TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

		11	15		•	COD CLIC		-												
ß																				
Bite a Bit Thai Sushi Bar						9	C													
				~	1402 McGavock Pike O Temporary O Seasonal															
Nashville 12:20 DM 01:50 DM																				
City	0/1/17/202/1 60520/1620 0																			
Inspe								9		-						L				
Purp						O Follow-up	O Complaint			O Pre	limin	ary		0	Cor	nsultation/Other			0	
Risk	Cat					O2 ration practices	O3	behr		04	at co		only			up Required O Yes 🗮 No to the Centers for Disease Contro	Number of Se		0	
																control measures to prevent illnes				
		(He	rk de	elonet	ed compliance status ()											INTERVENTIONS ach liam as applicable. Deduct points for ca	lecory or subcate	erv.)		
IN-	in co	ompili			OUT=not in compliance	NA=not applicable	NO=not observe	d		00						spection R=repeat (violation of the	same code provisio	n)		
		AUT	NA	110	Complia	ance Status		cos	R	WT						Compliance Status Cooking and Reheating of Time/T		cos	R	WT
\rightarrow	-	-	NA	NO	Person in charge pres	Supervision ent. demonstrates kn	owledge, and	0		_		IN	OUT	NA	NO	Control For Safety (TCS) F				
		0	NA	NO	performs duties	mployee Health		0	0	5		00	00	Š	-	Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읭	5
2			nea.	no	Management and food		is; reporting	0	0		-"					Cooling and Holding, Date Marking,		-	-	
	黨	0			Proper use of restriction	on and exclusion		0	0	٥		IN	OUT	NA	NO	a Public Health Contro				
			NA			Hygienic Practices		_				0	0	×		Proper cooling time and temperature		8		
4 5	촰	윙			Proper eating, tasting, No discharge from eye		use	8	8	5		00	00	意識		Proper hot holding temperatures Proper cold holding temperatures	+	허	허	
	IN	OUT	NA	NO	Preventing	Contamination by	Hands					Õ	ŏ	X		Proper date marking and disposition			õ	Ð
6	_	0			Hands clean and prop No bare hand contact		ds or approved		0	5	22	ο	0	8	0	Time as a public health control: procedure	s and records	0	0	
	邕	0	0	0	alternate procedures f	ollowed		0	0	·		IN	OUT	NA	NO					
8		읈	NA	NO	Handwashing sinks pr	operly supplied and a pproved Source	ccessible	0	0	2	23	0	0	箴		Consumer advisory provided for raw and food	undercooked	0	0	4
9	黨	0			Food obtained from ap	pproved source		0	0			IN	OUT	NA	NO	Highly Susceptible Populat	tons			
10	<u> </u>	0	0	×	Food received at prop		ahod	00	8	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
11	0	0	X	0	Food in good condition Required records avail			-	0	Ĩ	H	IN	OUT	-	10	Chemicals			_	
	_	-		-	destruction		H	0	9		~				NO			0		
		0	NA	NO	Food separated and p	on from Contamina rotected	tion	0	0	4		巡 0	0	X		Food additives: approved and properly us Toxic substances properly identified, store	ad used	응	읭	5
		ŏ			Food-contact surfaces		ed	ŏ	ŏ	5		_	_	NA	NO	Conformance with Approved Pr		-	-	
15	2	0			Proper disposition of a served	unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
	_	_																		
				Goo	d Retail Practices	are preventive n	easures to co						-		gens	s, chemicals, and physical objects	into foods.			
				- 011			COS=corre			ч г , 1				3						
				00	Tenot in compliance Complia	nce Status	003-0016		R		lispe	caon				R-repeat (violation of the same Compliance Status		COS	R	WT
	_	OUT	Dect			d and Water		~		_			UT			Utensils and Equipment	designed	_	_	
28	_	0	Wate	r and	d eggs used where real lice from approved sou	urce		0	0	2	4	5 0				infood-contact surfaces cleanable, properly and used	designed,	0	0	1
30	_	0 001	Varia	ince o	btained for specialized	processing methods erature Control		0	0	1	4	5 (o v	Varewa	ashin	g facilities, installed, maintained, used, tes	t strips	0	0	1
	-		Prop	er co	bling methods used; ad		r temperature				47			lonfoo	d-cor	ntact surfaces clean		0	1	1
