



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

68

Establishment Name Sushi & Pho 88 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2119 Belcourt Ave ☐ Temporary ☐ Seasonal
City Nashville Time in 01:25 PM AM / PM Time out 02:35 PM AM / PM
Inspection Date 04/08/2024 Establishment # 605322160 Embargoed 10
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 82

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 type="radio"/> | <input checked="" 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 type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | Hands clean and properly washed | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input 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 type="radio"/> | <input checked="" 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 type="radio"/> | <input checked="" type="radio"/> | | | Food in good condition, safe, and unadulterated | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| 12 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Required records available: shell stock tags, parasite destruction | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| | 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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food-contact surfaces: cleaned and sanitized | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| 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 type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Proper cooking time and temperatures | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 17 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input 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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input 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"/> | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | | | | | | | |
| 23 | <input checked="" type="radio"/> | <input 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 type="radio"/> | <input type="radio"/> | <input checked="" 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 | | | | | | | | | | | | |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| GOOD RETAIL PRACTICES | | | | | | | | | | | | | |
|----------------------------------|----------------------------------|---|--|---|-----------------------|----|----------------------------|---|---|----------------------------------|-----------------------|----|----|
| OUT=not in compliance | | | | COS=corrected on-site during inspection | | | | R=repeat (violation of the same code provision) | | | | | |
| Compliance Status | | | | COS | R | WT | Compliance Status | | | | COS | R | WT |
| Safe Food and Water | | | | | | | | | | | | | |
| 28 | <input type="radio"/> | Pasteurized eggs used where required | | <input type="radio"/> | <input type="radio"/> | 1 | 45 | <input type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | <input type="radio"/> | <input type="radio"/> | 1 | |
| 29 | <input type="radio"/> | Water and ice from approved source | | <input type="radio"/> | <input type="radio"/> | 2 | 46 | <input type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | <input type="radio"/> | <input type="radio"/> | 1 | |
| 30 | <input type="radio"/> | Variance obtained for specialized processing methods | | <input type="radio"/> | <input type="radio"/> | 1 | 47 | <input type="radio"/> | Nonfood-contact surfaces clean | <input type="radio"/> | <input type="radio"/> | 1 | |
| Food Temperature Control | | | | | | | | | | | | | |
| 31 | <input type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | | <input type="radio"/> | <input type="radio"/> | 2 | Physical Facilities | | | | | | |
| 32 | <input type="radio"/> | Plant food properly cooked for hot holding | | <input type="radio"/> | <input type="radio"/> | 1 | 48 | <input type="radio"/> | Hot and cold water available; adequate pressure | <input type="radio"/> | <input type="radio"/> | 2 | |
| 33 | <input checked="" type="radio"/> | Approved thawing methods used | | <input type="radio"/> | <input type="radio"/> | 1 | 49 | <input checked="" type="radio"/> | Plumbing installed; proper backflow devices | <input type="radio"/> | <input type="radio"/> | 2 | |
| 34 | <input type="radio"/> | Thermometers provided and accurate | | <input type="radio"/> | <input type="radio"/> | 1 | 50 | <input type="radio"/> | Sewage and waste water properly disposed | <input type="radio"/> | <input type="radio"/> | 2 | |
| Food Identification | | | | | | | | | | | | | |
| 35 | <input type="radio"/> | Food properly labeled; original container; required records available | | <input type="radio"/> | <input type="radio"/> | 1 | 51 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | <input type="radio"/> | <input type="radio"/> | 1 | |
| Prevention of Food Contamination | | | | | | | | | | | | | |
| 36 | <input type="radio"/> | Insects, rodents, and animals not present | | <input type="radio"/> | <input type="radio"/> | 2 | 52 | <input checked="" type="radio"/> | Garbage/refuse properly disposed; facilities maintained | <input type="radio"/> | <input type="radio"/> | 1 | |
| 37 | <input type="radio"/> | Contamination prevented during food preparation, storage & display | | <input type="radio"/> | <input type="radio"/> | 1 | 53 | <input checked="" type="radio"/> | Physical facilities installed, maintained, and clean | <input type="radio"/> | <input type="radio"/> | 1 | |
| 38 | <input type="radio"/> | Personal cleanliness | | <input type="radio"/> | <input type="radio"/> | 1 | 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | <input type="radio"/> | <input type="radio"/> | 1 | |
| 39 | <input type="radio"/> | Wiping cloths: properly used and stored | | <input type="radio"/> | <input type="radio"/> | 1 | Administrative Items | | | | | | |
| 40 | <input type="radio"/> | Washing fruits and vegetables | | <input type="radio"/> | <input type="radio"/> | 1 | 55 | <input type="radio"/> | Current permit posted | <input type="radio"/> | <input type="radio"/> | 0 | |
| Proper Use of Utensils | | | | | | | | | | | | | |
| 41 | <input type="radio"/> | In-use utensils; properly stored | | <input type="radio"/> | <input type="radio"/> | 1 | 56 | <input type="radio"/> | Most recent inspection posted | <input type="radio"/> | <input type="radio"/> | | |
| 42 | <input type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | | <input type="radio"/> | <input type="radio"/> | 1 | Compliance Status | | | | YES | NO | WT |
| 43 | <input type="radio"/> | Single-use/single-service articles; properly stored, used | | <input type="radio"/> | <input type="radio"/> | 1 | Non-Smokers Protection Act | | | | | | |
| 44 | <input type="radio"/> | Gloves used properly | | <input type="radio"/> | <input type="radio"/> | 1 | 57 | | Compliance with TN Non-Smoker Protection Act | <input checked="" type="radio"/> | <input type="radio"/> | | |
| | | | | | | | 58 | | Tobacco products offered for sale | <input type="radio"/> | <input type="radio"/> | 0 | |
| | | | | | | | 59 | | If tobacco products are sold, NSPA survey completed | <input type="radio"/> | <input type="radio"/> | | |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/08/2024 Signature of Environmental Health Specialist Maria Taliani Date 04/08/2024

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

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



| | |
|----------------------------------|----------------|
| Establishment Information | |
| Establishment Name: | Sushi & Pho 88 |
| Establishment Number #: | 605322160 |

| | |
|---|--|
| 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) |
| Chemical Dishwasher | Chlorine | 100 | |

| | |
|------------------------------|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| Prep Cooler 1 | 34 |
| Walk-in Cooler | 33 |
| Reach-in Freezer | 4 |
| Sushi display 1 | 40 |

| | | |
|--------------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Cooked shrimp on Prep Cooler 1 | Cold Holding | 36 |
| Raw chicken on Prep Cooler 1 | Cold Holding | 36 |
| Cooked pork in Prep Cooler 1 | Cold Holding | 38 |
| Raw shrimp in Walk-in Cooler | Cold Holding | 38 |
| Raw salmon in Walk-in Cooler | Cold Holding | 36 |
| White rice in pot | Hot Holding | 143 |
| Raw tuna in sushi display 1 | Cold Holding | 42 |
| Raw salmon in sushi display 2 | Cold Holding | 40 |
| Miso soup in hot pot | Hot Holding | 138 |

Observed Violations

Total # 13

Repeated # 0

1: PIC does not have complete managerial control over the food staff or food safety processes. This lack of control is evident in the violations recorded for cold holding, hand washing, date marking, and Time as a Public Health Control policy requirements.

Corrective Action: during the follow-up inspection, improvement in the food handling processes displayed by the staff and management will be observed

It was suggested that cooler logs be implemented, and food regulation documents will be provided to the PIC for use among the kitchen staff

6: Observed employee wash their hands with their gloves on after preparing raw chicken then moving on to prep food at the grill top

Corrective Action: trained employee

8: The hot water at the kitchen hand sink does not stay hot or reach the minimum requirement of 100F; the water only reached 85F

Corrective Action: a 24 hour notice was issued for the hot water

11: Observed green mold on a cut pear inside Low Boy Cooler 1

Corrective Action: embargo the pear

20: Ambient temperature of sushi Low Boy Cooler is 47F

Corrective Action: moved all sushi fish that was prepared 2 hours ago into a working cooler

Corrective Action: PIC placed a work order for this Low Boy Cooler, and no TCS food should be stored in it until it is holding at 41F

20: Ambient temp of Low Boy Cooler 1 is 54F

Hard boiled eggs temped at 52F

Corrective Action: embargo the hard boiled eggs and the rest of the TCS food in the cooler, as it has all been stored inside for more than 4 hours

Corrective Action: embargo 10 lbs of raw shelled eggs, boiled eggs, dumplings, and leafy greens

Corrective Action: PIC placed a work order for the Low Boy Cooler and a follow-up is required within 10 days

21: Observed a carton of liquid eggs in Low Boy Cooler with a best by date of 4/2; today is 4/9

Corrective Action: embargo 1 carton

22: Time as a Public Health Control is used for the sushi rice and states that a time and temp log will be used for the sushi rice; PIC has not been keeping the time and temp logs for the rice

Corrective Action: trained PIC on how to record the logs, PIC recorded the current batch on a time log, and these logs will be checked during the follow-up inspection

Observed Violations

Total # 13

Repeated # 0

26: Observed an unlabeled chemical bottle at the front register area containing purple liquid

Corrective Action: PIC labeled the bottle

33: Observed a package of frozen hamachi thawing at room temp in a sealed package at the sushi bar

49: Observed a freshwater leak from the hose connected to the faucet at the 3 Compartment Sink

52: Observed excessive amount of cardboard debris present at the dumpster area

53: Observed excessive grease drips on the oven hood and vents

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sushi & Pho 88

Establishment Number : 605322160

Comments/Other Observations

- 2: Posted on front wall
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See next
- 10: (NO): No food received during inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Raw chicken that was being prepped was placed on a speed rack in the Walk-in Cooler to cool
- 19: See temp log
- 23: Posted on menus
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

***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: Sushi & Pho 88

Establishment Number : 605322160

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

See last page for additional comments.

| | |
|----------------------------------|----------------|
| Establishment Information | |
| Establishment Name: | Sushi & Pho 88 |
| Establishment Number #: | 605322160 |

Sources

| | | | |
|--------------|------|---------|-------------------------------|
| Source Type: | Food | Source: | Sushi from KGI and True World |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments

Garage doors in front of the sushi bar remained open throughout the inspection. Pest control regulations were discussed with PIC.