

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

URBAN FUSION ASIAN BISTRO

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

2015 Exeter Rd. Address

KRoutine

O Temporary O Seasonal

Germantown City

Time in 01:25 PM AM/PM Time out 02:30: PM AM/PM

Inspection Date Purpose of Inspection 06/22/2022 Establishment # 605197215 O Follow-up

O Complaint

Embargoed 000 O Preliminary

O Consultation/Other

Number of Seats 160

Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties.					0	0	5
	IN	ОUТ	NA	NO	Employee Health			
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	X	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	282	0	Proper date marking and disposition	00		
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	9
	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 pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

OUT=not in compliance COS=correc						
		Compliance Status	COS		_	
	OUT		1			
28	0	Pasteurized eggs used where required	0	0	T.	
29	0	Water and ice from approved source	ō	Ō		
30	0	Variance obtained for specialized processing methods	0	0	г	
	OUT	Food Temperature Control				
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0		
32	0	Plant food properly cooked for hot holding	0	0	г	
33	0	Approved thawing methods used	0	0	г	
34	0	Thermometers provided and accurate	0	0	г	
	OUT	Food Identification				
35	×	Food properly labeled; original container; required records available	0	0	Г	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	338	Contamination prevented during food preparation, storage & display	0	0	Г	
38	0	Personal cleanliness	0	0	Г	
39	188	Wiping cloths; properly used and stored	0	100	Н	
40	0	Washing fruits and vegetables	0	0	г	
	OUT	Proper Use of Utensils			Т	
41	120	In-use utensils; properly stored	0	DK(Г	
42	130	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0	Single-use/single-service articles; properly stored, used	0	0		
44	0	Gloves used properly	0	О	Г	

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment	1		
45	麗	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	Ľ
		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. You have the right to request a hi ten (10) days of the date of the

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

06/22/2022

06/22/2022

Signature of Person In Charge

Date

Free food safety training classes are available each month at the county health department.) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

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.						
Garage type doors in non-enclosed areas are not completely open.	\Box					
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.	\vdash					
Smoking observed where smoking is prohibited by the Act.	\vdash					

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Single stationary rack	Chlorine	50	120				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Left display cooler	37					
Right display cooler	33					
Cooler	43					
Cooler	40					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Tuna	Cold Holding	38				
Salmon	Cold Holding	38				
White tuna	Cold Holding	38				
Shrimp	Cold Holding	37				
Smoked tuna	Cold Holding	38				
Raw scallops	Cold Holding	40				
Raw beef	Cold Holding	38				
Raw shrimp	Cold Holding	38				
Raw chicken	Cold Holding	37				
Onions	Cold Holding	36				
Carrots	Cold Holding	36				
Cherry tomatoes	Cold Holding	43				
Miso soup	Hot Holding	145				
Clear soup	Hot Holding	145				
Bell peppers	Cold Holding	40				

Observed Violations
Total # 10
Repeated # 0
14: Ice machine needs cleaning. Drain, Wash, rinse, and sanitize to clean. 27: HACCP plan is missing for sushi rice using vinegar acidification process 31: Improper cooling methods used. Try using smaller, shallow pans made of metal to cool rice faster. You have an hour left to cool from 137 to 70 degrees. 35: Food missing label with common name 37: Food stored improperly uncovered in coolers 39: Improper storage of wiping cloths. Store in chlorine solution between 50-100ppm. 41: Improperly stored ice scoop on top of machine. Please cover. Cup used as a scoop touching rice. Please use a handle stored upright. 42: Improperly stored clean utensils. Please invert. 45: Shelf for rice cooker in poor condition. Ice machine in poor condition. Rice cooker handle in back needs repair. Sushi display cooler door handles need repair.
53: Floor is slippery in walk in cooler. Missing tiles near walk in equipment.
Standing water under service sink.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



ments/Other Observations	
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ments/Other Observations	
D): No food received during inspection.	
A) Shell stock not used and parasite destruction not required at this establishment.	
O) No TCS foods reheated during inspection.	
A) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of re	eady-to-eat food
d and held, over 24 hours.	
A) No food held under time as a public health control.	
A) A highly apparatible population is not conved	
A) A highly susceptible population is not served.	
A) Establishment does not use any additives or sulfites on the premises.	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Information							
	N FUSION ASIAN BISTRO						
Establishment Number #: 60)5197215						
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Sources							
Source Type:	Food	Source:	Sysco, wismettac asian foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							