31	י		contr					0	0	2		_	UT			Physical Facilities				
32	_				properly cooked for ho				0	1	4	_	-			f water available; adequate pressure		2	읭	2
33	_		<u> </u>		thawing methods used eters provided and acc			0	0	1	49		_		-	stalled; proper backflow devices		_	_	2
	_	OUT				entification		-			5	_	-			es: properly constructed, supplied, cleaned			ŏ	1
35	5	0	Food	l prop	erly labeled; original co	ontainer; required reco	ords available	0	0	1	53	2 (o G	arbag	e/refi	use properly disposed; facilities maintained	1	0	0	1
		OUT			Prevention of F	ood Contaminatio	n				53	5 0	σÞ	hysica	al faci	lities installed, maintained, and clean		0	히	1
36	3	0	Insec	ts, ro	dents, and animals not	t present		0	0	2	54	1 (ΟΑ	dequa	de ve	ntilation and lighting; designated areas use	ed be	0	0	1
37	,	0	Cont	amina	tion prevented during	food preparation, stor	race & disclay	0	0	1		6	υт			Administrative items				
38	_	_			leanliness	inter proportion in a state	oge a anti-oj	0	0	1	54		_	ument	pern	nit posted		0	0	
35	_				ths; properly used and	stored		ŏ	ŏ	1	56	_				inspection posted		0	0	0
40	_		Was	hing f	ruits and vegetables			0	0	1						Compliance Status				WT
41		OUT	Inus	e i de	Proper Un nsils; properly stored	se of Utensils		0	0	1	57	,	- 0	omolia	2000	Non-Smokers Protection A with TN Non-Smoker Protection Act		आ	01	
42	2	0	Uten	sils, e	quipment and linens; p			0	0	1	53	5	T	obacc	o pro	ducts offered for sale		0	0	0
4					/single-service articles ed properly	; properly stored, use	d		8		55)	lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
						the last state of the		-												
servi	ce es	tablis	hmen	t perm	sit, items identified as co	nstituting imminent hea	ith hazards shall b	corre	cted is	mmedi	ately (or ope	ration	is shall	ceas	Repeated violation of an identical risk factor r e. You are required to post the food service es	tablishment permit i	in a c	onspi	cuous
mann	er ar 1. T.	nd po C.A. s	st the rection	most ns 68-	recent inspection report i 14-703, 68-14-706, 68-14-7	n a conspicuous manne 08, 68-14-709, 68-14-711	r. You have the rig 68-14-715, 68-14-7	PR to r 16, 4-5	eques 320.	t a hea	ring n	egard	ing thi	is repo	rt by f	filing a written request with the Commissioner v	rithin ten (10) days r	of the	date	of this
	\mathbf{C}			7									,	h		/		A 14	710	00
	\geq	\geq	\geq	5	2		04/1	.//2	022	+	_		\mathcal{C}	بار	\sim	1	0	4/1	112	024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

SCORE

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**** 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 classes are available	asses are available each mor	nth at the county health department.	RDA 629
(Net. 0-15)	Please call () 6153405620	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Bite a Bit Thai Sushi Bar Establishment Number #: 605304629

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
iarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Low temp machine	CI	50							

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						

Food Temperature	State of Food	Temperature (Fahrenheit

· · · · · · · · · · · · · · · · · · ·
Observed Violations
Total #
Repeated # 0

41: Observed handle of ice scoop stored down in ice machine.

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Establishment Information

Establishment Name: Bite a Bit Thai Sushi Bar Establishment Number : 605304629

Comments/Other Observations		
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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: Bite a Bit Thai Sushi Bar Establishment Number : 605304629

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments