

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **RED FISH - KITCHEN** Remanent O Mobile Establishment Name Type of Establishment 9915 HWY 64 (STAGE RD) O Temporary O Seasonal Arlington Time in 03:35 PM AM / PM Time out 04:10: PM AM / PM

01/14/2022 Establishment # 605260522 Embargoed 0 Inspection Date

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 88 Risk Category Follow-up Required O Yes 疑 No ase Control and Prevention

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, NA, NO) for each numbered Hem. For Items marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.)
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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						d		0
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	×	0	0	0	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

_					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	0	Proper date marking and disposition	0	0	
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23		0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con					
		Compliance Status	cos	R	W		
	OUT	Caro i con amo i i mori	-		_		
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ŀ		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	r		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	Г		
	OUT Food Identification						
35	0	Food properly labeled; original container; required records available	0	0	•		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	86	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	188	Wiping cloths; properly used and stored	0	0	_		
40	0	Washing fruits and vegetables	0	0	ļ .		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	13%	Single-use/single-service articles; properly stored, used	0	0	r		
44	10	Gloves used properly	0	0			

Ma

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51 O		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	-
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of the

> 01/14/2022 Date Signature of Environmental Health Specialist

01/14/2022

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

Date

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



Establishment Information  Establishment Name: RED FISH - KIT  Establishment Number #:  605260522				
Establishment Number #: 1605260522				
	<u>-</u>			
NSPA Survey - To be completed it				
Age-restricted venue does not affirmatively re- twenty-one (21) years of age or older.				
Age-restricted venue does not require each pe	erson attempting to gain entry	to submit acceptable for	m of identification.	
"No Smoking" signs or the international "Non-	Smoking" symbol are not con:	spicuously posted at ever	ry entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or ven	ts in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is infiltrating	into areas where smoking is p	prohibited.		
Smoking observed where smoking is prohibite	d by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)
Ecolab	CI			
Ecolab	CI			
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
			1	
Food Townson				
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Observed Violations
Total # 10 Repeated # 0
Repeated # ()
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8: 37:
39:
43:
45:
+J. 4C.
46:
47:
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49:
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: RED FISH - KITCHEN	
Establishment Number: 605260522	
Comments/Other Observations	
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Additional Comments	

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<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: RED FISH - KITCHEN					
Stablishment Number: 605260522					
Comments/Other Observations (cont'd)					
Comments/Other Observations (cont'd)					
dditional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: RED FISH - KITCHEN								
Charles Autor and Alberta Autor Andrews Control of Autor Andrews Contro	260522							
Sources								
Source Type:	Food	Source:	Food					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								