Parasite destruction paperwork available

13: (IN) All raw animal food is separated and protected as required.

15: (IN) No unsafe, returned or previously served food served.

16: See food temps

17: (NO) No TCS foods reheated during inspection.

18: See food temps

19: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Sushi rice times out on container

23: Statement at sushi buffet

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.

Establishment Information

Establishment Name: Far East Buffet & Grill Establishment Number : 605211956

Comments/Other Observations (cont'd)

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

Establishment Information					
Establishment Name: Fa	Establishment Name: Far East Buffet & Grill				
Establishment Number #:	605211956				

Sources			
Source Type:	Food	Source:	PFG, GFS, Enson Cincinnati, First
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments